



DRAFT BEER

16oz or 22oz Tall

Budweiser • Bud Light • Dos Equis Amber

Rotating Draft • Geaghan's Seasonal • Rotating Seasonal

SOUTH OF THE BORDER

Sol
Tecate
Corona
Corona Light
Pacifico
Modelo Especial
Negra Modelo

CERVEZAS

DOMESTIC . IMPORTED BOTTLED BEER

NON-ALCOHOLIC O'Doul's

Bud Light • Bar Harbor Real Ale

Angry Orchard • Redbridge (Gluten Free)

Michelob Ultra • Coors Light • Miller Lite

Heineken • Allagash White

Penobscot Bay Seasonal • Mango White Claw

Black Cherry White Claw

MARGARITAS

CHECK OUT OUR TEQUILA LIST FOR ALL OF OUR TEQUILAS!

TRADITIONAL

Our delicious House Margarita. Regular, Strawberry, Raspberry, Wildberry, or Mango.

HOT POMERITA

A pomegranate margarita made with jalapeño infused Exotico Blanco tequila. Spicy and sweet.

MIGUEL'S SIGNATURE

Made with Exotico Blanco, fresh squeezed lemon & lime juice, & agave nectar.

GUAVARITA

A refreshing combination of sweet and sour. Hornitos Reposado, Cointreau, Guava, and sour.

CADILLAC

1800 Reposado, Cointreau, and a Grand Marnier floater.

COCONUT MARGARITA

Hornitos Plata, Cointreau, coconut puree, fresh lemon & lime.

JARRITOS MEXICAN SODA

Fruit Punch, Lime, Grapefruit, and Pineapple.

HIBISCUS ICED TEA

A Sweet Mexican favorite.

FRUIT LEMONADE

Strawberry, Blackberry, Pomegranate, Blueberry, or Raspberry.

HORCHATA

Made with rice, cinnamon & sugar.

COFFEE

Organic regular

MEXICAN HOT CHOCOLATE

Made from scratch, served with whipped cream and gourmet chocolate sauce.

COOL FRUIT SMOOTHIE

Strawberry, Raspberry, Wildberry, or Mango.



CANTINA COCKTAILS

THE SCORNEWOMAN

Our own pepper vodka, passion fruit puree & tobasco.

ALSO AVAILABLE AS A SHOT!

CHICO

Exotico Blanco tequila, blackberry liqueur, agave nectar, lemon juice, and club soda.

MEXICAN MUDSLIDE

A twist on the traditional mudslide. Made with Exotico Blanco, Kahlua, and Bailey's Irish Cream. Served on the rocks or frozen.

CAIPIRINHA

A Brazilian specialty. Cachaca, sugar in the raw, and fresh limes served over ice. Traditional or Passion Fruit.

FROZEN MANGO MOJITO

Bacardi rum, mint, lime juice, and mango puree served frozen.

CILANTRO WHIFF

Coconut rum, pineapple juice, muddled cilantro, mint, and lime juice.

PALOMA

Hornitos Reposado, fresh lime juice, agave nectar, and Jarritos grapefruit soda.



MAINE MAN BLUEBERRY PIÑA COLADA

A twist on our traditional Piña Colada made with Bacardi rum and Blueberry Crush by Maine Man Flavah!

MIGUELTIKI

A blend of premium rums and fresh tropical juices. Add a Meyers Dark Rum Float \$2.00

MEXICAN MULE

Ginger beer and Hornitos Reposado tequila.

NON ALCOHOLIC BEVERAGES

SODA POP

REFILLABLE

Pepsi
Diet Pepsi
Root Beer
Sierra Mist
Mountain Dew
Dr. Pepper
Orange Soda
Ginger Ale
Raspberry Iced Tea
Lemonade
Unsweetened Iced Tea

KIDS DRINKS

Juice or Soda in a sippy cup.



VINOS

WHITE

Chardonnay 6⁹⁹ 23⁹⁹

Pinot Grigio 7⁹⁹ 32⁹⁹

Rías Baixas Albariño (Bottle) 31⁹⁹

Sauvignon Blanc (Bottle) 32⁹⁹

RED

Merlot 5⁹⁹ 23⁹⁹

Pinot Noir 5⁹⁹ 23⁹⁹

Malbec 6⁹⁹ 27⁹⁹

Rioja Tempranillo (Bottle) 29⁹⁹

Rioja Garnacha (Bottle) 27⁹⁹

HOUSE RED SANGRIA

House made Sangria w/ fresh fruit & a cinnamon infusion. 9⁹⁹

APPETIZERS

- 10 **SPICY FRIED PICKLES**
A pub favorite with a Mexican twist. Crispy dill pickle chips deep fried in a spicy breading served with a side of picante ranch for dipping.
- 10 **AVOCADO FRIES** 
Slices of avocado lightly seasoned and fried until slightly crisp. Served with a side of cactus salsa and picante ranch.
- 10 **CHIMITAS**
4 small chimichangas filled with black bean corn salsa and cheese served with cilantro sour cream.
- 12 **SALSA CON QUESO**
A velvety cheese sauce filled with jalapeños and bell peppers perfect for dipping.
- 12 **FLAUTAS**
3 Crispy flour tortillas filled with chicken, jack cheese, corn & roasted red pepper. Served with poblano cream sauce.
- 12 **HOT SHOTS** 
Back by popular demand! Deep fried jalapeños in a seasoned breading stuffed with 3 cheeses. Served with cilantro sour cream and chipotle mayo.
- 13 **SOUTH OF THE BORDER POUTINE** 
Our house poblano cream sauce, chorizo, and queso fresco served over Miguel's seasoned chile fries.
- 13 **NACHOS** 
Our homemade chips covered w/melted cheese, salsa fresca, sour cream & guacamole. **CHICKEN, BEEF, CHORIZO, OR VEGETARIAN 2.99**
LOADED: SMOTHERED IN POBLANO CREAM SAUCE, BLACK OLIVES, AND JALAPEÑOS 2.99
- 14 **MIGUEL'S WINGS** 
8 wings served with choice of sauces, (Mild, Hot, Caribbean Jerk, Dry Rub, or Scorned woman) Choice of Bleu Cheese or Ranch dressing.

SOUPS AND SALADS

CHILI CON CARNE CUP 5 BOWL 9

Our house chili topped with shredded jack cheese and jalapeños.

MIGUEL'S SALAD 8

Mixed salad greens topped w/cheese, tomatoes, onions & black olives.

TOSTADA SALAD 17

A large crispy flour tortilla shell layered w/ refried beans, topped w/ greens, cheese, tomatoes, onion, black olives, guacamole & your choice of filling.

SUSTAINABLY HARVESTED
CHIPOTLE CREAM SHRIMP TOSTADA SALAD 20

FAJITA SALAD 19

Choice of grilled chicken or carne asada on a bed of mixed greens w/ cheese, tomato, black olives, egg, avocado & sautéed vegetables. SUSTAINABLY HARVESTED CHIPOTLE CREAM

SHRIMP FAJITA SALAD 22

PALEO COBB SALAD 20

Mixed greens, hard boiled eggs, avocado, tomatoes, almonds, and bacon with your choice of carna asada steak or grilled chicken.

SUSTAINABLY HARVESTED
CHIPOTLE CREAM SHRIMP PALEO COBB SALAD 23

OUR HOMEMADE DRESSINGS



-  Cilantro Sour Cream
-  Citrus Vinaigrette
-  Jalapeño Vinaigrette
-  Bleu Cheese
-  Sun-Dried Tomato
-  Honey Chipotle Vinaigrette
- Ranch

HOMEMADE SALSAS

ONE COMPLIMENTARY SIDE OF
Salsa Fresca
OR
Salsa Ranchero
PER COUPLE

- 2 Salsa Fresca
- 2 Salsa Ranchero
- 2 sm 4 Lg Pineapple Salsa
- 2 sm 4 Lg Habenero Salsa
- 2 sm 4 Lg Black Bean Corn Salsa
- 2 sm 4 Lg Cactus Salsa

EXTRAS

- 2 Spanish rice
- 2sm 6Lg Guacamole
- 3 Halved Avocado
- 3 Sautéed Vegetables
- 2 Black or Refried Beans
- 1 Scorned Woman Sauce
- 1 Tortillas (Corn or Flour)
- 1 Jalapeños
- .50 Onion
- 1 Black Olives
- 3 Homemade Fries 
- 3 Papas Fritas 

QUESADILLAS

THREE CHEESE 9

A delicious blend of Mexican cheeses melted to perfection. ADD A FILLING FOR JUST 3.00 (SHRIMP EXCLUDED)

FISHERMAN'S FAVORITE 14

Grilled sustainably harvested shrimp, jack cheese & poblano cream sauce.

THE WILD ONE 13

Your choice of either fried or grilled buffalo chicken served with a side of bleu cheese or ranch dressing.

FARMERS MARKET 13

Bell peppers, onions, summer squash, zucchini, black beans, and jack cheese.


POLLO LOCO 13


Grilled chicken breast, cheese, roasted pepper, and black bean corn salsa.



THE PHILLY 14


The iconic steak & cheese sandwich from Philly in quesadilla form. Jack cheese, chipotle mayo, sautéed onions, green peppers, carne asada steak, and philly cheese sauce.


TACOS


- 12 **TACOS GRINGOS** 

Two tacos on your choice of tortilla filled with ground beef or chicken, cheese, lettuce, salsa fresca, and sour cream. Served with two sides of your choice. **ADD ONE MORE TACO 2.49**
- 18 **TEMPURA SHRIMP TACOS** 

Two tacos on corn tortillas filled with golden fried tempura shrimp topped with pineapple and taquera salsa. Served with two sides of your choice.
- 20 **GRILLED OR BLACKENED FISH TACOS**  

Fresh caught seasonal fish served with a simple slaw, cactus salsa, lime wedges, and chile lime crema. Served with two sides of your choice and a side of corn tortillas. **AVAILABLE PALEO**
- 17⁵⁰ **ROASTED POBLANO TACOS** 

3 tacos on soft corn tortillas filled with roasted poblano peppers in a cream sauce served open face topped with salsa roja and queso fresco. Served with two sides of your choice. **ADD GRILLED CHICKEN 2.99**
- 13 **TACOS MEXICANOS** 

Three tacos on soft corn tortillas with your choice of grilled chicken or carne asada steak served street vendor style with minced onion, fresh cilantro, queso fresco, taquera salsa, and lime wedges. Served with two sides of your choice.
- 15 **TEMPURA AVOCADO TACOS** 

Three tacos on corn tortillas filled with tempura avocado slices topped with a simple slaw and salsa roja. Served with two sides of your choice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ENCHILADAS

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Made with corn tortillas. You pick the filling. Served with two sides of your choice & sour cream.
- 16⁵⁰ **ENCHILADAS** 

Two corn tortillas with your choice of filling. Baked in your choice of either enchilada or verde sauce & cheese. **ADD ONE MORE 2.49**
- 20 **ENCHILADAS SUIZA**

Three enchiladas filled w/grilled chicken, Maine potatoes, and spinach in a tequila mushroom cream sauce topped with salsa verde and poblano cream.
- 19 **TAMPIQUENA CON ENCHILADAS** 

Honey morita chile marinated steak tips and sautéed onions served with two cheese enchiladas topped with salsa con queso.

FILLINGS

- Taco Seasoned Ground Beef
- Carne Asada
- Chicken
- Chorizo
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables
- Seasoned Jack Fruit
- Seasoned Tofu
- Sustainably Harvested Chipotle Cream Tequila Shrimp (upcharge)

SIDES

- Spanish Rice
- Refried Beans
- Vegetarian Black Beans
- Sautéed Vegetables

BURRITOS

- THE GRINGO BURRITO** 16

A flour tortilla stuffed with refried beans, cheese, and your choice of filling. Served with salsa fresca and two sides of your choice.
- CHIMICHANGA** 17

A deep fried burrito with cheese, refried beans, and choice of filling. Topped with a poblano cream sauce. Served with two sides of your choice.
- VEGETARIAN CHIMICHANGA** 17⁵⁰

A deep fried burrito with black beans, cheese, seasoned Maine potatoes & a tequila mushroom cream sauce, topped with poblano cream sauce & crispy fried onions. Served with two sides of your choice.
- THE CALIFORNIA BURRITO** 18

A flour tortilla filled with Maine roasted potatoes, guacamole, chipotle mayo or salsa roja, and your choice of carne asada or grilled chicken. Served with two sides of your choice.
- MIGUEL'S WET BURRITO** 17

A flour tortilla filled with your choice of filling, black beans, and cheese topped with our red enchilada or verde sauce and queso fresco. Served with two sides of your choice.

DINNERS

- 20 **RELLENO JALISCO**
Two poblano peppers filled with monterey jack cheese dipped in a tempura batter fried golden brown topped with cactus salsa. Served with two sides of your choice.
- 21 **PORK CARNITAS** 
Tender marinated locally sourced pork shoulder braised in a citrus broth, fried until slightly crisp, served w/ soft corn tortillas, queso fresco, salsa roja & avocado. Served with two sides of your choice.
- 20 **ALMOND CREAM CHILE RELLENOS** 
Two poblano peppers stuffed with monterey jack cheese, lightly battered, pan fried, and topped with a delectably sweet almond cream sauce. Served with two sides of your choice.
- 18 **PALEO CHICKEN PLATTER** 
Two all natural chicken breasts topped with avocado and salsa fresca served with a side of our chimichurri seasoned sautéed vegetables.

MIGUELITOS CHILDRENS MENU

CHILDREN'S MENU PRICES ARE FOR KIDS AGES 12 AND UNDER.

- 7 **HADDOCK BITES**
Bite sized haddock lightly fried to a golden brown served with ranch for dipping.
- 5 **KIDS QUESADILLA**
One small plain cheese quesadilla served with your choice of rice and beans or fries.
- 7 **KIDS NACHOS**
A kids size plate of nacho chips topped with cheese and your choice of chicken or beef.
- 7 **GRILLED HOT DOG**
One nitrite free all beef hot dog served with fries.
- 8 **CHICKEN FINGERS**
Chicken fingers served with ranch dipping sauce and fries.
- 8 **MAC-N-CHEESE**
- 6 **KIDS TACO**
One hard or soft shell taco filled w/ chicken or beef.

 **SHRIMP FAJITAS** 26
Sustainably harvested chipotle cream tequila shrimp, served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

 **VEGETARIAN FAJITAS** 22
Seasoned tofu or jack fruit served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.

- 17 **SPINACH ARTICHOKE EMPANADAS** (VEGAN)
Three turnovers stuffed w/ lightly seasoned spinach & artichoke filling, fried golden brown & served with choice of salsa verde or spicy salsa roja. Side of seasoned Maine potatoes & salad w/ jalapeno vinaigrette.
- 22 **CARNE ASADA PLATTER**  
Tender steak marinated in olive oil, sweet onion, and beer accompanied by flame roasted vegetables, guacamole, cilantro, lime, and flour tortillas. Served with two sides of your choice.
- 18 **MIGUEL'S BAKED PALEO AVOCADOS** 
Two avocado halves stuffed with our homemade Mexican chorizo drizzled with coconut milk, lime juice, and cilantro. Served with sautéed vegetables, seared garlic and cabbage.
- 21 **PAN SEARED HADDOCK** 
Two 6oz seasoned Haddock fillets pan seared and topped with a red pepper aioli accompanied by a side of our garlic seared cabbage and black beans.

SANDWICHES

- MIGUEL'S SIGNATURE BURGER** 15
"El Sabroso" - A 6oz. beef burger topped with bacon, battered jalapeños, chipotle mayo, cactus salsa, lettuce, and cheese served with fries.
- MIGUEL'S CHEESEBURGER** 12
A 6oz. beef burger with cheese, lettuce, onion, tomato, served with fries.
-  **SPICY CHICKEN SANDWICH** 14
A boneless chicken breast deep fried in a spicy breading with lettuce, tomato, pickles, and a picante ranch dressing. Served with fries.
- BLACKENED FISH SANDWICH** 15
Tender blackened haddock, pan seared, served on a fresh bun with avocado, slaw, and caribbean jerk mayo. Served with fries.
-  **VEGGIE BURGER** 13
A Blue Mango vegetarian burger with cheese, guacamole, cactus salsa, mayo and pickles. Served with a side of fries.

FAJITAS

Served with spanish rice, refried beans, cheese, lettuce, salsa, sour cream, guacamole, and tortillas.

- 24 **FAJITAS**  
Char-grilled all natural chicken breast or carne asada steak served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet.
- 25 **3 MEAT FAJITAS**  
Char-grilled all natural chicken breast, carne asada steak, and chorizo, served over a bed of our chimichurri seasoned sautéed vegetables on a sizzling skillet. **AVAILABLE PALEO SERVED WITH LETTUCE CUPS, SALSA FRESCA, PINEAPPLE SALSA, AND GUACAMOLE**

BRUNCH

SUNDAYS ONLY

SERVED FROM 11AM - 2PM

- 10 HUEVOS RANCHEROS**
2 eggs sunny side up on corn tortillas, with guacamole, black beans, salsa, and cilantro served with a side of home fries and your choice of bacon or breakfast sausage.
- 11 BREAKFAST TACOS**
3 Soft flour tacos filled with scrambled eggs, jack cheese, and your choice of Chorizo or Bacon. Served with home fries, salsa, and guacamole.
- 11 BREAKFAST BURRITO**
Our house made breakfast sausage, potatoes, scrambled eggs, jack cheese, and salsa wrapped in a warm flour tortilla. Served with home fries.
- 10 HUEVOS A LA MEXICANA**
Scrambled eggs with tomatoes, onion, and peppers served with avocado, black beans, and choice of bacon or breakfast sausage. Served with home fries and a side or corn tortillas.
- 9 BLUEBERRY & HORCHATA PANCAKES**
3 pancakes served with home fries and your choice of bacon or breakfast sausage.
- 11 CHILAQUILES**
Traditional Mexican dish consisting of corn tortillas cut into chips simmered in a chile sauce until soft topped with crema, scrambled eggs, queso fresco, and avocado. Served with black beans.
- 10 MIGUEL'S OMELET**
One large omelet with potato, tomato, pepper, onion and jack cheese served with your choice of bacon or breakfast sausage.
ADD CHORIZO FOR 1.99

KIDS BRUNCH

- 6 SCRAMBLED EGGS**
Scrambled eggs with cheese, served with choice of home fries or breakfast sausage.
- 5 BLUEBERRY & HORCHATA PANCAKES**
2 pancakes served with maple syrup and choice of home fries or breakfast sausage.

SIDES

- 4 Breakfast Sausage
4 Bacon
3 Home Fries

BRUNCH DRINKS

- 9 Bloody Mary
4 Horchata
4 Fresh Squeezed OJ
8 Mimosa
9 Sangria



LUNCH SPECIALS

SERVED FROM 11AM - 3PM

11 AND UP

- VEGGIE BURGER** 11
A Blue Mango vegetarian burger with cheese, guacamole, salsa, mayo, and pickles. Served with a side of fries.
- TACOS GRINGOS** 11
Three tacos on your choice of tortilla with ground beef or chicken. Complete with cheese, lettuce, and salsa.
- SCORNERD WOMAN WRAP** 12
Grilled chicken breast with our signature scorned sauce, tomatoes, shredded jack cheese, and iceberg lettuce. Served in a flour wrap with bleu cheese dressing.
- TACOS MEXICANOS** 12
3 tacos on soft corn tortillas with your choice of carne asada or grilled chicken served street vendor style with minced onion, fresh cilantro, queso fresco, and taquera salsa.
- VEGGIE WRAP** 12
Black beans, sautéed vegetables, shredded jack cheese, tomatoes, greens, and sliced avocado, served in a flour tortilla, with jalapeño vinaigrette dressing.

- DOWNEAST SPECIAL** 14
One Tempura shrimp taco made with golden fried shrimp topped with pineapple salsa and salsa tequera on a corn tortilla. Accompanied by a small Fisherman's Favorite quesadilla.

- LUNCH FAJITAS** 15
A half order of our char-grilled chicken or carne asada fajitas served over a bed of chimichurri seasoned sautéed vegetables on a sizzling skillet.