

To Start

Salsa Tasting | \$6

tasting of all 3

roja mild + smokey **benne** sweet + spicy **verde** mild + bright

Queso Dip | \$8

guajillo + ancho pickled peppers
add chorizo + \$2

Guacamole | \$12

Minero Wings | \$16

charcoal grilled, tossed with valentina

Broiled Oysters Bravos | \$19

chipotle peppers, cotija cheese, mezcal

Pork Carnitas Empanadas | \$15

queso fresco, red onion, cabbage, crema

*Ceviche Campechana | \$18

sour michelada mix, cucumber, mandarin, red onion, avocado, radish, chicharron de harina

Three Cheese Nachos | \$11

chihuahua cheese, queso, cotija salsa roja, pico de gallo, avocado purée, crema, jalapeño

Add Ons:

Chicken | \$5 ♦ Steak | \$7

Salads

Caesar Salad | \$11

romaine, corn tortilla strips, cotija cheese, chile powder

Minero Chopped Salad | \$11

romaine, cherry tomato, cucumber, red onion, radish, roasted pepita, queso fresco
choice of: pasilla ranch or jalapeño lime vinaigrette

Salad Add Ons:

Shrimp | \$7 ♦ Chicken | \$5

Steak | \$7 ♦ Al Pastor | \$5

Tacos

choice of house-made corn or flour tortillas

any 2 tacos | \$11

any 3 tacos | \$16

Fried Catfish

green tomato tartar, cabbage, red onion, radish

Cauliflower

salsa macha, red onion, cotija cheese

Charcoal Chicken

mole coloradito, cotija cheese, cilantro

Pork Al Pastor

grilled pineapple, white onion, avocado purée

Grilled Steak

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



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Minero

MEXICAN GRILL & CANTINA

Burritos and Quesadillas

The Minero Burrito or Burrito Bowl

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

Quesadilla

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

Veggie | \$13 ♦ Chicken | \$16

Steak | \$19 ♦ Al Pastor | \$16

House Specials

*Minero Double Cheeseburger | \$17

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

Yucatán Style Local Catch | \$34

crispy fingerling potatoes, pickled yum yum peppers, pibil sauce

*Crispy Kan Kan Pork Tomahawk | \$44

guava bbq sauce, avocado, fried sweet plantain, red rice, charro beans

Sides

Red Rice | \$4

Red 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

Brunch

coming soon

*Breakfast Burrito | \$13

hash brown, salsa verde, eggs

add chorizo + \$2

*Chilaquiles Rojos | \$13

onion, avocado, crema, fried egg

*Steak and Eggs | \$19

skirt steak, huevos rancheros, pico de gallo

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