

lunch menu



Here at Mi Casa, we serve Mexican food as prepared in regions of Mexico and the Southwestern United States. We prepare our ingredients daily with our own flair to ensure the freshest and finest meals possible. We guarantee each and every meal served in our restaurant. Please Enjoy!

600 South Park Avenue
Breckenridge, Colorado
970.453.2071
www.stormrestaurants.com

appetizers

Guacamole

ripe haas avocados, onions, lime, spices,
fresh tomatoes \$6.95

Chile Con Queso

white mexican cheese, serranos, jalapeños,
spinach, white corn tortilla chips \$6.95

Shrimp Quesadilla

shrimp, jack, cheddar & chipotle cream cheese, pico
de gallo, garlic herb tortilla, roasted red pepper,
sour cream, fresh guacamole \$9.95

Spinach Quesadilla

spinach, green chiles, jack, cheddar & chipotle
cream cheese, pico de gallo, garlic herb tortilla,
roasted red pepper sour cream \$8.75

Chicken Quesadilla

shredded chicken, jack & asadero cheese,
roasted chiles, flour tortilla, tomatillo
avocado sauce, fresh guacamole \$8.95

Mi Casa's Nachos

corn tortilla chips, refried beans, tomatoes,
onions, cilantro, black olives, cheese,
guacamole, sour cream

Full Order \$8.95

add chicken, ground beef, mexican chorizo
or shredded beef \$9.95

Half Order \$6.50

add chicken, ground beef, mexican chorizo
or shredded beef \$7.50



soups

Pozole Verde

chicken, hominy, pepitas, serranos,
onion, mini quesadilla with cheese
& veggies \$5.95

Chile Verde

tender pork, tomatoes, onions, garlic,
anaheim & green chiles, mini quesadilla
with cheese & veggies \$6.95

Southwestern Corn Chowder

roasted corn chowder, mini quesadilla
with cheese & veggies \$5.95

salads

Salmon

mixed salad greens, chile, pumpkin seed, almond &
pecan rubbed atlantic salmon, black bean-corn salsa,
roasted red pepper vinaigrette \$11.50

Tostada Grande

mixed greens, refried beans, ranchero sauce, pico de
gallo, guacamole, sour cream, shredded cheese,
choice of shredded chicken, ground beef
or shredded beef and dressing \$11.95

Tropical Chicken

mixed salad greens, charbroiled chicken breast basted
with pineapple & red chiles, chunky mango salsa,
onions, red bell peppers, anaheim & poblano chiles,
roasted red pepper vinaigrette \$10.50

Taco

fresh greens, pico de gallo, shredded cheese, sour
cream, corn tortillas, choice of ground beef, shredded
chicken or shredded beef and dressing \$10.50

A La Carte

mixed salad greens, cherry tomatoes, onions,
choice of dressing \$4.95



mi casa house specialties

Avocado Frito

fresh avocado, battered & fried crispy, diablo shrimp or chicken, jalapeño sour cream
chicken \$9.50 or diablo shrimp \$10.75

Mango Duck Quesadilla

mango braised duck, jack, cheddar & chipotle cream cheese, onions, poblanos, red & green bell peppers, garlic herb tortilla, mango red chile sauce \$10.75

Grilled Salmon with Avocado Sauce

grilled salmon, avocado serrano sauce, oaxacan rice, black beans \$12.95

Jalapeño Bacon Wrapped Shrimp

four chipotle cream cheese stuffed shrimp, tomato cilantro cream sauce, oaxacan rice, black beans \$12.95

Braised Pork Platter

house slow roasted pork, pico de gallo, fresh guacamole, black beans, oaxacan rice, warm tortillas \$9.95



tacos

Fish Tacos

grilled mahi mahi, red cabbage, pico de gallo, cilantro lime yogurt, black beans, oaxacan rice
\$7.95 for one / \$10.50 for two

Baja Style Tacos

fried mahi mahi, poblano, red onion, bell pepper chipotle slaw, black beans, oaxacan rice
\$7.95 for one / \$10.50 for two

Chicken Tacos

two flour tortillas, shredded chicken, onions, tomatoes, cilantro, serrano chiles, shredded lettuce, jalapeño sour cream, cheese, refried beans, oaxacan rice \$8.95

Street Tacos

two corn tortillas, braised shredded pork, cilantro, white onion, spicy acapulco sauce, beans, oaxacan rice \$8.95

Rajas Tacos

two flour tortillas, shredded beef, guajillo & ancho chile sauce, tequila lime caramelized onions, sautéed poblano chiles, refried beans, oaxacan rice \$8.95

Chorizo Tacos

two corn tortillas, chorizo, onions, potatoes, tomatillo avocado salsa, black beans, oaxacan rice \$8.95

tortas & wraps

Pork Torta

dos xx amber and agave glazed pork, tequila caramelized onions, fried jalapeños, roasted corn, scallion aioli, seasoned french fries \$9.50

Portobello Torta

portobello mushroom, green chiles, monterey jack cheese, lettuce, tomato, a la carte salad or black beans \$7.95

California Chicken Torta

grilled chicken breast, monterey jack cheese, fresh guacamole, lettuce, tomato, seasoned french fries \$8.95

Fajita Chicken Wrap

chicken breast, rice, black beans, pico de gallo, shredded cheese, garlic herb tortilla, cilantro avocado ranch dressing, black bean-corn salad \$8.95

Pork & Bleu Wrap

shredded pork, bleu cheese crumbles, lettuce, poblanos, jalapeño sour cream, pickled red onions, flour tortilla, black bean-corn salad \$9.25

Add a Dinner Salad, cup of housemade Pozole Verde or Southwestern Corn Chowder to any entrée \$3.50

burritos & chimichangas

All Burritos & Chimichangas are served with refried beans and oaxacan rice.
Smother with Chile Verde for an additional \$1.50

Chicken Chimichanga

roasted red pepper tortilla, rice, grilled tomatillos, black beans, queso fresco, cilantro habañoero sour cream \$9.75

Pork & Mango Burrito

flour tortilla, pico de gallo, lettuce, rice, mango red chile sauce, mango salsa \$9.95

Manuel's Burrito

flour tortilla, shredded beef, rice, refried beans, onions, poblanos, red & green bell peppers, jack & cheddar cheese, ranchero sauce, guacamole \$9.75

Veggie Burrito

roasted red pepper tortilla, achiote calabacitas, onions, red bell peppers, anaheim & poblano chiles, black beans, rice, tomatillo salsa verde, fresh guacamole, jack & cheddar cheese, black olives, served with black beans & oaxacan rice \$8.95

Mi Casa Chicken Burrito

flour tortilla, rice, black beans, pico de gallo, green chiles, tomatoes, cilantro, spicy yucatán cream sauce or pork green chile, jack & cheddar cheese \$9.95

Guajillo Shredded Beef Chimichanga

flour tortilla, caramelized onions, sautéed poblano, blended cheese, refried beans, roasted red pepper, jalapeño sour cream \$9.95

enchiladas

Chicken & Sour Cream

flour tortilla, sour cream, scallions, roja sauce, refried beans, rice \$9.50

Yucatán Chicken

flour tortilla, pico de gallo, spicy chipotle mushroom cream sauce, rice, refried beans \$9.50

Spinach & Mushroom

flour tortilla, chopped spinach, chipotle cream cheese, chiles & peppers, yucatán cream sauce, scallions, black beans, rice \$9.50



tamales & rellenos

Chile Rellenos

two anaheim chiles, asadero cheese, housemade ranchero sauce, black beans, oaxacan rice
\$8.95 for one / \$10.75 for two

Chicken Tamales

housemade masa, mole amarillo, refried beans, oaxacan rice \$7.95 for one / \$9.95 for two

Pork Tamales

housemade masa, tomatillo salsa verde, black beans, oaxacan rice \$7.95 for one / \$9.95 for two

Tamale Sampler

one Pork Tamale, one Chicken Tamale & one Chile Relleno, black beans, oaxacan rice \$15.75

burgers

The Basic Burger
half pound burger, lettuce, tomato, onion, seasoned
french fries \$8.75

Half Pound Cheeseburger \$8.95

Burger a la Casa
half pound burger, roasted poblano, jack & asadero
cheese, lettuce, tomato, onion, seasoned french fries
\$10.75

Chile Verde Burger
half pound burger, housemade chile verde, cotija
cheese, seasoned french fries \$10.95

Mexican Burger
half pound burger, tequila braised onions, monterey
jack cheese, fried jalapeños, seasoned
french fries \$9.50



mi casa combos

Our traditional Mexican items are prepared daily using only the freshest ingredients. Choice of: chicken, shredded beef, ground beef or veggie. All combos are accompanied by oaxacan rice & refried beans.

BURRITO / TACO / ENCHILADA

Choose One \$6.95
Choose Two \$8.95
Choose Three \$9.95

desserts

Tres Leches
mexican white cake, three milks,
whipped cream, caramel \$6.95

Sopapillas
mexican pastries, cinnamon &
sugar, honey \$6.75

make it "SUPER" with
strawberries & ice cream \$7.95

Choco Flan
chocolate cake, flan, amaretto
whipped cream \$7.50

Deep Fried Ice Cream
ice cream, whipped cream \$6.50

add chocolate sauce or
strawberries \$6.75

add chocolate sauce &
strawberries \$6.95

- * 18% gratuity may be added to parties of six or more
- * we honor American Express, Master Card & Visa
- * WE PROUDLY COMPOST AND RECYCLE



margaritas

Mi Casa's Gold

Strike it rich at Mi Casa with Sauza Gold tequila and Grand Marnier perfectly shaken together. \$7.50

The Texan

100% blue agave Republic Reposado hand shaken with Grand Marnier. If you drain the bottle, you get to keep it! It's in the shape of Texas. \$8.95

Mi Casa Grande

Our legendary Mexican specialty, featuring Sauza Silver tequila, served shaken - Her friends call her Rita! \$5.75

Blended with strawberries. \$6.95

Sauza Tres Plata

This 100% estate-grown blue agave Silver tequila is triple distilled for an intense flavor with a clean, crisp finish unparalleled by any other. Hand mixed with Cointreau - It's quite a treat for the sophisticated palate. \$8.95

Hornitos

100% blue agave Reposado tequila is shaken with Grand Marnier, which makes for an excellent margarita. \$8.95

The Gold Coin

100% blue agave Espolon Reposado and Cointreau mixed perfectly! \$8.95

Skinny Margatini

100% blue agave Patron Silver tequila, Citronge and a fresh lime juice. Served martini style. \$8.95

Hibiscus

A unique blend of Hornitos Reposado mixed with the juice of the Mexican hibiscus flower. Like nothing else you have ever tried! \$7.95

Pomegranate

Pomegranate juice shaken with Tequila. Don't feel guilty drinking this margarita, pomegranates are good for you! \$7.95

Colorado Blackberry

Mi Casa Grande with Leopold Bros Blackberry liquor. \$8.25

beers

BOTTLES

Mexican \$3.75

Bohemia

Carta Blanca

Corona

Corona Light

Dos XX Lager

Modelo Especial

Negra Modelo

Sol

Victoria

Domestics \$3.50

Budweiser

Bud Light

Coors

Coors Light

Michelob Ultra

Miller Lite

Imports &

Micro Brews \$4.25

Avery Indian Pale Ale

Boulder Hazed & Infused

Boulevard Wheat

Colorado Native Lager

Del Norte Mañana Lager

Dillon Dam Nut Brown

Estrella Damm Daura (gluten-free)

Left Hand Milk Stout

Oskar Blues Dales Pale Ale

Oskar Blues Mama's Little Yella Pils

Non-Alcoholic \$3

St. Pauli Girl

DRAFTS

Dos XX Amber, Negra Modelo,
Pacífico & Tecate

\$4.75 pint / \$16 pitcher

Pabst Blue Ribbon

\$2 pint / \$7 pitcher

Budweiser & Bud Light

\$3.50 pint / \$12 pitcher

Breckenridge Brewery Avalanche Ale,

Dillon Dam Pale Ale & Fat Tire

\$5 pint / \$17 pitcher