

Margaritas y Más

De la Casa Margarita 10.00

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

Cadillac Margarita 12.00

1800 Reposado tequila, orange liqueur, sweet and sour mix, lime juice. Add Grand Manier + 3.00 GD 20.00

Skinny Margarita 12.00

100% Agave Blanco Tequila, triple sec, lime juice, and splash of club soda. GD 19.00

El Mirasol Margarita 12.00

LALO Silver tequila, triple sec, sweet and sour mix, and fresh lime juice. GD 20.00

Strawberry, Mango or Seasonal 12.00

House gold tequila and strawberry, mango puree or season flavor. GD 19.00

Jalapeño 11.00

House tequila, muddled fresh jalapeño, triple sec, sweet and sour mix, lime juice. We only use fresh jalapeños, so we can't control the heat. GD 19.00

Casamigos Margarita 15.00

Made with Casamigos silver tequila, fresh lime juice, triple sec, and sweet and sour. GD 25.00

Patrón Perfecto Margarita 18.00

Patrón Reposado tequila, Cointreau, fresh lime and lemon juice, sweet and sour. GD 28.00

Las Margaritas Clásicas

Lime juice, triple second sweet and sour with your choice of the following:

Don Julio Silver 14, GD 24.00

Patron Silver 14, GD 24.00

Cazadores Repo 14, GD 24.00

Mirasol Sangria 15.00

Our version of sangria, made with red wine, orange juice, pineapple juice, orange liqueur, fresh lemon and lime juice, refreshing!

Paloma 14.00

Made with Cuervo Tradicional silver, fresh lime juice, triple sec and grapefruit soda. GD 21.00

Vodkarita 10.00

Made with Seagrams vodka, triple sec, our sweet and sour mix, and fresh lime juice. GD 16.00

Mezcal

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

Mexcalita 12.00

Mezcal, triple sec, fresh lime and sweet and sour mix. GD 21.00

Paloma de Mezcal 14.00

Made with Mezcal triple sec, fresh lime juice, grapefruit soda. GD 22.00

Vinos

Glass 9. Bottle 35

Chardonnay

Sauvignon Blanc

Pinot Grigio

Merlot

Pinot Noir

Cabernet Sauvignon

Sparkling Brutt

Prosecco Split 12

Corkage fee 30

Cervezas

Las Locales Artesanal 9.00

CVB Kolschella
Las Palmas Pilsner

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, fresh lime juice, Doña Diabla Sauce y listo!

Las Domesticas 6.00

Coors lite, Bud light

Non-alcoholic 6.00

Corona 0.0, Heineken 0.0

Refrescos

Coke, Diet Coke, Squirt, Sprite, Ice Tea, Limonada, Shirley Temple, (one free refill),

Palmer Tea, Coffee 4.25

Coca Cola Mexicana 5.25

Aperitivos

Crispy Mini Chorizo Tacos 12.95

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

Guacamole 15.95

Chunks of fresh Hass avocado hand blended with chopped tomatoes, scallions and cilantro.

Never frozen or bagged! GF

Nachos 16.25

A classic one. Beans, salsa roja, Monterey Jack cheese, pico de gallo.

With chorizo or shredded chicken breast add 4.00

Queso Fundido 15.25

Monterey Jack Cheese sautéed with fresh roasted poblano chile and garlic. Add Chorizo + 4.00

You will love this Mexican fondue! GF

Chips and Salsa

First basket complementary, the second one 3.95

Ensaladas

Carnitas Salad 21.95

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 19.25

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 23.95

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 20.95

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

Postres

Carrot cake 10.00 Chocolate cake 10.00

Jericaya 8.00 Jericaya de Café 8.00

Any extras, salsas sides or modifications to any dish will be charge accordingly.

Our sauces are thickened with gluten free alternatives. Food prepared un our restaurant may contain the following ingredients: milk, eggs, wheat, tree nuts, peanuts and shellfish. Our fryer fries both corn and flour tortillas. Menu items have a potential for cross contamination. We do our best to accommodate food allergies.

Regardless of the circumstance we cannot be responsible for any damage claim by the customer.



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 at

www.elmirasolrest.com

Especialidades De La Casa

Pollo en Mole Poblano 22.95

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 22.95

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 24.45

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 21.95

Pork belly fry roasted until crispy and served in a tomatillo sauce green chiles, scallions, and cilantro. Guy Fieri approved. A Mexican delicacy! GF

Carne Adobada 23.75

Pork loin marinated dry Guajillo and the Árbol chiles, sweet clove, pimienta negra to get that spicy and distinctive flavor, cooked on the grill. GF

Pork Chile Verde 23.75

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 24.95

Carefully trimmed pork meat slowly cooked in a copper kettle, then browned and served with guacamole. GF

Machaca con Queso 24.95

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 25.25

Sautéed shrimp in a fiery and smoky sauce with sweet onions. After the first bite you are under the spell of Doña Diabla. Be brave, you are now one of her followers. It cannot be prepared mild

Shrimp Enchiladas 25.25

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

Shrimp in Tomatillo Sauce 25.25

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 25.25

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. Guy Fieri approved. GF You will too!

Shrimp Picado 25.95

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

Beef Chile Rojo 24.25

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

Carne Asada 27.25

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

Steak Picado 27.95

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

We do our best to accommodate allergies, however all menu items may come into contact with common allergens. We cannot guarantee any item is allergen-free and we are not responsible for any injury or damage resulting from the consumption of our food or drinks by those with allergies.

Combinaciones Clásicas

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| 1 Two Chicken Flautas 20.95
With guacamole y crema | 12½ Two Hardshell Tacos 17.95
Chicken or beef |
| 2 Chicken Burrito, all white meat 20.95 | 14 Two Soft Tacos 19.75
Handmade corn tortillas, chicken y carnitas.
With asada 21.75 |
| 3 Meat Quesadilla 23.95
Chorizo, chicken, pork chile verde or
beef chile rojo, with guacamole y crema | 15 Two Cheese Enchiladas 17.95
Pork, beef, or chicken add 2.00 |
| 5 Chile Relleno GF 17.25 | 16 Two Enchiladas Rancheras 20.95
With guacamole y crema |
| 6 Taquitos con Guacamole 17.95 | 17 Two Chicken Tamales 19.25 |
| 7 Taco y Enchilada 18.25 | 18 Two Chiles Rellenos 20.95
GF |
| 8 Taco y Tamal 17.95 | 19 One Tostada 22.25
Beef chile rojo, pork chile verde or chicken |
| 9 Taco y Chile Relleno 20.25 | 20 One Burrito 21.95
Chicharrón, pork chile verde, or beef
chile rojo |
| 10 Enchilada y Tamal 18.25 | |
| 11 Enchilada y Chile Relleno 20.25 | |
| 12 Chile Relleno y Tamal 19.95 | |

All combinations with enchiladas are cheese unless specified otherwise. Modifications are subject to additional charge.

Rincón Vegetariano

Dos Enchiladas de Espinacas 19.95

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

Chile Relleno y Enchilada 20.25

Dos Tacos Roasted Chile Pasilla 19.75

Black beans and double roast fresh Chile pasilla, julienne romaine lettuce, Monterey jack cheese and tomato/oregano salsa, on flour tortilla.

Machaca Vegetariana 23.95

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

Burrito or Quesadilla Vegetariana 23.95

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

Spinach or Sautéed Veggies Tostada con Guacamole 21.75

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