

**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 | 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 senor** | 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



## we are dedicated

to sourcing the finest ingredients. Our menu features local and organically grown produce whenever possible. We raise grass fed - brewery finished beef on our own private 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 own 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 1.95 - 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  

**cocktail de camarones** | white gulf shrimp, chopped avocado, red onion, tomato, cilantro, serrano-lime vinaigrette | warm sea-salt tortilla chips 16.95  




**traditional guacamole** | serranos, cilantro, red onion, tomato, lime, cotija cheese | order it mild, medium, or spicy 9.75    (without cheese)

## 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 

**chili lime snap peas** | sugar snap peas, lime, garlic, chili salt 6.95   


**shishito peppers** | oil oil + maldon sea salt, cold pressed lime juice, sweet shishito peppers, blistered on the grill 7.95   

**avocado toast** | la brea seeded grain toast, smashed avocado, lime, chopped mango, mango-habanero honey, maldon sea salt 5.95/per slice  

**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 

**beans and rice** | black beans, pinto beans or spicy refried beans, red rice 3.95 

**loaded sweet potato nachos** | thinly sliced roasted sweet potatoes, black beans, guacamole, mango, serrano peppers, queso, watermelon radish 11.95 

**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

**taquitos de pollo** | 4 pitman farms chicken taquitos, green cabbage, queso fresco, crema, guacamole, pico de gallo, cilantro 9.95

**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

**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


**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, cilantro, watermelon radish, serrano-lime 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, cilantro, chipotle aioli, guacamole 17.95 

**tortilla soup** | mary's 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, grilled red onions, chipotle cashew crema 12.95     
add pitman farms chicken 4 add chili lime spiced wild king salmon 8

**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, red peppers + avocado, micro cilantro 22.95

**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, or whole wheat tortillas or lettuce cup 25.95   (without cheese & sour cream)

**sizzling skillet fajitas** | grilled peppers & onions, pico de gallo, guacamole, sour cream, cilantro, black beans + red rice, & flour, corn, or whole wheat tortilla or lettuce cup with: citrus-achiote mary's 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, mahi, salmon, tomatillo, cilantro crema, tomato, queso fresco, red rice, black beans 18.95 

**chicken mole enchiladas** | mary's chicken, sweet potatoes, oaxacan mole sauce, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95


**artichoke enchiladas** | garlic roasted artichoke hearts, kale, quinoa, potato, toasted pumpkin seeds, cashew crema, rancho sauce, rice + black beans 14.95   

**enchiladas suiza** | mary's chicken, caramelized onions, roasted poblano cream sauce, queso fresco, salsa fresca, cilantro, red rice + black beans 14.95 

**milagros burrito** | choice of mary's chicken, carne asada with ancho sauce or slow-roasted natural coleman ranch pulled pork 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



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



**chipotle chicken** | tomato braised mary's pulled chicken, marinated red onions, sour cream, queso fresco, micro cilantro 4.95/taco 

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

**chipotle quinoa & sweet potato** | slow roasted sweet potato & quinoa, baby kale, smashed avocado, chipotle cashew crema 4.95/taco   

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

**churrasco steak** | cuban marinated skirt steak, chimichurri salsa, marinated red onions & smashed avocado 5.95/taco  

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

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