

Baja MIGUELS

9777 Las Vegas Blvd S South Point Hotel, Casino & Spa 89183-4013 · +17027978075 · Updated: Jan 14, 2026

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BOTANAS (APPETIZERS) 8

Mexican Street Corn \$7.95

Two grilled corn on the cob rolled in mayonnaise & coated with Cotija cheese & baja spices

Queso Fundido \$9.95

A traditional mixture of hot melted Oaxaca & Monterey jack cheese with spicy chorizo. Served with warm tortillas

Empanadas \$11.95

Seasoned beef in crisp pastry cases with chipotle dipping sauce

Taquitos \$11.95

Corn tortillas rolled with seasoned shredded beef or chicken, crispy fried. Served with guacamole & sour cream for dipping

Spicy Shrimp & Watermelon Cocktail \$12.95

A little spicy, a little sweet. Served with our margarita cocktail sauce

Loaded Nachos Grande \$15.95

Warm tortilla chips smothered in jack & cheddar cheese, with carne asada, shredded chicken or beef, diced tomato, refried beans, black olives, green onions, guacamole, sour cream & jalapeños

Baja Coastal Scallops* \$19.95

Lightly seasoned then seared. On a bed of shredded lettuce with corn & black bean salsa. Drizzled with avocado cream

Ceviche \$19.95

Shrimp, scallops & crab, marinated in lemon & lime juice with chopped celery, onion, tomato, avocado, cucumber, garlic & red chilies. Served with crisp tortilla chips

SOPAS Y ENSALADAS (SOUPS & SALADS) 6

Tortilla Soup \$5.95

Spicy Mexican vegetable soup

Fideo Soup \$5.95

Pasta soup

Sopa de Albondigas \$5.95

Meatball soup

Ensalada Verde \$6.95

Fresh garden lettuce, tomato, cucumber, olives, red onion with cilantro lime or rancherito dressing

Taco Salad**\$17.95**

Seasoned beef or chicken on seasonal lettuces with grated jack & cheddar cheese, onion, tomato, black olives, jalapeños, guacamole & sour cream. Served in a crisp cheese tortilla bowl with your choice of cilantro lime or rancherito dressing

Fajita Salad**\$17.95**

Seasoned beef or chicken fajitas with sautéed onions & peppers over crisp lettuce with tomatoes, cucumber & grated cheddar & jack cheese. Topped with guacamole & sour cream with your choice of cilantro lime or rancherito dressing

QUESADILLAS 5**Just Cheese****\$10.95****Shredded Beef or Chicken****\$14.95****Vegetable****\$14.95**

Sautéed mushrooms, spinach & peppers

Carne Asada***\$15.95****Fajita Chicken or Beef****\$15.95****SIZZLING FAJITAS*** 5**Vegetable****\$19.95**

Broccoli, cauliflower & carrots

Chicken**\$23.95****Beef****\$24.95****Combo Chicken & Beef****\$24.95****Seafood*****\$31.95**

Shrimp, scallops & a selection of white fish

STREET TACOS 6**Baja Fresh****\$15.95**

Poblano peppers, spinach, mushrooms, black beans, corn, cilantro & salsa quemada

Pollo de la Casa**\$17.95**

Chicken breast, shredded lettuce, tomato, cheddar cheese, avocado with roasted tomato salsa

Carnitas Zapata**\$17.95**

Chipotle-glazed shredded carnitas with cabbage slaw, Oaxaca cheese, pico de gallo & avocado cream

Blackened Swordfish***\$18.95**

Blackened swordfish, pineapple salsa, cabbage slaw & chipotle drizzle

Shrimp Dorado***\$19.95**

Shrimp sautéed with poblano peppers & garlic butter. With cabbage slaw & pico de gallo

Carne Asada* **\$21.95**
Grilled steak with diced onions, cilantro & cotija cheese

DEL MAR 4

Camarones Mazatlán **\$24.95**
Shrimp sautéed with a touch of garlic & finished with tequila cream sauce

Seafood Diablo* **\$29.95**
Shrimp & scallops sautéed with a blend of spices, finished with a chili sauce & topped with crab meat

Enchiladas del Pacifico **\$31.95**
Shrimp, scallops & crab in a cream sauce, folded in flour tortillas. Topped with tomatillo cream sauce, melted jack & cheddar cheese & sliced avocado

Catch of the Day*
Your choice of: Blackened with grilled chilies & garlic butter or Pan-Seared with poblano cream sauce or Fresca grilled & topped with mango salsa

DE POLLO, PUERCO Y DE CARNE 7

Pollo Acapulco* **\$21.95**
Chipotle-rubbed & grilled chicken breast with sautéed mushrooms, spinach, garlic, veracruz sauce & asadero cheese

Pork Carnitas **\$21.95**
Citrus-marinated pork slowly roasted then flavored with pico de gallo & enchilada or tomatillo sauce. With flour or corn tortillas

Pollo Saenz **\$22.95**
Chicken breast coated with spicy breadcrumbs then pan-seared. Served over avocado cream & mild Adobe sauce. With skillet tomatoes & sliced avocado

Chile Verde **\$22.95**
Cubed pork slowly simmered with tomatillos, green peppers, spinach, cilantro & spices Your choice of flour or corn tortillas

Chili Colorado **\$23.95**
Diced beef slowly cooked with Guajillo chilies, onions, tomatoes & spice. Your choice of flour or corn tortillas

Carne Asada Tampiqueña* **\$25.95**
Charbroiled tender skirt steak & grilled chipotle onions, with a cheese enchilada covered with enchilada sauce & melted jack cheese

Skillet Rib Eye* **\$33.95**
Seasoned 12oz. rib eye steak pan-seared with garlic & spices. Served on a sizzling skillet with grilled onions, mushrooms, tomatoes & ranchero sauce

BURRITOS 10

Bean **\$15.95**

Vegetable **\$15.95**
Broccoli, cauliflower, carrots, peppers & onions

Pork Carnitas	\$17.95
Ground Beef	\$17.95
Shredded Beef or Chicken	\$17.95
Carne Asada*	\$18.95
Beef or Chicken Fajitas	\$19.95
Burrito El Patrón*	\$20.95
Chicken or charbroiled steak with jack & cheddar cheese, rice, beans & sour cream, rolled in a flour & cheese tortilla. Topped with ranchero sauce & melted jack & cheddar cheese	
Chimichanga	\$21.95
Crisp golden fried burrito, filled with shredded beef or chicken with jack & cheddar cheese, served with ranchero sauce, guacamole & sour cream	
Enchilada Suizas	\$21.95
Sliced grilled chicken breast & tomatillo sauce rolled in flour tortillas. Smothered with creamed tomatillo sauce & melted cheese. Garnished with sliced avocado & sour cream	

COMBINADOS PLATOS MEXICANOS 14

Cheese Enchilada

Beef Enchilada

Chicken Enchilada

Pork Enchilada

Shredded Chicken Taco

Shredded Beef Taco

Ground Beef Taco

Tamales

Chile Relleno

Beef Flautas

Chicken Flautas

Beef Taquitos

Spinach & Mushroom Enchilada

Baja Street Corn

POSTRES 6

Tequila Flan	\$6.95
Lightly baked egg custard crowned with tequila-flavored caramel sauce & whipped cream	
Churros	\$6.95
Golden-fried, dusted with cinnamon sugar. Cajeta syrup & whipped cream for dipping	
Fried Ice Cream	\$6.95
Vanilla ice cream rolled in corn flakes, golden-fried in a cinnamon tortilla cup. With caramel sauce & whipped cream	
Sopapillas	\$6.95
Mexican golden-fried pastry sprinkled with sugar & drizzled with cajeta syrup & tequila cream	
Chocolate Torta	\$6.95
Rich chocolate tart with pecans, whipped cream & berries	
Traditional Tres Leche Cake	\$6.95
With seasonal berries	

MAIN 5

Baja Combo	\$11.95
Taco & Enchilada: Choice of Shredded Chicken or Beef, Ground Beef or Cheese, Served with Spanish Rice & Refried Beans	
Miguel's Trio	\$12.95
Chicken & Cheddar Cheese Quesadilla with Sour Cream. A Wedge of Romaine Lettuce with Diced Watermelon, Green Pepper, Cut Corn & Citrus Vinaigrette. A Cup of Fideo Soup	
Carnitas Sliders	\$13.95
Three Grilled Soft Rolls with Chipotle Mayonnaise, Pulled Citrus Pork Carnitas & Pico De Gallo	
Spicy Shrimp Tacos	\$14.95
Grilled Spiced Shrimp folded with Baja Slaw on Corn Tortillas with Chipotle Cream & Drizzled with Sweet & Spicy Habanero Sauce	
Fajita Rice Bowl	\$14.95
Seasoned Beef or Chicken with Sautéed Peppers on a Bed of Spanish or Cilantro Rice with Pico De Gallo, Black Beans & Roast Corn. Served with Chipotle Cream	

QUIERO MAS? 3

Cup of Fideo or Tortilla Soup for	\$3.95
Ensalada Verde	\$3.95
Baja Street Corn	\$3.95

TEQUILA GOLD 1

Jose Cuervo

AVAILABLE OPTIONS

Shot: \$6.00

Margarita: \$8.00

Cadillac Margarita: \$10.00

Milagro Silver

AVAILABLE OPTIONS

Shot: \$6.00
Margarita: \$8.00
Cadillac Margarita: \$10.00

Ghost Blanco

AVAILABLE OPTIONS

Shot: \$6.00
Margarita: \$8.00
Cadillac Margarita: \$10.00

Cazadores Blanco

AVAILABLE OPTIONS

Shot: \$6.50
Margarita: \$8.50
Cadillac Margarita: \$10.50

Herradura Silver

AVAILABLE OPTIONS

Shot: \$7.00
Margarita: \$9.00
Cadillac Margarita: \$11.00

Casamigos Blanco

AVAILABLE OPTIONS

Shot: \$7.25
Margarita: \$9.25
Cadillac Margarita: \$11.25

Comisario Blanco

AVAILABLE OPTIONS

Shot: \$7.50
Margarita: \$9.50
Cadillac Margarita: \$11.50

Adictivo Silver

AVAILABLE OPTIONS

Shot: \$7.00
Margarita: \$9.00
Cadillac Margarita: \$11.00

Código 1530 Blanco

AVAILABLE OPTIONS

Shot: \$7.00
Margarita: \$9.00
Cadillac Margarita: \$11.00

Patrón Silver

AVAILABLE OPTIONS

Shot: \$7.50
Margarita: \$9.50
Cadillac Margarita: \$11.50

Don Julio Blanco

AVAILABLE OPTIONS

Shot: \$8.00
Margarita: \$10.00
Cadillac Margarita: \$12.00

Sauza Tres Generaciones Plata

AVAILABLE OPTIONS

Shot: \$9.50

Margarita: \$11.50

Cadillac Margarita: \$13.50

Esperanto

AVAILABLE OPTIONS

Shot: \$14.00

Margarita: \$16.00

Cadillac Margarita: \$18.00

Gran Patrón Platinum

AVAILABLE OPTIONS

Shot: \$20.00

Margarita: \$22.00

Cadillac Margarita: \$24.00

TEQUILA REPOSADO 13

Milagro

AVAILABLE OPTIONS

Shot: \$6.00

Margarita: \$8.00

Cadillac Margarita: \$10.00

Cazadores

AVAILABLE OPTIONS

Shot: \$6.50

Margarita: \$8.50

Cadillac Margarita: \$10.50

Patrón

AVAILABLE OPTIONS

Shot: \$7.50

Margarita: \$9.50

Cadillac Margarita: \$11.50

Casamigos

AVAILABLE OPTIONS

Shot: \$7.50

Margarita: \$9.50

Cadillac Margarita: \$11.50

Comisario

AVAILABLE OPTIONS

Shot: \$7.75

Margarita: \$9.75

Cadillac Margarita: \$11.75

Herradura

AVAILABLE OPTIONS

Shot: \$8.00

Margarita: \$10.00

Cadillac Margarita: \$12.00

Adictivo

AVAILABLE OPTIONS

Shot: \$8.00

Margarita: \$10.00

Cadillac Margarita: \$12.00

Don Julio**AVAILABLE OPTIONS**

Shot: \$8.50

Margarita: \$10.50

Cadillac Margarita: \$12.50

1800**AVAILABLE OPTIONS**

Shot: \$9.00

Margarita: \$11.00

Cadillac Margarita: \$13.00

Sauza Tres Generaciones**AVAILABLE OPTIONS**

Shot: \$10.00

Margarita: \$12.00

Cadillac Margarita: \$14.00

Código 1530**AVAILABLE OPTIONS**

Shot: \$12.50

Margarita: \$14.50

Cadillac Margarita: \$16.50

Esperanto**AVAILABLE OPTIONS**

Shot: \$14.00

Margarita: \$16.00

Cadillac Margarita: \$18.00

Dame Mas**AVAILABLE OPTIONS**

Shot: \$29.00

Margarita: \$31.00

Cadillac Margarita: \$33.00

TEQUILA AÑEJO (EXTRA AGED) 11**Casamigos****AVAILABLE OPTIONS**

Shot: \$8.00

Margarita: \$10.00

Cadillac Margarita: \$12.00

Don Julio**AVAILABLE OPTIONS**

Shot: \$8.50

Margarita: \$10.50

Cadillac Margarita: \$12.50

Patron**AVAILABLE OPTIONS**

Shot: \$8.50

Margarita: \$10.50

Cadillac Margarita: \$12.50

Herradura**AVAILABLE OPTIONS**

Shot: \$9.00

Margarita: \$11.00

Cadillac Margarita: \$13.00

Adictivo**AVAILABLE OPTIONS**

Shot: \$9.00

Margarita: \$11.00

Cadillac Margarita: \$13.00

Comisario**AVAILABLE OPTIONS**

Shot: \$10.00

Margarita: \$12.00

Cadillac Margarita: \$14.00

Sauza Tres Generaciones**AVAILABLE OPTIONS**

Shot: \$12.00

Margarita: \$14.00

Cadillac Margarita: \$16.00

Esperanto**AVAILABLE OPTIONS**

Shot: \$17.75

Margarita: \$19.75

Cadillac Margarita: \$21.75

Código 1530 "George Strait" Limited Edition**AVAILABLE OPTIONS**

Shot: \$18.00

Margarita: \$20.00

Cadillac Margarita: \$22.00

Don Julio 1942**AVAILABLE OPTIONS**

Shot: \$30.00

Margarita: \$32.00

Cadillac Margarita: \$34.00

Dame Mas**AVAILABLE OPTIONS**

Shot: \$44.00

Margarita: \$46.00

Cadillac Margarita: \$48.00

MEZCAL ¹**Casamigos****AVAILABLE OPTIONS**

Shot: \$7.50

Margarita: \$10.00

Cadillac Margarita: \$12.00

MIGUEL'S MARGARITAS ⁶**Primo Picante****\$8.75**

Don Julio Blanco Tequila, Agave Nectar, Triple Sec & Sweet & Sour. Things Heat Up When We Muddle A Fresh Jalapeño Pepper

Skinny Mini**\$8.75**

Código 1530 Blanco Tequila, Lime Juice & a Splenda Packet Garnished with a Lime Wedge, This "Skinny" Margarita Is Estimated to Have Only 95 Calories

Watermelon Crush	\$8.75
Comisario Blanco Tequila, Watermelon Liqueur, Sweet & Sour. Topped with a Cherry & Served in a Watermelon-Chili Salt-Rimmed Glass	
Blueberry Mint Margarita	\$8.75
Ghost Blanco Tequila, Triple Sec, Blueberry Mint Syrup, & a Tajín Rim with a Lime Wedge	
Jackpot	\$8.75
Querido Mango Tequila, Habañero Lime Syrup, Orange Juice & Freshly Squeezed Lime Juice. Served in Tajin Rimmed Glass with a Lime Chip	
Golden Cadillac	\$10.25
Adictivo Silver Tequila, Grand Marnier, Sweet & Sour & a Splash of Orange Juice & Garnished with an Orange Slice	

MIGUEL'S "FROZEN" MARGARITAS ¹

Miguel's "Frozen" Margaritas	\$6.75
Made with Our House Tequila & Blended to Perfection. Blended Flavors: Strawberry, Peach, Mango, Traditional, Guava, Blueberry Pomegranate, Passion Fruit	

SPECIALTIES ⁴

Rumtastic

Cruzan Guava Rum, Parrot Bay Key Lime Rum, Pineapple Juice, Orange Juice, Lime Juice, Pomegranate Syrup Float & an Orange Wedge

Miguel's Mojito

Mint & Bubbles! The Refreshing Zip of Mint & Club Soda Make This a Classic Cocktail. Cruzan Rum, Fresh Mint, Lime, Simple Syrup & Club Soda

Tequila Sunrise

After the Margarita, the Tequila Sunrise is Perhaps the Oldest & Most Popular Tequila Drink. Cuervo Gold Tequila, Orange Juice & a Splash of Grenadine

CLS Shine-A-Rita

City Lights Shine Cherry-Lemon, Cointreau, Fresh Lime Juice & Agave Syrup. Served Over Ice with a Fresh Lime

BAJA WINE ³

Rodney Strong	\$10.00
Sauvignon Blanc	
Louis M. Martini	\$9.00
Cabernet Sauvignon	
La Crema	\$8.00
Pinot Noir	

CHATEAU STE. MICHELLE ³

Chardonnay	\$8.00
Riesling	\$7.00

Merlot

\$9.00

HOUSE WINE 5

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet Sauvignon

Merlot

MIGUEL'S MICHELADA PERFECTA 1

Miguel's Michelada Perfecta

\$7.00

Clamato Juice, Fresh Lime Juice, Worcestershire Sauce, & Cholula Hot Sauce Shaken. Served in a Tajín Rimmed Glass with Ice & Topped with a Mexican Beer of Your Choice

MEXICAN 9

Corona

Corona Light

Modelo Negra

Modelo Especial

Tecate

Tecate Light

Pacifico

Dos Equis Lager

Dos Equis Ambar

DOMESTIC 9

Budweiser

Bud Light

Bud Light Lime

Michelob Ultra

Miller Lite

Miller Genuine Draft

Coors

Coors Light

O'Doul's (Non-Alcoholic)

PREMIUM 13

Sierra Nevada Pale Ale

Samuel Adams Boston Lager

Angry Orchard Hard Cider

Lagunitas IPA

Guinness

Blue Moon

Newcastle

Fat Tire

Heineken

Heineken Light

Beck's

Amstel Light

Smirnoff Ice (Malt Beverage)

HARD SELTZER 2

Epic Western

Epic Western is a classic Ranch Water made with 100% Blue Agave Blanco Tequila from a family of tequileros in Jalisco, Mexico. Ranch Water (Their Original Margarita), La Paloma (Grapefruit), Chispa Rita (Skinny Margarita)

High Noon Sun Sips

Made with real vodka, real juice & sparkling water. Only 100 calories, no sugar added & gluten free. Pineapple, Peach, Mango, Lime, Black Cherry

NON-ALCOHOLIC BEVERAGES 11

No-Jito

\$5.50

Sierra Mist, Fresh Mint, Lime Juice, & Splenda. Shaken & Served Over Ice with a Fresh Lime

Virgin Margarita on the Rocks

\$5.50

Orange Juice, Fresh Lime Juice, Sweet & Sour, Topped with Sierra Mist & a Slice of Lime

Frozen: Margarita

\$5.00

Ask your server about the flavors

Frozen: Piña Colada	\$5.00
Ask your server about the flavors	
Frozen: Daiquiri	\$5.00
Ask your server about the flavors	
Pepsi	\$3.95
Diet Pepsi	\$3.95
Starry	\$3.95
Pink Lemonade	\$3.95
Mountain Dew	\$3.95
Fresh Brewed Iced Tea	\$3.95

FIRST COURSE ³

Miguel's Tostadas

Cilantro & Lime Marinated Chicken on Crisp Tortillas with Refried Beans, Shredded Lettuce, Diced Tomatoes, Monterey Jack Cheese & Guacamole

Baja's Salad Bowl

Spring Greens with Teardrop Tomatoes, Black Olives, Diced Jicama & Salsa Cream Dressing

Miguel's Camaron Cóctel

Chilled Shrimp with Tequila Laced Avocado Cream Over Chopped Lettuce

SECOND COURSE ²

Chili Relleno del Mar

Grilled Poblano Peppers Filled with Monterey Jack Cheese. Topped with Shrimp & Crab in a Tequila Cream Sauce & Pomegranate Seeds

De Los Campos

Twin 3oz. Filets of Beef Sautéed with Mushrooms & Finished in Cognac Cream Sauce

THIRD COURSE ²

Red Velvet Heart Cake

with Fresh Strawberries & Whipped Cream

Passion Fruit Mousse

with Tequila Infused Mango & Papaya

DRINKS ¹

Includes Tea or Coffee

TEA OR COFFEE ¹

Tea or Coffee