

THANKS FOR JOINING US AT MILAGRO

WE SERVE

DINNER 5:30 - CLOSE NIGHTLY

BAR MENU 4 - 5:30 AND from 10PM - CLOSE

LIVE MUSIC TUES - SAT

HAPPY HOUR

4-6:30 EVERYDAY

3.75 HOUSE MARGARITAS

3.75 WELL DRINKS

2.75 DOMESTIC BEER 3.75 DRAFTS

BOOK YOUR NEXT PARTY

IN OUR NEW PRIVATE DINING ROOM

Sopa y Ensalada

Poblano Clam Chowder

new england style with mild poblanos, chopped clams and fresh veggies

Cup 5 Bowl 8

Ensalada con Atun sm 8 lg 14

yellowfin tuna, sesame crusted, pan seared medium rare
with mixed greens, olives, grape tomatoes, sweet piquillo peppers,
red onion and pepitas, in a cacahuete vinaigrette

Milagro Caesar sm 6 lg 9

crisp romaine leaves, toasted pinon with
shaved manchego cheese and a guajillo caesar dressing
add chicken sm 8 lg 13 add salmon sm 9 lg 14

Santa Fe Wedge 8

chilled iceberg lettuce in a fire roasted poblano ranch dressing,
with crispy tortillas, cherry tomatoes, green chile and smoked bacon

Grilled Pear and Spinach sm 7 lg 11

baby spinach, ancho chile candied walnuts, red onion,
piquillo peppers and bleu cheese in a pomegranate vinaigrette

STARTERS

Milagro Guacamole 13

(prepared tableside)

with fresh avocado, jalapenos, tomatoes, red onion, cilantro, lime, ground chiles, sweet corn, nopales, cayenne, chipotle crema and queso fresco

Sonoran Crab Cake 8

seared with lump crab, poblanos, garlic, shallots and cilantro, served with a pineapple-green chile aioli

Braised Duck Tostaditas 7

with papaya- cilantro slaw and drizzled with a southwestern chile arbol glaze

Calamari Frito 8

lightly breaded, with smoked jalapeno aioli and house made charred guajillo salsa

Tierra y Mar Trio 13

*bay scallop ceviche in a tequila-lime marinade
beef tartare with a serrano-soy glaze
tuna tartare with a sesame glaze*

Seared Queso Fresco 6

served with house made tomatillo salsa and chips

Main

*our steak specials feature Estancia Farms Grass Fed Argentinian Beef
your server will explain tonight's seafood specials*

Pollo Azteca 16

*achiote rubbed breast of chicken, pan seared,
served over saffron rice and drizzled with tequila red chile sauce*

Canyon Salmon 18

*fresh salmon, wild mushroom dusted, grilled and
topped with a cilantro-lime vinaigrette and served with saffron rice*

Burrito de Pato 16

*filled with braised duck, green chile, green onions,
napa cabbage, and carrots, served with a charred guajillo salsa*

Enchiladas Del Mar 19

*maine lobster, lump crab, and baja shrimp
stacked on corn tortillas with guajillo cream sauce*

Camarones con Callos 23

*seared large shrimp filled with asadero cheese and mild jalapenos
wrapped in hatch chile rubbed bacon; harissa crusted scallops
over sweet corn puree with a warm chorizo vinaigrette*

Pork Osso Buco 19

*braised in chiles, red wine, garlic and fresh herbs, served
with a black currant-pasilla chile sauce and green chile cheddar mashers*

The Bistro Steak 18

*ancho chile dusted, grilled and topped with a wild mushroom
and chile arbol sauce, served with green chile cheddar mashers*

Beef Tenderloin 24

*hand carved to order, grilled and topped with a dried cherry, cilantro
and black walnut compound butter, served with green chile cheddar mashers*

Argentinian Beef Special

ask your server about tonight's selection

Chile en Nogada 15

*a "mexican tradition" a poblano pepper, filled with spiced ground beef,
pepitas, golden raisins, rice and queso fresco with a walnut cream sauce
and pomegranate syrup and served with huitlacoche and sautéed spinach*

Por Vegetarianos

Chipotle Linguine 16

*with spinach, cherry tomatoes, toasted pinon nuts
and crimini mushrooms in a manchego cilantro cream sauce*

Chef: Fernando Ruiz

*Fine art is furnished by Marilyn Dillard and
Edward Curtis Gallery and is available for purchase*

Contact: Pandora at 720.839.3554

an 18% gratuity will be added for parties of six or more thank you