

APPETIZERS

<p>Guacamole</p> <p>Fresh Hass Avocado, prepared to order, onions, tomatoes, cilantro, and jalapeno</p>	<p>\$9.50</p>	<p>Quesadillas</p> <p>Large flour tortilla with melted chihuahua and asadero cheese - add \$4 for steak, \$3 for grilled chicken and \$2 for vegetarian (spinach and mushroom).</p>	<p>\$8.00</p>
<p>Flautas</p> <p>3 crispy rolled taquitos stuffed with choice of beef brisket or chicken tinga.</p>	<p>\$8.00</p>	<p>Tamales</p> <p>Fresh corn tamal stuffed with the chef's weekly selection.</p>	<p>\$8.50</p>
<p>Ceviche de Camaron</p> <p>Citrus marinated shrimp & avocado with fresh tomatoes, onion, cilantro & jalapenos</p>	<p>\$11.00</p>	<p>Chori-Queso</p> <p>Melted chihuahua and asadero cheese topped with choice of homemade chorizo or poblanos rajas.</p>	<p>\$9.00</p>
<p>Sopes</p> <p>Corn masa boats, black beans, sour cream, queso fresco, cilantro, onion, salsa verde. Choice of homemade chorizo, poblanos rajas, steak or pork pastor.</p>	<p>\$9.00</p>	<p>Mia's Queso Dip</p> <p>Silky blend of Mexican cheeses and pickled jalapenos with a touch of pico de gallo - add \$2 for ground beef.</p>	<p>\$6.00</p>

APPETIZERS

Taquitos de Estadio \$7.00

3 handmade crispy potato tacos stuffed with cheese, cabbage, salsa verde and Cholula sauce.

Camarones al Ajillo \$10.00

Black Tiger shrimp sauteed with a guajillo pepper, white wine and garlic sauce.

SOUPS

Sopa Azteca Cup: \$7.00

Chicken soup with shredded chicken, chipotle peppers, finished with tortilla strips, avocado and cheese.

Bowl: \$8.00

Carne en su Jugo Cup: \$6.00

Jalisco style pinto bean soup in a savory beef broth topped with thin slices of grilled skirt steak.

Garnished with sliced radish, cilantro, avocado and grilled pearl onions.

Bowl: \$12.00

SALADS

Small House Salad

\$4.00

Mix of romaine and iceberg lettuce tossed with tomatoes and cucumbers topped with a fresh cilantro orange dressing.

Mexican Chopped Salad

\$9.00

Romaine lettuce, green and red pepper, onion, tomatoes, queso fresco, fresh corn and black beans, topped with tortilla strips - add \$3 for grilled or blackened chicken, \$4 for steak or shrimp, \$1 for avocado. Dressing: balsamic vinaigrette, cilantro orange or mango vinaigrette.

Taco Salad

\$8.00

Taco shell with lettuce, tomatoes, red peppers, black beans, guacamole, sour cream, and topped with cheese - add \$3 for ground beef or shredded chicken.

Mexican Wedge Salad

\$8.00

Crispy iceberg lettuce served with homemade chorizo, purple onion, cilantro and feta cheese, drizzled with creamy avocado cilantro dressing.

DE LA TAQUERIA

Three delicious tacos per order with salsa verde. All tacos are made with traditional corn tortillas, flour tortillas are available. Complete your tacos with one or more delicious side.

Tacos Americanos **\$10.00**

Crispy corn tortillas filled with your choice of ground beef or tinga de pollo, topped with lettuce, tomatoes and cheese.

Carne Asada **\$11.00**

Cilantro marinated outer skirt steak, fresh cilantro and onions.

Al Pastor **\$10.00**

Guajillo marinated pork, grilled onion and pineapple, finished with fresh onion and cilantro

Pollo a la Parrilla **\$10.00**

Cilantro and garlic marinated grilled chicken breast, fresh onion and cilantro.

Tacos Nortenos **\$11.00**

Grilled outer skirt steak sauteed with fresh pico de gallo and creamy Morita sauce, topped with queso fresco.

\$10.00

Chorizo con Papas

Homemade Mexican sausage with crispy potatoes, fresh cilantro and onions.

Carnitas **\$10.00**

Urapan style braised pork - crispy and tender, pico de gallo and guacasalsa.

Pollo Costeno **\$10.00**

Grilled blackened chicken breast, green cabbage, pico de gallo and creamy chipotle sauce.

DE LA TAQUERIA

Three delicious tacos per order with salsa verde. All tacos are made with traditional corn tortillas, flour tortillas are available. Complete your tacos with one or more delicious side.

Camaron al Tequila **\$11.00**

Shrimp tacos sauteed with Tequila and our special house guajillo salsa and garlicky olive oil, pickled cabbage slaw with chile Morita mayo.

Baja Tacos **\$11.00**

Beer-battered or blackened mahi-mahi, cabbage, and chipotle mayo.

Pescado ala Plancha **\$11.00**

Grilled blackened cod with pico de gallo, cilantro and slice of avocado.

De la Huerta **\$10.00**

Vegetarian tacos, crispy potatoes, poblanos rajas, fresh corn, queso fresco and mild cilantro jalapeno crema.

Sofrito **\$10.00**

Black bean spread, garlicky spinach and zucchini, corn, mushrooms, crispy cheese, mild cilantro jalapeno crema then finished with cilantro.

ENTREES

<p>Fajitas</p> <p>Assortment of peppers and onions sauteed with white wine. Served with guacamole, sour cream, black beans and rice. Choice of steak, grilled chicken or shrimp</p>	<p>\$16-19</p>	<p>Chiles Rellenos</p> <p>2 Poblano peppers, stuffed with fresco and asadero cheese, served with mild tomato sauce and black beans.</p>	<p>\$16.00</p>
<p>Carne Asada</p> <p>Cilantro marinated outer skirt steak grilled to perfection, served with black beans, plantains, pico de gallo, grilled onions & grilled jalapenos.</p>	<p>\$21.00</p>	<p>Huachinango ala Veracruzana</p> <p>Grilled red snapper in Veracruz-style salsa, tomatoes, manzanilla olives, green and red peppers all cooked in white wine, served with rice and spinach sofrito.</p>	<p>\$22.00</p>
<p>Tampiquena</p> <p>Grilled cilantro marinated outer skirt steak, served with cheese enchilada covered in mole sauce, black beans, guacamole, grilled onions & grilled jalapenos.</p>	<p>\$22.00</p>	<p>Camarones ala Morita</p> <p>Black Tiger shrimp, sauteed with garlic and onion in a Morita cream sauce with a side of Mexican rice and spinach sofrito.</p>	<p>\$21.00</p>



MEXICAN GRILL AND TEQUILA BAR

ENTREES

Pollo al Mole

\$16.00

Marinated half grilled chicken served with homemade poblano mole sauce served with rice and beans and drizzled with sour cream.

Enchiladas Suizas

\$14.00

3 enchiladas served with rice, beans, sour cream. Choice of verde, ranchero or mole sauce topped with melted chihuahua cheese - choose chicken, ground beef or cheese.

Mia's Enchiladas

\$14.00

3 enchiladas served with potatoes & carrots, lettuce, sour cream, fresco cheese. Topped with choice of verde, ranchero or mole sauce - choose chicken, ground beef or cheese.

Enchiladas Trio

\$14.00

3 enchiladas with your choice of ground beef, chicken or cheese with lalsa verde, ranchero sauce or mole. Topped with queso fresco and sour cream.

Burritos

Mia's:

\$10.00

Your choice of chicken tinga, ground beef or veggie. Suizos style is covered with melted Chihuahua cheese and your choice of salsa.

For steak or shrimp: add \$4

For grilled chicken or pork pastor: add \$3

Suizos:

\$11.00

Carnitas

\$17.00

Succulent slow-cooked pork that's tender on the inside and crunchy on the outside, topped with salsa verde. Accompanied with guacamole, pico de gallo and black beans with corn tortillas.

SIDES

Black Beans	\$2.00	Sour Cream	\$.50
Rice	\$2.00	Mia's Potatoes	\$2.00
Spinach Sofrito	\$2.00	Plantains	\$3.00
Guacamole	\$2.50	Pico de Gallo	\$2.00
Cheese	\$.50	Side Salad	\$4.00

DESSERT

Fried Ice Cream	\$6.00
Chocolate or Vanilla	
	\$6.00
Flan	
	\$6.00
Tres Leches Cake	
	\$6.00
Donas	\$5.00