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We pride ourselves on fresh food. We buy the freshest, highest quality food, organic if possible, to provide you with the best dining experience! We prepare it as you order it.

“Best Margaritas in Moab”

Appetizers

- BABY CLAMS:** Steamed clams served with lime wedges and a side of garlic-butter. \$13.59
- NOPOLO STYLE CEVICHE:** A blend of fresh, raw fish, onions, cilantro, and tomatoes marinated in lime juice served with three tostadas. A very popular appetizer along the Baja coast. \$12.99
- SCALLOPS WITH BACON:** Grilled scallops, wrapped in bacon, and served on a bed of lettuce with tomato, avocado, and a side of Baja Grill sauce. \$16.79
- SAN IGNACIO QUESADILLA:** Large grilled flour tortillas filled with melted Jack cheese. Served with sour cream and pico-de-gallo on the side. \$9.99
- with chicken \$12.99 with steak \$15.99 
 - with Portobello mushroom \$11.99
 - with Roasted Poblano chile, onion & tomato \$11.99
- SHRIMP QUESADILLA:** Large grilled flour tortillas filled with melted Jack cheese, shrimp, onion, green peppers, and tomatoes. Served with guacamole and pico-de-gallo on the side. \$16.99
- FLAUTAS:** Three corn tortillas filled with chicken, pork, or potato and cheese, deep fried and served with sour cream, lettuce, guacamole, and pico-de-gallo. \$6.99
- TOSTADAS:** Two crisp corn tortillas topped with beans. Served with sour cream, cheese, lettuce, guacamole, and pico-de-gallo. \$5.99
- with chicken or pork
- GUACAMOLE WITH CHIPS:** Fresh avocados, tomatoes, onions, and cilantro, perfectly blended and served with corn chips. Prepared as ordered. \$8.99

← Please, separate checks must be requested **BEFORE** you order. →

Miguel's Baja Grill is proud to cook with zero Trans-fat


← Over 80% of our meals are available Gluten Free →

Salads

Add avocado to any salad \$1.99 • Add cheese to any salad \$1.99

- MIXED GREEN SALAD:** Mixed greens, tomato, cucumber, green and red pepper, red onion, jicama, carrots, and almond slivers. Homemade lime-cilantro or mango-miso dressing served on the side. \$6.99
- Large Salads: Served with a side of homemade lime-cilantro or mango-miso dressing.*
- LARGE MIXED GREEN SALAD:** Mixed greens, tomato, cucumber, green pepper, red onion, jicama, and almond slivers. \$12.99
- CHICKEN SALAD:** A large mixed green salad topped with chicken grilled in achiote chile. \$15.49
- STEAK SALAD:** A large mixed green salad topped with charbroiled carne asada (steak).  \$17.49
- SHRIMP SALAD:** A large mixed green salad topped with shrimp sautéed in butter and garlic. \$18.99
- FISH SALAD:** A large mixed green salad topped with Mahi-Mahi grilled with garlic and lime. \$17.99
- PORTOBELLO SALAD:** A large mixed green salad topped with Portobello mushrooms sautéed with onions and green peppers. \$15.49

Enchiladas

- SANTA ROSALIA ENCHILADAS:** Two corn tortillas filled with melted Jack cheese. Covered with your choice of green tomatillo sauce, molé or red sauce. Served with Baja Grill rice, beans of the day and sour cream. \$11.99
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|---|---------|-----------------|---------|
| Steak  | \$16.99 | Shrimp | \$16.99 |
| Lamb | \$16.49 | Chicken or pork | \$15.49 |
| Portobello mushroom | \$15.49 | Poblano chile | \$15.49 |

Kids Menu and Convenient Take Out!

Celebrating our 19th Year... Thanks for your support.

“Genuine Mexican Cuisine”

51 North Main Street • 435-259-6546
Open 5:00pm to close Daily

← Utah State Liquor Licensee →

www.miguelsbajagrill.com





Moab's Best Seafood

Sea Food Dinners

Include side salad of mixed greens, tomato, cucumber, green pepper, red onion, carrots, jicama and almond slivers. Lime-cilantro or mango-miso dressing on the side. Served with Baja Grill rice, tortillas and vegetables.

MARISCOS LA PAZ: Scallops, shrimp, Mahi-Mahi, and baby clams in a tomato-based sauce with onions, green peppers, tomato, garlic, and Chile de Arbol. \$29.99

SCALLOPS – Served your choice of four styles \$29.99
Ajillo: Sautéed with butter, elephant garlic, and guajillo chile.
Garlic: Sautéed with butter and garlic.
Ranchero: Tomato-based sauce with onion, green pepper, and green olives.
Lime Tequila: Sautéed in butter, lime juice, tequila, onions, cilantro and Chile de Arbol

SHRIMP – Served your choice of five styles \$27.99
Ajillo: Sautéed with butter, elephant garlic, and guajillo chile.
Garlic: Sautéed in butter and garlic.
Fajitas: Sautéed with garlic, onion, green pepper, and a touch of bacon.
Ranchero: Shrimp in a tomato-based sauce with onion, green pepper, and green olives.
Lime Tequila: Sautéed in butter, lime juice, tequila, onions, cilantro and Chile de Arbol

MAHI-MAHI – Served your choice of five styles \$26.99
Ajillo: Sautéed with butter, elephant garlic, and guajillo chile.
Garlic: Sautéed in butter and garlic.
Ranchero: A tomato-based sauce with onion, green pepper, green olives.
Grilled: Grilled over an open-flame and basted in garlic and lime.
Lime Tequila: Sautéed in butter, lime juice, tequila, onions, cilantro and Chile de Arbol

Traditional Dishes

All traditional dishes are served with Baja Grill Rice, and Beans of the Day.

STEAK TAMPIQUENA: 8oz. Flatiron steak grilled to order. Served with one cheese enchilada with green tomatillo, molé or red sauce, two chicken flautas and guacamole. \$26.99

STEAK FAJITAS: Certified Angus Steak, red and green peppers, tomatoes, and onions sautéed with garlic and bacon. Served with flour tortillas. \$21.99

Tacos

All tacos are served with Baja Grill rice and beans of the day. Two tacos per order.

BAJA FISH TACOS: The traditional way of cooking fish tacos in Baja, Mexico. Breaded **Mahi-Mahi**, deep fried, served with a special sauce, flour tortillas, cabbage, cucumbers, and pico-de-gallo. \$17.99
 Traditional or Grilled.

LORETO SHRIMP TACOS: Breaded shrimp on flour tortillas served with a special sauce, cabbage, cucumbers, and pico-de-gallo. \$17.99
 Traditional or Grilled.

GUADALAJARA CARNE ASADA TACOS: Marinated and charbroiled carne asada (steak) on flour tortillas. Served with lettuce, pico-de-gallo, guacamole, and radishes. \$17.49

TODOS SANTOS LAMB TACOS: Roasted lamb, marinated in traditional Mexican spices, served on flour tortillas with lettuce, cucumbers, and pico-de-gallo. \$16.49

MULEGE CHICKEN TACOS: Grilled chicken breast marinated in achiote chile, served on flour tortillas with lettuce, cucumbers, and pico-de-gallo. \$15.49

CABO SAN LUCAS PORK TACOS: Fresh pork, slowly cooked in cast iron, served on flour tortillas with onion, cilantro, and green tomatillo sauce. \$15.49

PORTOBELLO MUSHROOM TACOS: Mushrooms sautéed in garlic, balsamic vinegar, onion, and green pepper. Served with lettuce, fresh guacamole, and cheese. \$15.49

THE M.O.A.B. Mother Of All Burritos

An extra large flour tortilla filled with beans of the day, Baja Grill rice, Jack cheese and covered with your choice of molé, red sauce or green tomatillo sauce. \$11.99

Lamb	\$16.49	Portobello mushroom	\$15.49
Chicken or pork	\$15.49	Shrimp	\$17.99
Grilled fish	\$17.99	Steak	\$16.99
		Poblano chile	\$15.49

M.O.A.B. Lite: A half order served with a small dinner salad is available for all burritos.

A Selection of Tequila, Mexican Beer and Wine available.

“Vegetarian Choices Available”

Voted “Best Fresh Mexican Food in Southern Utah”



Prices subject to change.

