

our cocktail menu is based on flavor profiles. As a modern Latin American inspired restaurant, we've chosen to focus on premium Latin, local or artisanal beverage and cocktail selections. The juices in our cocktails are cold-pressed, never heat pasteurized, ensuring the most flavor and nutrients are preserved. We also daily press our own fresh juices, prepare reductions and use organic produce whenever possible. We hope you find something that satisfies your taste, if not please ask our talented staff, we are happy to create something just for you.

- Cheers, The Milagros Bar Team

milagros specialties

served individually / half pitcher / 60 oz pitcher

el jefe | don julio's 70th year anniversary anejo, cold-pressed citrus juices, organic agave nectar 12.75 / 36 / 59

watermelon margarita | patron avenir reposado, watermelon, cold pressed citrus juices 12 / 34 / 55

frose | summer's favorite: frozen rose slushie 11 / 32 / 53

fire engine | order one for \$8 everytime a fire engine rolls by! sauza "blue" 100% blue agave tequila, cold-pressed citrus juices, agave nectar, red wine sangria 10 / 30 / 52

milagros margarita | herradura blanco, cold pressed local citrus juices, organic agave nectar 9 / 29 / 42

up in smoke | fidencio mezcal, pineapple & peach compote, cold pressed citrus juices, chili rim 11

frozen margaritas | sauza "blue" 100% blue agave tequila, blended smooth : choose lime, mango or strawberry 9 / 29 / 42

red wine sangria | apple, pineapple, lemon, oranges with a float of spanish brandy 9 / 29 / 49

people's republic | barrel-aged in house for 24 days george dickel #8 whiskey & espolon reposado tequila, organic agave nectar & soda, served on the rocks 12

watermelon mule | tito's vodka, fresh muddled watermelon, lime juice, bundeberg ginger beer 10

pina 1738 | vida mezcal, smoked vanilla bean, pineapple juice 12

mojito | don q cristal rum, cold-pressed lime juice, picked mint, mint infused simple syrup, sparkling soda 9

pina colada | sugar island coconut rum, matusalem rum, pineapple, coconut cream, blended icy smooth, gosling "black seal" rum float 10

mai tai 1944 | denizen merchant dark rum, locally produced 'small hand foods' orgeat, hand pressed lime, orange curacao 13

rum loves coco | sugar island coconut rum, mint, lime, house mint syrup, coconut water 10

capella | cazadores reposado, grand marnier, lime, orange & ruby red grapefruit juices 12 / 34 / 55

mexican hipster | jalapeno, el jimador blanco, muddled cucumbers, lime juice, organic agave, splash soda 10 / 30 / 52

the staggman | altos blanco, habanero & mango compote, ruby red grapefruit juice & agave, chili rim 11 / 32 / 53

wine

6 oz glass / 9 oz glass / bottle

chandon brut sparkling ca 9 / 14 / 45

veuve clicquot champagne reims 375ml / 45

summer water rose central coast, ca 10 / 14 / 40

rodney strong rose california 11 / 15 / 43

blackbird rose oak knoll, ca bottle / 44

benziger sauvignon blanc north coast, ca 10 / 14 / 40

hess shirtail chardonnay monterey, ca 8 / 12 / 32

sonoma cutrer chardonnay sonoma, ca 11 / 15 / 44

heron pinot noir north coast, ca 9 / 13 / 36

belle glos 'meiomi' pinot noir ca 12 / 16 / 48

'ritual' by paul hobbs pinot noir chile bottle / 44

uppercut cabernet sauvignon napa, ca 13 / 17 / 52

'recuerdo' by blackbird vineyards malbec argentina 10 / 15 / 40

beers

DRAUGHT

negra modelo | mexico 6 / 20

modelo especial | mexico 6 / 20

anchors mango wheat | san francisco 6 / 20

LATIN

tecate can | mexico 5

corona/corona light | mexico 5

dos equis lager | mexico 5

pacifico | mexico 5

corona familiar 32oz | mexico 12

victoria | mexico 6

xingu | brazil 6

CRAFT

new belgium glutiny | 'gluten removed' pale ale 7

trumer pilsner | berkeley, ca 6

watermelon wheat | 21st amendment, sf 6

drakes bay ipa | alameda, ca 7

lagunitas ipa 22 oz | lagunitas, ca 12

rogue dead guy ale 22 oz | oregon 14

*** MAKE IT A MICHELADA** | choice of beer with Milagros house blend of spices & clamato add 2

no i.d.

mexican coke, sprite or henry weinhard root beer by the bottle 3.50

8 ounce diet coke 3

cold pressed juice | pressed daily to order, ask for seasonal selection 6

coconut slushie | coconut cream, agave, blended icy smooth 6

bruce cost | ginger ale or jasmine ginger ale 4

sparkling lemonade | lemon juice, organic agave, sparkling water 5
add watermelon .95

jarritos | grapefruit, mandarin, strawberry & pineapple 4

blue bottle cold brew can 6.95

bundaberg ginger beer 5



Due to the severe drought in California (no it's not over!), water is available upon request. Thank you.

we are dedicated

to sourcing the finest ingredients. Our menu features local and organically grown produce whenever possible. We raise grass fed beef on our own ranch located in the Sierra Foothills. Our poultry, other meats and seafoods are carefully selected from the finest purveyors. Menus are inspired by what's in season and reflect our commitment to local farmers and producers. We care about how things are grown - raised - and what we serve our guests.







- Adriana, Bridgette & The Milagros Team

Our Partners:

Avenir's Grass Fed Cattle Ranch - Rancho Alena | Bassian Farms - Meats and Poultry | Onorato & Co. - Seafood
Mary's Chicken | Glaum Egg Ranch | Capay Organics | Coleman Ranch | Brentwood Farms | Full Belly Farms

ceviche + guacamole






ADD A TRIO OF HOUSEMADE SALSAS TO ANY GUACAMOLE OR CEVICHE FOR 1.50 - OUR CORN TORTILLA CHIPS ARE GLUTEN FREE

- mahi-mahi ceviche** | wild mahi-mahi, lime juice, red onion, jicama, serranos, cilantro, tomatoes | warm sea-salt tortilla chips 11.95  
- spicy ahi poke** | sashimi grade ahi tuna, soy-ginger marinade, red onion, jicama, serranos, cilantro, tomatoes, avocado | warm sea-salt tortilla chips 14.95 
- traditional guacamole** | serrano, cilantro, red onion, tomato, lime, cotija cheese | order it mild, medium, or spicy 9.75   (without cheese)
- lobster guacamole** | fresh lobster, serrano, cilantro, red onion, corn salsa, lime | order it mild, medium, or spicy 21.95 













small plates

- salsa trio** | salsa roja, tomatillo salsa + charred pineapple salsa | bottomless warm sea-salt tortilla chips 3.25   
- plantains cubano** | yellow smashed plantains, sea salt, cilantro, chipotle crema & spicy avocado dipping sauces 5.95 
- papa bravas** | russet potatoes, flash fried w/ red pepper-almond romesco sauce, sour cream, micro cilantro 6.95
- shishito peppers** | oil + maldon sea salt, lime, sweet shishito peppers, blistered on the grill 7.95   
- avocado toast** | la brea seeded grain toast, smashed avocado, lime, jalapeno-mint pesto, brentwood farms corn, chili flake, maldon sea salt 5.95/per slice  
- crispy yucca fries** | flash fried, tossed with chili-salt & cilantro, osuna sauce & spicy avocado dipping sauces 6.95 
- beans and rice** | black beans, pinto beans or spicy refried beans, red rice 3.95 
- brentwood farms corn** | slow roasted brentwood farms corn, cilantro, lime, chipotle crema, cotija cheese, chili salt 6.95 
- beet salad** | red organic beets, jicama, mango, mint, citrus vinaigrette, cotija cheese, chili salt 7.95    (without cheese)
- ahi tuna tostadas** | 4 mini crispy corn tortillas, sashimi grade soy-ginger ahi tuna, whipped avocado, mango habanero puree, green cabbage, cilantro, crispy shallots 10.95
- taquitos de pollo** | 4 pitman farms chicken taquitos, green cabbage, queso fresco, crema, guacamole, pico de gallo, cilantro 9.95
- crispy jalapeno poppers** | 4 jalapenos stuffed with oaxaca-manchecho cheeses, cilantro + rancho sauce 6.95
- mole lettuce cups** | 4 lettuce cups with pitman farms pulled chicken, oaxacan mole sauce, marinated red onions, cilantro, queso fresco + toasted peanuts 12.50
- shrimp quesadilla** | lemon-garlic wild mexican gulf shrimp, oaxaca + manchego cheeses, caramelized onions, guacamole + crema, flour tortilla or whole w. tortilla 14.95
- chicken quesadilla** | pitman farms chicken, oaxaca + manchego cheeses, caramelized onions, spicy bbq sauce, crema, pico de gallo, flour or whole w. tortilla 12.95
- mushroom quesadilla** | garlic mushrooms, epozote, baby spinach, fire roasted tomato salsa, sour cream, balsamic reduction, guacamole, whole wheat tortilla 11.95
- milagros sampler** | (great for groups) crispy yucca fries, jalapeno poppers, chicken taquitos, salsa trio, & chicken quesadilla 25.95

salads + soups

- chopped salad** | baby spinach, kale and romaine, black beans, jicama, peppers, guacamole, cotija cheese, toasted pumpkin seeds, corn salsa, cilantro, serrano-lime vinaigrette vegetarian 11.95 / grilled carne asada 17.95 / braised pitman farms pulled chicken 14.95 / grilled lemon shrimp 17.95   (without cheese)
- mahi-mahi tostada salad** | spiced and seared wild mahi-mahi, citrus cabbage slaw, black beans, brentwood farms corn, cilantro, chipotle aioli, guacamole 17.95 
- tortilla soup** | pitman farms chicken, rich tomato broth, pico de gallo, oaxaca + manchego cheeses, tortilla strips, cilantro, chopped avocado cup 5.95 / bowl 9.75 
- pozole** | slow cooked natural coleman ranch pork & white hominy, guajillo, tomato broth, spiced cabbage, radish, cilantro, diablo hot sauce cup 5.95 / bowl 9.75 

special plates

- super bueno bowl** | quinoa & roasted sweet potato, baby kale, sliced avocado, brentwood farms corn, grilled red onions, chipotle cashew crema 12.95   
add pitman farms chicken 4 add chili lime spiced seared salmon 7
- carnitas nortenas** | slow-roasted natural coleman ranch pork carnitas, onion, guacamole, tomatillo, red rice, black beans, pico de gallo, cilantro | warm corn tortillas 18.95 
- camarones ala diablo** | wild mexican gulf shrimp, spicy tomato-diablo hot sauce, red rice, brentwood farms corn, red peppers + avocado, micro cilantro 22.95
- churrasco skirt steak** | chimmichuri marinated skirt steak, chimmichuri salsa, and plantains with chipotle crema, red rice, and black beans 28.50   (w/o crema)
- joe's favorite salmon fajitas** | chili-lime seared salmon, grilled peppers & onions, pico de gallo, guacamole, sour cream, cilantro, black beans + red rice served with your choice of flour, corn, or whole wheat tortillas or lettuce cup 23.95   (without cheese & sour cream)
- sizzling skillet fajitas** | grilled peppers & onions, pico de gallo, guacamole, sour cream, cilantro, black beans + red rice, and flour, corn, or whole wheat tortilla or lettuce cup with: citrus-achiote pitman farms chicken 18 / chile de arbol angus flank steak 20 / grilled white gulf shrimp 24 / combo 24.95   (without cheese & sour cream)
- enchiladas del mar** | fresh crab, white mexican gulf shrimp, local lingcod, salmon, tomatillo, cilantro crema, tomato, queso fresco, red rice, black beans 18.95 
- chicken mole enchiladas** | pitman farms chicken, sweet potatoes, oaxacan mole sauce, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95
- enchiladas suiza** | pitman farms chicken, caramelized onions, roasted poblano cream sauce, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95 

taqueria

HOUSE FAVORITE - HAND CRAFTED TACOS ALL SERVED WITH GREEN CABBAGE ESCABECHE - MIX AND MATCH AND PAIR WITH OUR SMALL PLATES

- | | | |
|---|---|---|
| al pastor grilled red chili marinated coleman ranch pork, roasted pineapple salsa, cilantro 5.95/taco   | chipotle quinoa & sweet potato slow roasted sweet potato, quinoa, baby kale, corn salsa, smashed avocado, chipotle cashew crema 5.95/taco   | churrasco steak cuban marinated skirt steak, chimichurri salsa, marinated red onions & smashed avocado 6.95/taco   |
| roasted carnitas coleman ranch pulled pork carnitas, chipotle aioli, spicy bbq sauce, cilantro, salsa fresca + queso fresco 5.95/taco  | mahi mahi fish taco pan seared local wild mahi-mahi, habanero-mango sauce, green monster salsa, micro cilantro, marinated red onions 6.95/taco   | crispy coconut shrimp shaved coconut crusted wild shrimp + passionfruit-jalapeno salsa, cilantro, salsa fresca 6.95/taco |
| chipotle chicken braised pitman farms pulled chicken, marinated red onions, sour cream, queso fresco, micro cilantro 5.95/taco   | lobster 'blt' taco sauteed maine lobster, maple bacon, salsa fresca, shredded lettuce, tomatillo crema, corn salsa, micro cilantro 11.95/taco  | seared salmon chili lime spiced salmon a la plancha, salsa fresca, corn salsa, chimichurri salsa 6.95/taco   |

We offer a wide variety of menu items that take health and dietary restrictions into consideration. These items are marked by the symbols below on the left hand side. Please let our staff know if you have any concerns, we take your safety and preferences very seriously. Please let us know if you have any allergies.

 Vegan  Dairy Free  Gluten Free