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
Chilaquiles | $12
house-made tostada chips, fire roasted salsa, pico de gallo, crema, queso fresco, avocado, cilantro, sunny side egg
Soup & Salad
Butternut Squash Soup | $10
pumpkin, pepitas, chamoy, oregano, thyme
Minero Chopped Salad | $11
romaine, corn, tomatoes, cucumber, red onion, radish, pepitas, queso fresco, tortilla strips
choice of: panella ranch or jalapeno lime vinaigrette
Add Ons:
Shrimp (4) | $7 ○ 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 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
chihuahua cheese, lettuce, tomato, avocado purée, 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 or shrimp taco

House Specials
Pork Carnitas Empanadas | $16
two empanadas with queso fresco, red onion, cabbage and crema, served with refried beans and yellow rice
Charcoal Chicken Chimichanga | $16
charcoal chicken, verde rice and chihuahua cheese, poblano, topped with enchiladas rojas sauce, pico de gallo, and crema served with refried beans
Minero Double Cheeseburger | $17
beef and chorizo patties, white american cheese, red onion, special sauce with seasoned fries
Enchiladas Rojas | $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
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 | $4

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

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

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

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

Weekday Lunch