

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
meyer lemon mimosa | meyer lemon simple syrup | sparkling wine 9
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
reposado maria | don julio reposado | milagros blend of house spices | cold pressed tomato & citrus juices 15
spritz | aperol | sparkling wine | sparkling soda 9

milagros specialties

served individually | pitcher of 3 | pitcher of 6

- el perro loco** | espolon reposado tequila | st. germain elderflower liqueur cold pressed ruby red grapefruit & lime juices | combier 14
red wine sangria | apple | pineapple | lemon | oranges float of spanish brandy 9 | pitcher of four 32
blood orange margarita | el jimador blanco tequila | muddled blood oranges | cold pressed citrus juices 10 / 28 / 54
el jefe | don julio's 70th year anniversary anejo tequila, cold-pressed citrus juices | organic agave nectar 13 / 37 / 72
capella | espolon reposado tequila | grand marnier | cold pressed lime, orange & ruby red grapefruit juices 12 / 34 / 66
mexican hipster | jalapeno infused el jimador blanco muddled cucumber | cold pressed lime juice | organic agave nectar splash of soda 10 / 28 / 54
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 / 28 / 54
milagros margarita | herradura blanco tequila | cold-pressed citrus juices | organic agave nectar 10 / 28 / 54
frozen margaritas | sauza "blue" 100% blue agave tequila | blended smooth : choose lime, mango or strawberry 9 / 25 / 48
casa margarita | sauza 'blue' 100% agave tequila, cold-pressed citrus juices | organic agave nectar 8 / 21 / 42
cranberry mule | ketel one vodka | house made cranberry-orange compote | cold pressed lime juice | bundaberg ginger beer 11
blackberry bramble | plymouth gin | creme de mure | house made blackberry compote | cold pressed lemon juice | served over crushed ice 11
el senior | barrel aged cocktail | mezcal union | ron zapaca rum scrappys orange bitters | pedro ximenez sherry | single large cube 12
people's republic | barrel-aged in house for 24 days | george dickel #8 whiskey & espolon reposado tequila | organic agave nectar | sparkling soda 12
mojito | don q cristal rum | cold-pressed lime juice | fresh 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 orgeat | cold pressed lime juice | orange curacao 13
rum loves coco | sugar island coconut rum | fresh mint | cold pressed lime juice | mint infused simple syrup | coconut water 10

wine

6 oz glass / 9 oz glass / bottle

- chandon brut sparkling** ca 9 / 14 / 45
veuve clicquot champagne reims 375ml / 45
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 12 / 16 / 48
flowers chardonnay sonoma coast, ca bottle / 66
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
flowers pinot noir sonoma coast, ca bottle / 75
uppercut cabernet sauvignon napa, ca 13 / 17 / 52
silver oak cabernet sauvignon alexander valley, ca bottle / 90
campo viejo tempranillo spain 10 / 14 / 40
'recuerdo' by blackbird vineyards malbec argentina 10 / 15 / 40

beers

DRAUGHT

- negra modelo** | mexico 6 / 20
modelo especial | mexico 6 / 20
21st amendment blood orange IPA | san francisco 6 / 20

LATIN

- tecate can** | mexico 5
corona/corona light | mexico 5
dos equis lager | mexico 5
pacifico | mexico 5
corona familiar | mexico 7
victoria | mexico 6
xingu | brazil 6

CRAFT

- new belgium glutiny** | 'gluten removed' pale ale 7
trumer pilsner | berkeley, ca 6
anchor steam lager | anchor steam, 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**
12 ounce diet coke can 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
lemonade | cold pressed lemon juice | agave | water 5
add cranberry-orange compote .95
jarritos | grapefruit, mandarin, strawberry or pineapple 4
bundaberg ginger beer 5
ALO aloe vera h2o 6





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, chopped mango, mango-habanero honey, 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
- milagros 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 
- cocktail de camarones** | white gulf shrimp, chopped avocado, red onion, tomato, cilantro, serrano-lime vinaigrette | warm sea-salt tortilla chips 16.95  
- traditional guacamole** | serrano, cilantro, red onion, tomato, lime, cotija cheese | mild, medium, or spicy 9.75   (w/o cheese)
- ADD A TRIO OF HOUSEMADE SALSAS TO ANY GUACAMOLE OR CEVICHE FOR 1.95 - 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 
- loaded sweet potato nachos** | thinly sliced roasted sweet potatoes, black beans, guacamole, mango, serrano peppers, queso, watermelon radish 11.95 
- chili lime snap peas** | sugar snap peas, lime, garlic, chili salt 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
- grilled asparagus** | fire grilled, oil + maldon sea salt 7.95   
- crispy yucca fries** | flash fried, tossed with chili-salt & cilantro, osuna sauce & spicy avocado dipping sauces 6.95 
- rancho alena nachos** | chipotle ground beef chili, thick cut corn tortilla chips, queso, hand smashed guacamole, pico de gallo, sour cream, red radish, jalapenos 13.95
- 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-mancheho 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
- 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, 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)
- 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, chipotle cashew crema 12.95
add glaum ranch fried egg 2  
- 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 wild king 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 25.95   (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
- artichoke enchiladas** | garlic roasted artichoke hearts, kale, quinoa, potato, toasted pumpkin seeds, cashew crema, rancho sauce, rice + black beans 14.95   
- 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
- milagros burrito** | choice of mary's chicken, carne asada with ancho sauce or carnitas in tomatillo sauce - served w/ red rice, pinto beans, sour cream, pico de gallo, hand smashed guacamole 15.95 **make it a burrito bowl

taqueria



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

chipotle chicken | braised pitman farms pulled chicken, marinated red onions, sour cream, queso fresco, micro cilantro 4.95/taco



al pastor | grilled red chili marinated coleman ranch pork, roasted pineapple salsa, cilantro 4.95/taco  

churrasco steak | marinated skirt steak, chimichurri salsa, marinated red onions, avocado 5.95/taco  

roasted carnitas | coleman ranch pulled pork carnitas, chipotle aioli, spicy bbq sauce, cilantro, salsa fresca + queso fresco 4.95/taco 

wild king salmon | chili lime spiced wild king salmon, chimichurri salsa, salsa fresca 7.95/taco  

crispy coconut shrimp | shaved coconut + passionfruit-jalapeno salsa, cilantro, salsa fresca 5.95/taco

mahi mahi taco | pan seared wild mahi-mahi, habanero-mango sauce, green monster salsa, marinated red onion, micro cilantro 5.95/taco  

chipotle quinoa & sweet potato | slow roasted sweet potato, quinoa, baby kale, guacamole, chipotle cashew crema 4.95/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