

table snacks

la rosa pistola, seared scallops, warm coconut & prickly pear broth 14
 queso miguel, spinach, hearts of palm & roasted poblano 11
 crushed avocado "aquacate" & roasted tomatillos 10
 nachos, beef brisket, black beans, avocado, pickled mango & crema 11
 maine lobster "hand rolls," garlic chili butter & charred lemon 15

ceviche

white shrimp, avocado, tomato & serrano chili 11
 diver scallop, pineapple habanero, coconut, avocado & cilantro 13
 alaskan halibut, watermelon, tomato, citrus & herbs 13
 maine lobster, four citrus & cucumber 15

light & bright

sweet corn soup, crispy corn, cotija cheese & lime 7
 jumbo lump crab salad, butter lettuce, cucumber, marconas & creamy herb dressing 13
 white shrimp "taco" salad, roasted tomato, avocado & blue cheese poblano dressing 12
 heirloom tomato salad, shaved shallots, house ricotta, sherry vinaigrette & herbs 10

crispy & crunchy

lump crab fritters, sweet corn & herb aioli 13
 calamari, green tomato marmalade, chiles & arugula 12
 potatoes "bravas," serrano ham & pimenton aioli 9

masa & tortillas

spicy pork sausage flatbread, mushrooms, cilantro pesto & arugula 13
 beef brisket tacos, vinegar slaw, tomatillo salsa & gravy 11
 alaskan halibut tacos, crispy or griddled, pickled vegetables & cilantro aioli 15
 duck confit crispy tacos, grilled scallions & green tomato marmalade 13

mexican menu

braised pork "chili seco," peppers, mushroom & cilantro cream 16
 range chicken "la brasa," chipotle cheddar grits, pickled red onions & arugula 16
 fried rice "la china," cilantro shrimp, crispy pork, mushrooms & fried egg 16
 short ribs, guaillo cotija grits, stewed tomatoes, pickled red onions & arugula 19
 sirloin "carne asada" heirloom tomatoes & avocado salad 24
 mexican combination plates (pick any two) with rice and beans 12
 cheese enchilada, tomatillo chicken enchilada, chicken mole enchilada,
 tacos de chorizo, tacos de asado, brisket taco

off the grill

wagyu steak burger, cheddars, tomato, crispy onions & bacon 13
 range chicken paillard, maitake mushrooms, arugula & dried fruits 14
 redfish, roasted heirloom tomatoes, scallion, coconut rice 22
 alaskan halibut, onion stew, buttermilk potatoes & charred lemon 26
 prime beef tenderloin, crispy onions, kale salad & chimichurri 33
 prime ny strip, bacon confit yukon potato hash & tamarind thyme gastrique 47
 bone-in ribeye, loaded yukon baked potatoes & peppercorn butter 41
 double cut pork chop, white corn pudding & crispy corn fritter 29

seasonal additions

sweet corn, smoked bacon, jalapeno & cojia 6
 kale salad, pickled vegetables and quinoa 8
 brussel sprouts, crispy pork & spicy sweet salsa 7
 baked yukon potatoes "loaded" bacon and cilantro cream 7
 buttermilk yukon potatoes, carmelized onions and scallions 5

sweets 8

cinco leches
 coconut cream tart
 smore ice cream sandwich

Miguel

cocktail menu

- micorita, the "new standard" rocks or frozen 10
 a. herradura silver, lime orange & serrano 11
 b. herradura silver, lime, peach & basil 11
 c. herradura reposado, lime, ginger & mango 11
 d. size 2, herradura silver, citrus & splenda 11
- americana, gin, lime, mint, ginger & angostura 12
- catalina, grey goose, lemon, st. germain, & fresh raspberry 12
- paloma verde, herradura silver, grapefruit, basil & fizz 12
- banana daiquiri, bacardi superior, coconut & banana 11
- mesero 75, herradura silver, st. germain, apple & prosecco 13
- cereza sangria, cherry infused rum, citrus, pineapple & malbec 11
- the pedro, frozen micorita & sangria 10

whites

chardonnay

- montes classic, chile 9/32
 domaine talmar, macon 11/38
 sonoma cutrer, sonoma coast 14/54
 mer soleil, santa lucia highlands 68

sauvignon blanc

- santa ema, chile 10/38
 chateau sancerre, loire 59
 duckhorn, napa 68

pinot grigio

- ruffino lumina, Italy 10/38

riesling

- chateau ste. Michelle, columbia valley 9/32
 fess parker, santa barbara 40

white blends

- ferrari-carano bella luce, sonoma county 9/32
 sokol blosser evolution, oregon 12/45

rose

- chateau d'esclans "whispering angel" provence 13/55

bubbles

- toso, Mendoza 9/32
 poema cava rose, catalonia 36
 Nicolas feuillatte brut, france 20 "split"

bottled beer 5.00

- bud light
 shiner bock
 blue moon
 xx lager
 modelo especial
 negra modelo

reds

pinot noir

- estancia, monterey county 10/36
 belle glos meiom, california 12/46
 la crema, sonoma 17/50
 domaine chanson, burgundy 55
 flowers, sonoma coast 89

merlot

- h3, horse heaven hills 10/36
 silverado, napa valley 55

cabernet sauvignon

- kaiken, mendoza 9/32
 primus, chile 12/49
 franciscan, oakville 15/60
 chateau recougne, Bordeaux 45
 hall, napa 86
 amici, napa valley 99
 silver oak, alexander valley 120
 caymus, napa valley 140

malbec

- pascual toso malbec, mendoza 9/32
 achaval ferrer, mendoza 48
 red blends
 deadbolt red, california 10/36
 napa cellars zinfandel, napa valley 45
 canto de apalta red, chile 13/55
 shatter grenache, france 75

premium tequilas 44.00

- herradura selección suprema
 herradura port casi
 milagro select barrel reposado
 milagro select barrel anejo
 partida elegante
 pura vida extra anejo