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Menu

Appetizers

House prepared guacamole & chips <i>s mashed hass avocados s garlic & tomato s crispy corn tortillas</i>	\$6.00
Roasted poblano & cheese empanadas <i>fresh corn salsa s crema s salsa rojo</i>	\$6.00
Queso fundido <i>warm jack cheese s house made chorizo s fresh jalapeños s warm tortillas</i>	\$5.50
Shrimp & scallop quesadilla <i>fontina cheese s pico de gallo s chile rojo sauce s sour cream</i>	\$8.00
Chilled shrimp cocktail <i>fresh chiles s lime juice s mexican parsley</i>	\$6.50
Chile relleno <i>roasted poblano pepper stuffed with goat cheese s black bean mole</i>	\$6.00
Steamed mussels <i>White wine adobo sauces roasted peppers cilantro</i>	\$11.00
Lobster tostada <i>butter & cumin poached lobster s fresh corn s chive crème fraiche</i>	\$13.00

Soups & Salads

Posole soup <i>traditional mexican soup with pork green chile & hominy</i>	\$5.00
Lobster chipotle soup <i>Shrimp & avocado relish s crema</i>	\$7.00
Tortilla soup <i>rustic soup with corn tortillas, sour cream & huitlacoche</i>	\$5.00
Mixed greens <i>mixed baby lettuces s goat cheese s chile lime vinaigrette</i>	\$5.50

Romaine salad

creamy cumin & garlic dressing s manchego cheese **\$6.50**

Platillos Ligeros (light entrees)

All items served with black beans s rice s pico de gallo s salsa verde s traditional salsa s cheddar cheese

(add sour cream, extra cheese \$.75 or guacamole \$1.50)

Choose one of the following ingredients to fill your fresh made tortillas:

carnitas s barbacoa s stewed chicken s traditional ground beef s grilled steak s vegetarian soy s grilled salmon s grilled shrimp s grilled mahi mahi

(all seafood items add \$.50 per taco, enchilada, or burrito ordered)

Tacos

3 corn(soft or crispy) or flour tortillas **\$8.00**

Enchiladas

3 baked corn tortillas s enchilada sauce **\$7.50**

Burritos

2 flour tortillas s red or green chile s cheese **\$8.50**

Combination Plate

1 taco s 1 burritos 1 enchilada **\$9.50**

Especialidades**Chipotle BBQ salmon**

sour crème & chive potato salad s huitlacoche corn sauce **\$16.00**

Achiote marinated pork tenderloin

sweet potato enchiladas s black bean sauce s queso fresco **\$17.00**

Carne asada

grilled steak s jack cheese chili relleno s adobo sauce s ancho mushroom demiglace **\$16.00**

Carnitas

slow braised pork s poblano chile & potato hash s guacamole s caramelized onion jus **\$14.00**

Grilled jumbo shrimp

sautéed corn bacon roasted peppers & rock shrimps shrimp sauces tarragon crema **\$18.00**

Chile rubbed grilled chicken breast

mole poblano s posole fondu s jicama salad **\$13.00**

Milagro chopped salad

grilled chicken s avocado s bacon s red onion s cabrales blue cheese dressing *roasted red pepperss tomatoes s grilled corn s crispy tortillas* **\$10.50**

Proprietors Mark Haber & Chef Frank Bonanno

www.MilagroTacoBar.com

**1700 Vine Street, Denver CO
80206**

303.399.1700

Hours:

Sun - Thur

Fri -Sat

Happy Hour Mon - Fri:

Dinne

4pm -

4pm -

4pm - 6