



SHAREABLE

- SEASONAL OYSTERS 24  
Half dozen freshly shucked and topped with cucumber lime mezcal mignonette
- SCALLOP CARPACCIO 20  
Mango tamarind gastrique, grapefruit, radish, shallot
- PICADILLO EMPANADAS 15  
Peanut chipotle salsa, chimichurri aioli
- MEZZE PLATTER 17  
Roasted red pepper and feta, muhammara, tzatziki, with vegetable crudités and pita
- VOLCANO TOSTADA 18  
Carne asada, chorizo, refried beans, queso chihuahua, pickled onion, avocado salsa verde, salsa macha
- CRISPY SPANISH OCTOPUS 24  
Romesco, crispy baby Yukon potatoes, Spanish chorizo and chimichurri
- PAPAS & MOLE NEGRO 17  
Crispy potato pave, Oaxacan mole negro, crema salada, chicken chicharron, micro epazote

- HAMACHI CRUDO 24  
Hibiscus ponzu, hamachi, charred pineapple, jalapeño pepper, avocado and radish
- SNAPPER CEVICHE 16  
Aji amarillo, coconut, sweet potato, cucumber, red onion, crispy tostada
- STREET TACOS  
Three corn tortilla tacos per order
- Grilled Shrimp 18  
Smashed avocado, salsa macha, queso chihuahua, pickled onion
- Pork Belly 18  
Herbed labneh, harissa agave, cucumber, onion and dill
- Mushroom Tinga 15  
Chipotle, tomato, avocado, marinated onion, queso chihuahua, cilantro
- Crispy Fish 15  
Panko cod, queso chihuahua, pickled fresno harissa ranch, cucumber pico de gallo and cabbage

GARDEN

- MIA'S CAESAR SALAD 18  
Little gem lettuce, Caesar dressing, charred snap peas, rustic crouton topped with pecorino Romano cheese
- RIVIERA SALAD 20  
Mixed baby lettuce, heirloom tomato, baby Yukon potatoes, haricot vert, kalamata olive, crispy six-minute egg, white anchovy, Champagne vinaigrette
- | Add Seared Tuna 13

- ROASTED CAULIFLOWER 18  
Harissa, lemon vinaigrette, green onions, spiced yogurt
- SEASONAL MUSHROOMS AL PASTOR 16  
Chile adobo, charred pineapple, spiced labneh
- ROASTED ORGANIC CARROTS 18  
Tahini yogurt, honey Aleppo glaze, pistachio dukkah
- CRISPY BABY YUKON POTATOES 16  
Harissa aioli, chives
- CHEF'S SEASONAL ORGANIC VEGETABLE 16

LAND & SEA

- SHRIMP CHILE RELLENO 22.5  
Cilantro-pepita romaine, tomato salad, guajillo purée
- CORIANDER CRUSTED AHI TUNA 32  
Mediterranean quinoa salad saffron emulsion, Castelvetrano olive tapenade
- PAN-SEARED BARRAMUNDI 36  
Crispy skin with cannellini beans, salsa verde, tomato, kalamata olives
- ORGANIC ALEPPO CHICKEN 32  
Mary's chicken, corn and chickpea purée, tomatillo sauce, pickled red onion, roasted pistachio dukkah

- HERB MARINATED PRIME FLAT IRON STEAK 39  
Griddled panela cheese, chimichurri, truffle aioli
- BONE-IN RIBEYE 22 OZ (GREAT TO SHARE) 80  
Ancho chile rubbed, fried onions, topped with salsa macha butter
- AMBER BRAISED BARBACOA SHORT RIB 34  
Cheesy polenta, fresh herb salad
- RACK OF LAMB, NEW ZEALAND 33  
Dried fruit couscous, confit eggplant, labneh, mint lamb jus, chermoula spices



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Solana Beach, CA      @mias\_on\_101

DINNER

MIA'S MARGARITAS

- MIA'S CLASSIC MARGARITA 14  
Blanco tequila, Cointreau, lime, agave  
| **Make it Spicy!** with a serrano chile and orange juice
- AGUACHILE MARGARITA 16  
Blanco tequila, Chareau, cucumber-cilantro  
aguachile, lime, agave
- CARROT PASSION MARGARITA 16  
Blanco tequila, Cointreau, carrot, passion fruit,  
lime, agave
- COCONUT MARGARITA 16  
Blanco tequila, Cointreau, coconut purée, lime,  
toasted coconut

VINO

| BUBBLY                            | Glass / Bottle |
|-----------------------------------|----------------|
| Segura Viudas · Cava Brut         | 10.5 / 40      |
| Mionetto Prestige · Prosecco Brut | 12 / 46        |
| Schramsberg · Blanc de Blanc      | 17.5 / 85      |

| WHITE & ROSÉ                            | 6oz / 9oz / Bottle |
|-----------------------------------------|--------------------|
| Whispering Angel Rosé · Provence        | 16 / 24 / 62       |
| Trimbach Pinot Blanc · France           | 14 / 21 / 54       |
| Cakebread, Sauv Blanc · Napa Valley     | 14 / 21 / 54       |
| Simonnet Febvre, Chablis · France       | 18 / 27 / 70       |
| Hands of Time, Chardonnay · Napa Valley | 18 / 27 / 70       |
| Panthera, Chardonnay · Russian River    | 20 / 30 / 78       |
| Pewsey Vale, Riesling · Australia       | 15 / 22.5 / 58     |

| REDS                                         | 6oz / 9oz / Bottle |
|----------------------------------------------|--------------------|
| Joel Gott, Pinot Noir · Willamette Valley    | 16 / 24 / 62       |
| Lingua Franc, Pinot Noir · Willamette Valley | 20 / 30 / 78       |
| Antinori Peppoli Chianti Classico · Italy    | 17 / 25.5 / 66     |
| Saldo, Zinfandel · Napa Valley               | 16 / 24 / 62       |
| Trivento Golden Reserve, Malbec · Argentina  | 16 / 24 / 62       |
| Brown Heritage, Cabernet · Columbia Valley   | 15 / 22.5 / 58     |

Mia’s proudly offers a curated selection of over 60 artisanal tequilas and mezcals, featured in the orange book at your table.

We invite you to explore a single pour or a tasting flight to experience the diverse regions and styles we have available.

Please ask your server for a list of our reserve wines.

HANDCRAFTED

- SOLANA SIESTA 16  
Reposado tequila, Aperol, grapefruit, cinnamon, hibiscus, lime, Fee Foam
- TIA MIA 16  
Pineapple-infused mezcal, agricole rum, Cointreau, coffee-infused rum, tiki bitters, orgeat, lime, mint
- OAXACA OLD FASHIONED 16  
Reposado tequila, mezcal, Nixta, xocolatl mole bitters, angostura, agave
- GUAVA SPRITZ 16  
Aperol, Chareau, guava, lemon, cava, mint
- MARACUYÁ MULE 16  
Mezcal, ginger beer, passion fruit, lime, agave, cucumber, chipotle powder
- CARAJILLO 16  
Licor 43, cold brew, Fee Foam, cinnamon

CERVEZAS

| BEER ON DRAFT (PINT)                           |   |
|------------------------------------------------|---|
| Modelo Especial, Pilsner-style Lager · ABV 4.4 | 8 |
| Pizza Port Chronic Amber, Red Ale · ABV 4.9    | 8 |
| Pivo, German Pilsner · ABV 5.3                 | 8 |
| Blue Moon, Belgian Wheat Ale · ABV 5.4         | 8 |
| Sierra Nevada Hazy Little Thing, IPA · ABV 6.7 | 8 |
| Union Jack, American IPA · ABV 7.0             | 8 |
| Trumer, German-style Pilsner · ABV 4.9         | 9 |
| Juan Cordero American Pale Ale · ABV 5.5       | 9 |
| La Lupulosa, American IPA · ABV 7.3            | 9 |
| Hard Kombucha · ABV 7.0                        | 9 |

| 12oz                                      |   |
|-------------------------------------------|---|
| 8Zero5, Blonde Ale · 12oz · Non-Alcoholic | 6 |
| Best Day Hazy, IPA · 12oz · Non-Alcoholic | 6 |

| BEER FLIGHT                                     |   |
|-------------------------------------------------|---|
| Four 4oz pours from our selection of draft beer | 9 |

ZERO PROOF

|                               |   |
|-------------------------------|---|
| Mexican Coke & Sprite · 12oz  | 6 |
| Diet Coke · 8oz               | 4 |
| Iced Tea & Arnold Palmer      | 4 |
| Fresh-squeezed Lemonade · 9oz | 5 |
| Ginger Beer                   | 5 |
| Kopu Sparkling & Still Water  | 8 |



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BRUNCH & LUNCH

- TWO EGG BREAKFAST 16
- Eggs, bacon, crispy potatoes, and sourdough
- AVOCADO TOAST 18
- Avocado smash, roasted mushroom, salsa macha, pickled onion, poached egg, and cilantro
- SHORT RIB BARBACOA FLAUTAS 22
- Tomatillo sauce, fried egg, pickled onion, jalapeño crema, cilantro
- STEAK & EGGS 24
- 5oz grilled skirt steak, fried egg, grilled sourdough

- FRIED CHICKEN SANDWICH 20
- Cucumber yogurt, aleppo, mixed greens
- SHRIMP CHILE RELLENO 22.5
- Cilantro-pepita romaine, tomato salad, guajillo purée
- ORGANIC ALEPPO CHICKEN 32
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