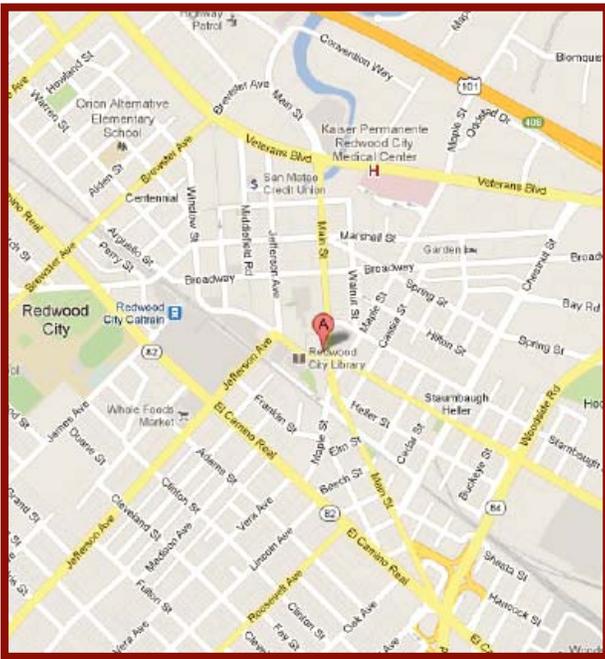


Milagros features both an indoor and outdoor tequila bar, two private dining rooms and patio dining for 100. Our food and beverage is an eclectic blend of Latin American flavors. Our main focus is the diverse cuisine of Mexico, and Tequila, Rum and Pisco based cocktails.

We focus on small organic farms for our seasonal produce. All of our poultry comes from Pitman farms. Our beef comes from some of the finest ranchers in the country. Hormone and antibiotic free and most importantly humanely raised.

All of our cocktails are made with daily pressed fresh juices. We use only the finest natural organic agave nectar to sweeten our cocktails.

At Milagros, we have hand picked and imported art pieces, furniture and antiques from our travels to Latin America and the Tequila growing region of Jalisco. We hope you enjoy our tribute to the wonderful diverse culture and cuisine of Latin America.



1099 Middlefield Road
Redwood City, CA

hours:

[BRUNCH]	Sat & Sun:	11:00am-2:30pm
[LUNCH]	Mon-Fri:	11:30am-4pm
[HAPPY HOUR]	Mon-Thu:	3pm-5pm
[DINNER]	Mon-Sat:	4pm-10pm
	Sunday:	4pm-9pm
[BAR]		open until empty!

MILAGROS

large party
take-out menu

650-369-4730

www.milagrosrc.com

snacks

traditional guacamole made fresh to order with lime, serrano chili, cilantro, white onion cotijo cheese
pint (serves 6-8) 14 / quart (serves 12-16) 28

pulled chicken taquitos rotisserie roasted chicken taquitos, queso fresco, crema, guacamole, pico de gallo **twelve 22**

crispy cheese jalapeno poppers fresh jalapeños stuffed with oxaca & manchego cheeses, and cool el rancho sauce **twelve 16**

mary's chicken lettuce cups butter lettuce cups filled with Pitman Farms' pulled rotisserie chicken, dark oxacan mole sauce, marinated red onions, queso fresco, sliced radish, toasted peanuts **twelve 28**

milagros quesadilla marinated flank steak or pulled spit-roasted chicken, cotija, oxaca & manchego cheeses, caramelized onions, pico de gallo, spicy chipotle BBQ sauce **serves 4-6 15**

mushroom quesadilla garlic mushrooms, baby spinach, fire roasted tomato salsa, sour cream **serves 4-6 14**

tortilla soup rich tomato broth with all of the fixings on the side: rotisserie chicken, pico de gallo, shredded cheese, tortilla strips, cilantro, avocado **six servings 23**

taco party pack

our hand crafted tacos are served pre loaded with just your selection of filling on corn tortillas. All toppings and our green cabbage escabeche, are packaged on the side. Perfect to set up a great taco bar for your next gathering!

chipotle chicken braised pitman farms shredded chicken, garlic crema, marinated red onion queso fresco **six 26 / twelve 52**

roasted carnitas coleman ranch roasted pork carnitas, chipotle aioli, spicy bbq sauce, cilantro, salsa fresca, quesadilla fresco **six 26 / twelve 52**

al pastor grilled coleman ranch pork marinated in red chili, roasted pineapple salsa, cilantro **six 26 / twelve 52**

chipotle quinoa & sweet potato slow roasted sweet potato, chipotle quinoa, baby kale, cashew crema, guacamole **six 24 / twelve 48**

churrasco steak marinated skirt steak, chimichurri salsa, marinated red onions, guacamole **six 34 / twelve 68**

enchilada platters

enchiladas del mar fresh shrimp, mahi-mahi, rock crab, salmon topped with housemade tomatillo sauce, melted cheese, cilantro crema **six 24 / twelve 48**

chicken mole enchiladas slow-roasted Pitman Farms' rotisserie chicken, sweet potatoes, dark oxacan mole sauce, cilantro, queso fresco **six 26 / twelve 52**

enchiladas suizas slow-roasted Pitman Farms' rotisserie chicken, caramelized onions, roasted poblano pepper sauce, topped with melted cheese **six 26 / twelve 52**

especialidades

carnitas norteñas slow roasted pork carnitas by the pound, served with pico de gallo, guacamole, tomatillo salsa & choice of tortillas **pound (serves 4-6) / 22**

super bueno bowls chipotle quinoa & sweet potato, baby kale, grilled red onions, avocado, cashew crema **6 bowls 60 / 12 bowls 120**

chopped salad baby spinach, kale, romaine lettuce, black beans, jicama, bell peppers, guacamole, cotija cheese, toasted pumpkin seeds, lime serrano vinaigrette **(small serves 6-8; large serves 12-16)**

vegetarian: small 25 / large 50

braised pitman farms

shredded chicken: small 35 / large 70

grilled

white shrimp: 12 shrimp 48 / 24 shrimp 90

sides for sharing

milagros famous salsa choice of milagros red salsa, tomatillo salsa, chipotle aioli, cashew crema, chimichurri, roasted pineapple salsa, sour cream **½ pint 4 / pint 8 / quart 16**

red rice with cilantro & fresh lime **pint 7 / quart 14**

beans traditional pinto beans, vegetarian black beans or spicy refried beans **pint 7 / quart 14**

tortillas (12) corn, flour, whole wheat, lettuce cups **6**

something sweet

churro platter crispy and sweet flash fried churros **dozen / 24**

bebidas

jarritos pineapple, mandarin, strawberry, grapefruit **4**

mexican coke or sprite 3.50 / **diet coke** 3

bruce cost ginger ale / jasmine tea 5

alo water 5

blue bottle cold brew can 6.95