

Margaritas y Mas

De la Casa 9.00

Our famous 35 year old recipe and still rocking! GD 16.00

Cadillac 10.00

1800 Reposado Tequila, orange liqueur, sweet and sour, lime juice GD 18.00

Skinny 10.00

100% Agave Blanco Tequila, triple sec, lime juice, and splash of club soda. GD 17.00

El Mirasol 10.00

Herradura Silver tequila, triple sec, sweet and sour, and lime juice GD 17.00

Strawberry or Mango or Seasonal 9.00

Our de la casa margarita mixed with the choice of Strawberry, Mango or Seasonal Flavor GD 17.00

Jalapeño 9.00

House tequila, muddled fresh jalapeño, triple sec, lime juice, sweet and sour GD 17.00

Casamigos Margarita 14.00

Casamigos silver tequila, lime juice, triple sec, and sweet and sour GD 21.00

Patrón Perfecto Margarita 16.00

Patrón Reposado tequila, Cointreau, lime and lemon juice, sweet and sour GD 25.00

Las Clasicas Margarita

Lime juice, triple sec, sweet and sour with the choice of the following ..

Don Julio Silver 14.00, GD 23.00

Patron Silver 13.00, GD 22.00

Cazadores Repo 12.00, GD 21.00

Mirasol Red Sangria 14.00

House made with red wine, brandy, orange juice, pineapple juice, orange liqueur, lemon and lime juice.

Paloma 12.00

100% Agave Blanco Tequila, lime juice, triple sec and grapefruit soda GD 18.00

Vodkarita 9.00

Seagrams vodka, lime juice, triple sec and grapefruit soda GD 17.00

Mezcal

"Para todo mal, Mezcal, para todo bien también"

Mexcalita 13.00

Mezcal, triple sec, lime and sweet and sour GD 20.00

Paloma de Mezcal 13.00

Mezcal, triple sec, lime juice, grapefruit soda GD 20.00

Toronjil 12.00

Mezcal, grapefruit juice, triple sec and lemon juice, salted rim glass with house made tan! GD 19.00

Tequilas, Vinos y Mas



Cervezas

Las Mexicanas 7.50

Pacifico, Tecate, Modelo Especial, Bohemia, Corona, Corona Light, Dos XX, Dos XX Lager, Negra Modelo

Michelada 9.00

Your favorite beer, clamato juice, lime juice, Worcestershire sauce, Dofia Diabla Sauce y listo!

Las Domesticas 6.00

Coors lite, Miller lite, Bud light

Cerveza Local Artesanal 8.00

Made locally CVB Coachella Valley. 16 oz can

Non-alcoholic 5.50

O'Douls, Becks

Refrescos

Coke, Diet Coke, Squirt, Sprite, Ice Tea, Coffee

Lemonade, Shirley Temple, Arnold Palmer 3.75

Coca Cola Mexicana 5.25

Postres

Carrot cake 9.00 Chocolate cake 9.00

Jericaya GF 7.50 Jericaya de Café GF 7.50

Aperitivos

Crispy Mini Chorizo Tacos 11.95

Two-bite size chorizo tacos with pico de gallo and jalapeño-cilantro crema GF (5 pcs)

Guacamole 13.95

Chunks of fresh avocado hand blended with chopped tomatoes, scallions and cilantro. Never frozen or bagged! GF

Nachos 15.75

A classic one. Beans, salsa roja, Monterey Jack cheese, pico de Gallo. Add Chicken +5 Chorizo +4

Queso Fundido 14.75

Monterey Jack Cheese sautéed with fresh roasted poblano chile and garlic. You will love this Mexican fondue! GF Add Chorizo +4

Ensaladas

Guacamole Salad 18.25

For avocado lovers!

Carnitas Salad 20.25

Carnitas...one of our most popular entrees, served hot atop a mound of crisp romaine with a scoop of guacamole, olives, and tomatoes. Goes excellent with oregano tomato dressing.

Chicken Salad 18.75

Chicken breast sautéed in virgin olive oil and garlic, atop a bed of crisp romaine with olives, tomatoes, and our oregano tomato dressing.

Shrimp Salad 22.95

Shrimp sautéed in virgin olive oil and garlic, atop a bed of crisp romaine with olives, tomatoes, and our homemade blue cheese dressing.

Nicole's Salad 19.75

Fine chopped romaine lettuce, whole black beans, pico de gallo, guacamole, and oregano tomato dressing. Choice of shredded chicken breast or shredded beef.

Extras, sides, or modifications to any dish will be charged accordingly. Our sauces are thickened with gluten free alternatives. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, tree nuts and shellfish. Our fryer fries both corn and flour tortillas.



Since opening in the Spring of 1985, El Mirasol Cocina Mexicana has built a reputation for consistent serving of piping hot plates of artfully prepared Mexican regional cuisine and tangy flavorful margaritas in Palm Springs, California. Both El Mirasol locations feature a singular focus on wholesome fresh food. We are proud to be part of the Palm Springs community and welcome you with open arms into our family.

Two locations in Palm Springs:

South 140 E. Palm Canyon Dr 760.323.0721

North 266 E. Via Altamira 760.459.3136

Make a Reservation or an online To Go Order at www.elmirasolrest.com

Tag and Follow Us on insta @elmirasolrest

Especialidades de la Casa

Pollo en Mole Poblano 21.95

National Dish of Mexico! (A.T.F) From conquerors to monarchs to the present visiting dignitaries to Mexico, from all over the world, have enjoyed this elaborate dish known to be as old as the chiles, cocoa, and pumpkin seeds it is made of. It's a nun's tale and a mouthful of flavors. Peanut allergy.

Pollo en Pipián 21.95

In Pre-Columbian times the Tarascans and the Aztecs in Central Mexico created this sauce with ground roasted pumpkin seeds, purple corn meal and dry chiles to accompany their fish and wild game. Today in the state of Zacatecas, a traditional wedding celebration is incomplete without Pipián.

Pechugas Mirasol 23.25

Chicken breast sautéed with roasted purple tomatillo, white onions, dry Cora y Puya chiles sauce for a touch of heat, olive oil and fresh pressed garlic. Do you like spicy and fiery? Ask be prepared with Doña Diabla sauce! Add 1.00 GF

Chicharrón en Salsa 19.25

Pork belly fry roasted until crispy and served in sauce with mixed green tomatillo, tomatoes, chiles, and scallions. GF

Carne Adobada 21.95

Pork loin marinated in dry Guajillo and the Árbol chiles, sweet clove, Mexican oregano, to get that spicy and distinctive flavor, cooked on the grill GF

Pork Chile Verde 21.95

Carefully trimmed pork meat cut into small chunks and slowly cooked with roasted poblano and fresh roasted campana chiles and milpero tomatillo sauce GF

Carnitas 22.25

Carefully trimmed pork meat slowly cooked in a mexican cazo, then browned and served with guacamole GF

Machaca con Queso 21.95

Shredded beef or chicken breast, sliced roasted bell peppers, onions, and ripe tomato wedges stirred on a hot grill and seasoned with fresh pressed garlic and melted Monterey Jack cheese GF

Shrimp Doña Diabla 24.25

Sautéed shrimp in a fiery and smoky sauce with sweet onions. It cannot be prepared mild GF

Shrimp Enchiladas 24.25

Two enchiladas filled with sautéed shrimp, covered with tomatillo sauce, Monterey Jack cheese and served with sour cream

Shrimp in Tomatillo Sauce 24.25

Our own, interpretation of "Camarón al Mojo de Ajo". A culinary tradition through the coastal towns of the Pacific Mexican Riviera GF

Shrimp in Pipián 24.25

No, no, no. This time the shrimp did not fall into the pipián by accident; this time I grilled the shrimp and dipped them into mouth-watering pipián and I liked it. You will too! Guy Fieri Approved

Shrimp Picado 24.25

A fine example of traditional california cuisine, roasted bell peppers, onions, tomatoes and fresh pressed garlic, all sautéed in olive oil. GF

Beef Chile Rojo 21.95

Bite size pieces of mildly seasoned tender beef slowly cooked in a dry Guajillo and California chile sauce, with aromatic spices GF

Carne Asada 23.95

A classic one! Mexican style, thin cut beef steak seasoned, broiled and served with guacamole GF

Steak Picado 23.95

Slices of tender beef steak sautéed in olive oil, fresh pressed garlic and roasted bell peppers, onions, and tomatoes.

Like it hot? It can be prepared Doña Diabla's style add 1.00 GF

20% Gratuity will be added to parties of 6 or greater.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Please ask your server if you have any questions about food allergies

Combinaciones Clásicas

1 **Two Chicken Flautas** 19.95
With guacamole y crema

2 **Chicken Burrito, all white meat** 19.95

3 **Meat Quesadilla** 21.95

Chorizo, chicken, pork chile verde or beef chile rojo, with guacamole y crema

5 **Chile Relleno** (served with tortillas) GF 16.95

6 **Taquitos con Guacamole** 17.25

7 **Taco y Enchilada** 17.25

8 **Taco y Tamal** 17.95

9 **Taco y Chile Relleno** 18.95

10 **Enchilada y Tamal** 17.95

11 **Enchilada y Chile Relleno** 18.95

12 **Chile Relleno y Tamal** GF 18.95

12½ **Two Hardshell Tacos** 17.25
Shredded chicken or beef

14 **Two Soft Tacos** 18.95
Handmade corn tortillas, chicken, carnitas or asada GF

15 **Two Cheese Enchiladas** 16.95
Pork, beef, or chicken add 2.00

16 **Two Enchiladas Rancheras** 19.25
Pork, beef, or chicken add 2.00
With guacamole y crema

17 **Two Chicken Tamales** GF 18.25

18 **Two Chiles Rellenos** 19.95
Served with tortillas GF

19 **One Tostada** 20.25
Beef chile rojo, pork chile verde or chicken

20 **One Burrito** 20.25
Chicharrón, pork chile verde, or beef chile rojo

Rincón Vegetariano

Dos Enchiladas de Espinacas 18.95

Fresh sautéed spinach on olive oil, pressed fresh garlic, scallions, green tomatillo sauce, and covered with Monterey Jack cheese.

Chile Relleno y Enchilada 18.95

Dos Tacos Roasted Chile Pasilla 18.95

Black beans and double roasted fresh Chile Pasilla, jilienne romaine lettuce, Monterey jack cheese and tomato/oregano salsa, on flour tortilla.

Machaca Vegetariana 21.75

Broccoli, spinach, tomatoes, onions, bell pepper scallions, fresh garlic, and Monterey Jack cheese.

Burrito or Quesadilla Vegetariana 21.95

Roasted broccoli, spinach, tomatoes, onions, bell pepper, scallions, fresh garlic, salsa verde on the burrito and Monterey Jack cheese.

Spinach or Sautéed Veggies Tostada con Guacamole 20.25

We cook our rice with fresh homemade chicken broth. Most of the dishes can be prepared without cheese and rice