**To Start**
Salsa Tasting | $6
choose 1 or tasting of all 3

roja
fresh + traditional

benne
spicy + sweet

verde
mild + bright

Queso Dip | $6
add chorizo | $2

Guacamole | $10
made fresh daily

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

Tuna Tartare | $16
yellowfin tuna, red onion, cilantro, olive oil, avocado puree, lime, serrano, tajín, tortilla chips

Minero Wings | $16
charcoal grilled, tossed with valentina

*Parties of 12 or more will be charged 20% gratuity.*

---

**Soup and Salads**

Chicken Tortilla Soup | $12
corn, avocado, cotija cheese, red onion, radish, cilantro, tortilla strips

Caesar Salad | $11
romaine, cotija, pepitas, tortilla strips

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 | $14
Chicken | $8
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 Shrimp
mango, jicama & red onion slaw
spicy benne salsa, avocado puree
+$1 per shrimp taco

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
chicharrón, lettuce, tomato, avocado, crema, crunchy shell

Grilled Steak
pickled yum yum peppers, tomatillo salsa, corn, queso fresco
+$1 per steak taco

**House Specials**
Fajitas Al Carbon
charred onions and peppers, shredded cabbage, pico de gallo, crema, guacamole, red rice with choice of charro or refried beans and flour or corn tortillas

Steak | $34
Chicken | $26
Shrimp | $27
Cauliflower | $22

Double It Up:
Shrimp | $14
Steak | $21
Chicken | $13
Cauliflower | $9

Shrimp a la Plancha | $22
masa cake, cotija, jalapeño, tomatillo salsa, guacamole, pico de gallo, corn

Arroz Con Pollo | $16
charcoal chicken, red rice, queso, enchiladas rojas sauce, pico de gallo, cilantro

**Soups**

Charcoal Chicken Chimichanga | $16
charcoal chicken, red rice, chihuahua cheese, poblanos, topped with enchiladas rojas sauce, pico de gallo, crema, served with refried beans

'Minero Double Cheeseburger | $17
beef + chorizo patties, while american cheese, red onion, spicy special sauce, served with seasoned fries

**Taco Toppings**

Enchiladas Rojas | $17
three house-made corn tortillas, avocado, crema, pickled red onion, served with red rice and refried beans
choice of: chicken, ground beef, and cheese

Minero Combo Plate | $16
choice of any two tacos or enchiladas
served with red rice and refried beans
+$1 per shrimp and steak taco

**Burritos and Quesadillas**
The Minero Burrito or Burrito Bowl
red rice, beans, oaxaca cheese, crema, poblano, cabbage, cilantro, salsa verde, avocado

Quesadilla
chicharrón, crema, chipotle, red onions, pickled peppers, crispy tortilla chips, cilantro

Veggie | $15
Chicken | $17
Steak | $19
Al Pastor | $17

**Sides**
Red Rice | $4
Scarlet Charro Beans | $5
Refried Beans | $4
Seasoned Fries | $4
Fried Sweet Plantains | $4

**Sweet Treats**
Tres Leches | $9
whipped cream, raspberry

Churros | $8
dulce de leche, sea salt

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

The Minero Breakfast Burrito | $16
chorizo, scrambled eggs, hash browns, avocado, poblano, oaxaca cheese, salsa verde, crema

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