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

Fried Brussels Sprouts | $12
mole blanco, pomegranate, orange, mint

Minero Wings | $16
charcoal grilled, tossed with valentina

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, tomato, cucumber, red onion, radish, pepitas, queso fresco, tortilla strips
choice of: pasilla ranch or jalapeno lime sinaigrette

Add Ons:
Shrimp | $14 o Chicken | $5
Steak | $17 o Al Pastor | $5
Avocado | $3

Tacos
choice of house-made corn or flour tortillas
any 2 tacos | $10
any 3 tacos | $15

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 puree

Crunchy Ground Beef
chihuahua cheese, lettuce, tomato,
avocado, crema, crunchy shell

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

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wifi
username: mineroguest
password: tacotime

*Parties of 12 or more will be charged 20% gratuity with a maximum of 6 split checks.

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

Steak | $34 o Chicken | $26
Shrimp | $27 o Cauliflower | $22
Double It Up:
Shrimp | +$14 o Steak | +$21 o Chicken | +$13 o Cauliflower | +$9

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

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

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

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

Burritos and Quesadillas
The Minero Burrito or Burrito Bowl
yellow rice, beans, oaxaca cheese, crema,
poblanos, cabbage, cilantro, salsa verde, avocado

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

Veggie | $14 o Chicken | $17
Steak | $19 o Al Pastor | $17

Sides
Yellow Rice | $4
Scarlet Charro Beans | $5
Refried Beans | $4
Seasoned Fries | $4
Fried Sweet Plantains | $4
Sliced Avocado | $4

Sweet Treats
Chocolate Brownie | $10
streusel, dulce de leche, powdered sugar

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,
poblanos, oaxaca cheese, salsa verde, crema

Our team proudly serves tortillas made in house
daily featuring heirloom corn from Mexico and
South Carolina. In addition, our proteins are cooked
over live fire to maximize flavor.

Minero GRILL & CANTINA

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