

Minero

Charcoal Grilled Chicken Wings doused with Valentina 12

Queso Ranchero with refried beans 7
add Chorizo 1

Guacamole and Chips Mkt

Chips and Salsas 6
a tasting of verde, benne, arbol

***Chilaquiles** 11
tortilla chips, heirloom beans and pork, crema,
salsa, fried egg, queso fresco, avocado

Queso Fundido 10
roasted poblano, chorizo, handmade tortillas

Chopped Salad 12
tomato, radish, queso fresco, avocado, onion, chickpeas, cucumber, and crispy tortillas
choice of pasilla-buttermilk ranch or avocado vinaigrette dressing on the side
add charcoaled chicken, grilled shrimp, or grilled steak 4

TACOS

Fried Catfish 4.75
pickled green tomato tartar,
cabbage, red onion

Charcoal Grilled Chicken 4.75
unripe peach, cotija, lime pickled red onion,
pasilla de Oaxaca

Taco al Pastor 4.5
marinated and grilled pork,
pineapple, avocado purée

Roasted Shrimp 5.5
cucumber-jicama slaw, salsa morita

***Grilled Steak** 5
heirloom peppers, pickled vegetables,
queso fresco, garlic-amarillo

Pork Carnitas 4.5
confit, jowl, chicharron, salsa verde, chilmole

Grilled Cauliflower 4.5
salsa macha, red onion, cotija

Lunch Taco Combo Plate 13
choice of two tacos with refried beans, Carolina Gold rice, and broccoli salad
ends daily at 4 PM

THE BURRITO 10

queso de Oaxaca, crema, hoppin' john, avocado, poblano, cabbage, cilantro, salsa verde
add charcoaled chicken, achiote pork, or grilled steak 4

MINERO PLATTERS

all served with avocado, warm tortillas, hoppin' john

***Charcoal Grilled Steak** 16
pulla salsa, roasted mushrooms and onions, queso fresco

Pork Carnitas 15
salsa verde cocida, seasonal squash, spicy pepitas

Charcoal Grilled Chicken 15
cotija, preserved tomato, pickled raisins, mole negro

Charcoal Grilled Shrimp 16
chimichurri, radish-nopales salsa

SIDES

Carolina Gold arroz rojo 3.5 refried beans 3.5
Rancho Gordo beans 3.5 vegetables del dia 4.5

DESSERT 7

a bag of Churros
with Mexican chocolate

Our menu contains Nuts, Seeds, Dairy, Soy, and Seafood
Please advise your server if you have any allergies

Minero

!!!THROW A TACO PARTY!!!

Make a party out of your dining experience by ordering our "Taco Kit" at your table. Great for groups!

Build your taco experience with any of the below:
(each of the below make about 10 tacos per, and come with fresh warm tortillas, cotija cheese, chopped onion, salsa verde, cilantro, and limes)

CHARCOAL GRILLED CHICKEN \$45

citrus marinated

AL PASTOR \$45

pineapple marinated grilled pork

PORK CARNITAS \$45

marinated and slow cooked pork shoulder

GRILLED STEAK \$50

dressed with garlic-amarillo salsa

BEVERAGES

MARGARITA CARAFE (32 oz) \$42

SANGRIA CARAFE (32 oz) \$42

BUCKET OF TECATE (6) \$20

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

