

## 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

## we be brunchin'

**bottomless mimosas (must order entree)** we keep them coming! 15

**beets by mary** | not classic but delicious—gruven vodka, cold pressed organic beets, tomato & citrus juices, Milagros blend of spices 12

**pisco sour** | barsol pisco, cold pressed lime juice, organic agave, egg whites, angostura bitters 10

**spritz** | aperol, sparkling wine, topped w/ sparkling soda 9

**give me the green light** | altos reposado, cold pressed citrus juices, organic agave, whipped avocado, chili rim 10

## 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

**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

**frose** | milagros frozen rose slushie 11 / 32 / 53

**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, vanilla bean, pineapple juice, lime, egg whites 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

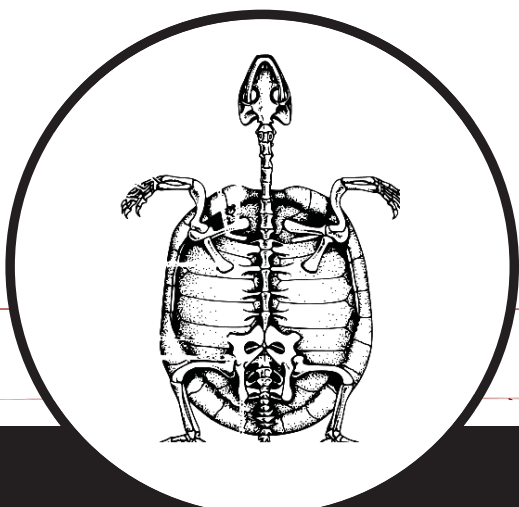
**bruce cost** | ginger ale or jasmine ginger ale 4

**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.\*\*


# Weekend Brunch (11am-2:30pm)

## small plates



**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  
add glaum ranch fried egg 2

**mini cinnamon & sugar churros** | w/ dulce de leche dipping sauce 6.75

**milagos brown sugar bacon** | 3 pieces 4

**ceviche** | wild mahi-mahi, lime juice, red onion, cucumber, serranos, cilantro, tomato, warm sea-salt tortilla chips 11.95 

**spicy ahi poke** | sashimi grade ahi, soy-ginger marinade, red onion, cucumber, serranos, cilantro, tomatoes, sesame seeds, sea-salt tortilla chips 14.95 

**traditional guacamole** | serrano, cilantro, red onion, tomato, lime, cotija cheese | mild, medium, or spicy 9.75   (w/o cheese)

**lobster guacamole** | fresh lobster, serrano, cilantro, red onion, corn salsa, lime | order it mild, medium, or spicy 21.95 

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


**salsa trio** | trio of salsa roja, tomatillo salsa, and charred pineapple salsa, served with 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   

**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

**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, chiptole 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-manchego 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



**breakfast quesadilla** | scrambled organic glaum eggs, roasted poblano, spinach, salsa fresca 9.95 add bacon or chorizo 11.95

**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

## 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

**chilaquiles** (limited availability) | rotisserie chicken & tortilla chilaquiles, tomatillo salsa, avocado, sour cream, red ancho sauce, jalapeños, fried glaum farm egg 14.95

**super bueno breakfast bowl** | quinoa & roasted sweet potato, baby kale, avocado, grilled red onions, corn salsa, chipotle cashew crema, glaum ranch fried egg 14.95



 


**skirt steak & eggs** | marinated chimichuri marinated skirt steak, red rice, black beans, 2 glaum fried eggs 23.95

**chorizo con huevos** | housemade chorizo scrambled with glaum farm eggs, caramelized onions, spinach, tomatoes, queso fresco, refried beans, corn tortillas 13.95


**loaded huevos rancheros** | our twist on a mexican classic - a flour tortilla layered with slow roasted pork carnitas, 2 glaum fried eggs, ancho sauce, melted cheese, pickled jalapenos, guacamole, queso fresco, ranchers salsa 16.95




**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, whole wheat, or lettuce cup tortillas 23.95   (w/o cheese & crema)

**sizzling skillet fajitas** | grilled peppers & onions, pico de gallo, guacamole, sour cream, cilantro, black beans, red rice, choice of flour, corn, whole wheat tortilla,  
lettuce cup with: citrus-achiote pitman farms chicken 18 | chile de arbol angus flank steak 20 | grilled white gulf shrimp 24 | combo 24.95   (w/o cheese & sour cream)



**enchiladas del mar** | fresh dungeness crab, white mexican gulf shrimp, wild caught mahi-mahi, salmon, tomatillo, cilantro crema, tomato, queso fresco,  
red rice + black beans 18.95  add fried egg 2


**chicken mole enchiladas** | pitman farms chicken, sweet potatoes, oaxacan mole sauce, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95 add fried egg 2

**enchiladas suiza** | pitman farms chicken, caramelized onions, roasted poblano cream, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95  add fried egg 2

**chipotle quinoa & sweet potato** | slow roasted  
sweet potato, quinoa, baby kale, guacamole, corn salsa,  
chipotle cashew crema 5.95/taco   


**al pastor** | grilled red chili marinated  
coleman ranch pork, roasted pineapple salsa,  
cilantro 5.95/taco  

**churrasco steak** | marinated skirt steak,  
chimichurri salsa, marinated red onions,  
avocado 6.95/taco  



**roasted carnitas** | coleman ranch pulled pork  
carnitas, chipotle aioli, spicy bbq sauce, cilantro, salsa  
fresca + queso fresco 5.95/taco 



## taqueria

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

**lobster 'blt' taco** | sauteed maine lobster,  
maple bacon, salsa fresca, shredded lettuce, tomatillo crema,  
corn salsa, micro cilantro 11.95/taco 

**crispy coconut shrimp** | shaved  
coconut + passionfruit-jalapeno salsa, cilantro,  
salsa fresca 6.95/taco

**seared salmon** | chili lime rubbed salmon  
a la plancha, corn salsa, salsa fresca, cilantro,  
chimichurri salsa 6.95/taco  

**mahi mahi taco** | pan seared wild mahi-mahi,  
habanero-mango sauce, green monster salsa, marinated  
red onion, micro cilantro 6.95/taco  

**chipotle chicken** | braised pitman farms  
pulled chicken, marinated red onions, sour  
cream, queso fresco, micro cilantro 5.95/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