To Start
Salsa Tasting | $6
choose 3 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
Fried Brussels Sprouts | $12
mole blanco, pomegranate, orange, mint
Pork Carnitas Empanadas | $15
queso fresco, red onion, cabbage, crema
Minero Wings | $16
charcoal grilled, tossed with valentina
Chilaquiles | $12
house-made tostada chips, fire roasted salsa, pico de gallo, crema, cilantro, sunny side egg
Soup & Salad
Butternut Squash Soup | $10
pumpkin, pepitas, chalomy oregano, thyme
Minero Chopped Salad | $13
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 | $14
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 purée
+$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
chihuaahua cheese, lettuce, tomato, avocado, crema, crunchy shell
Grilled Steak
pickled yum yum peppers, salsa verde, queso fresco
+$1 per steak taco
Minero Taco Plate | $15
choice of any two tacos, yellow rice and refried beans
+$1 per steak taco
Minero Breakfast Burrito | $16
chorizo, scrambled eggs, crema, avocado, poblano, hash brown, salsa verde, oaxaca cheese
available from 11:30am - 2pm
• Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 | $27
Steak | $34
Cauliflower | $22
Chicken | $26
Double It Up:
Shrimp | +$14
Steak | +$21
Chicken | +$13
Cauliflower | +$9
Charcoal Chicken Chimichanga | $16
charcoal chicken, verde rice, chihuahua cheese and poblano topped with enchiladas rojas sauce, pico de gallo, and crema served with refried beans
Minero Double Cheeseburger | $17
choice of chicken or ground beef
house-made corn tortillas, avocado, crema, pickled red onion, served with yellow rice and refried beans

Burritos and Quesadillas
The Minero Burrito or Burrito Bowl
yellow rice, beans, oaxaca cheese, crema, poblano, cabbage, cilantro, salsa verde, avocado
Quesadilla
chihuaahua 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 | $4

Sweet Treats
Pumpkin Cheesecake | $9
candied pumpkin, whipped cream
Churros | $8
dulce de leche, sea salt
Mango Popsicle | $4
chile, lime zest

Weekend Menu
Available from 11:30am - 3pm Saturday & Sunday
The Minero Breakfast Burrito | $16
chorizo, scrambled eggs, crema, avocado, poblano, hash brown, salsa verde, oaxaca cheese

Minero Taco Plate
choice of any two tacos, yellow rice and refried beans
+$1 per steak taco

We proudly serve handmade tortillas featuring heirloom corn from Mexico and South Carolina. Our team prepares fresh corn and flour tortillas daily to enjoy with our tacos and charcoal grilled fajitas.