

To Start

Salsa Tasting | \$6
choose 1 or tasting of all 3

roja **benne** **verde**
fresh + traditional spicy + sweet mild + bright

Queso Dip | \$6
add chorizo + \$2

Guacamole | \$10
made fresh daily

Three Amigos Sampler | \$14
queso dip, salsa roja, guacamole

Minero Wings | \$16
charcoal grilled, tossed with valentina

Pork Carnitas Empanadas | \$15
queso fresco, red onion, cabbage, crema

Four Cheese Nachos | \$11
chihuahua, oaxaca, queso, cotija,
pico de gallo, avocado purée, crema, jalapeño

Add Ons:

Chicken | \$5 ♦ Steak | \$7 ♦ Al Pastor | \$5

Soup & Salad

Smoked Chicken Tortilla Soup | \$8
hominy, black beans, avocado, cilantro, crema

Minero Chopped Salad | \$11
romaine, corn, tomatoes, cucumber, red onion,
radish, pepitas, queso fresco, tortilla strips
choice of: pasilla ranch or jalapeño lime vinaigrette

Add Ons:

Shrimp (4) | \$10 ♦ Chicken | \$5

Steak | \$7 ♦ Al Pastor | \$5

Avocado | \$3

Tacos

choice of house-made corn or flour tortillas

any 2 tacos | \$11

any 3 tacos | \$16

Grilled Fish

mango, jicama & red onion slaw,
spicy benne salsa, avocado purée

Fried Catfish

green tomato tartar, cabbage, red onion, radish

Cauliflower

salsa macha, red onion, cotija cheese

Charcoal Chicken

mole coloradito, cotija cheese, pickled red onion

Pork Al Pastor

grilled pineapple, white onion, avocado purée

Crunchy Ground Beef

chihuahua cheese, lettuce, tomato, avocado, crema,
crunchy shell

Grilled Steak

pickled yum yum peppers, salsa verde, queso fresco

Minero Taco Plate | \$15

choice of any two tacos,
yellow rice and refried beans

+\$1 per steak taco



tag us @mineroji

minerojohnsisland.com

wifi

username: mineroguest

password: tacotime

Minero

MEXICAN GRILL & CANTINA

House Specials

Fajitas Al Carbon

charred onions and peppers, shredded cabbage,
pico de gallo, crema, guacamole, yellow rice with choice
of charro or refried beans and flour or corn tortillas

Shrimp ♦ \$28

*Steak ♦ \$34

Cauliflower ♦ \$22

Chicken ♦ \$26

Double It Up:

Shrimp | +\$15 ♦ *Steak | +\$21 ♦ Chicken | +\$13 ♦ Cauliflower | +\$9

Charcoal Chicken Chimichanga | \$16

charcoal chicken, yellow rice and chihuahua cheese, poblano
topped with valentina and crema, and served with
refried beans, pico de gallo, guacamole, cabbage and lime

***Minero Double Cheeseburger | \$17**

beef and chorizo patties, white american cheese,
red onion, spicy special sauce with seasoned fries

***Crispy Kan Kan Pork Tomahawk | \$44**

guava bbq sauce, avocado,
fried sweet plantains, yellow rice, charro beans

LIMITED AVAILABILTY!

Burritos and Quesadillas

The Minero Burrito or Burrito Bowl

yellow rice, beans, oaxaca cheese, crema,
poblano, cabbage, cilantro, salsa verde, avocado

Quesadilla

chihuahua cheese, crema, chipotle
pickled peppers, red onions, cilantro

Veggie | \$13 ♦ Chicken | \$16

Steak | \$19 ♦ Al Pastor | \$16

Sides

Yellow Rice | \$4

Scarlet Charro Beans | \$5

Refried Beans | \$4

Seasoned Fries | \$4

Fried Sweet Plantains | \$4

Sliced Avocado | \$3

Sweet Treats

Mexican Chocolate

Mousse | \$8

churro crunch, passion fruit

Mango Popsicle | \$4

chile, lime zest

Weekend Menu

Available from 11:30am - 3pm | Saturday & Sunday

The Minero Breakfast Burrito | \$15

chorizo, scrambled eggs, crema, avocado, poblano,
hash browns, salsa verde, oaxaca cheese

Weekend Drink Specials | \$7

mimosas, bloody marys, bloody marias

* Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.