

MIA'S

209-965-4591

www.mias.com

30040 Highway 108 Cold Springs, CA 95355

APPETIZER

Served Lunch & Dinner

POLENTA FRITTO

With a fresh roasted tomato sauce, crispy onions, and Feta cheese
\$9

GARLIC PARMESAN WINGS

Served with sweet and spicy barbeque sauce
\$10

COCONUT SHRIMP

Four large coconut breaded shrimp served with cilantro-lime vinaigrette tossed arugula and spicy Thai chili sauce
\$10

SHISHITO PEPPERS AND FRIES

Pan blistered shishito peppers tossed with steak fries and served with a romesco sauce
\$10

SALAD

Served Lunch & Dinner

PEAR MANCHEGO

Mixed greens tossed with lemon vinaigrette, Marcona almonds, Manchego cheese, fresh pear
\$9

CHOP

Mixed greens and blue cheese dressing tossed with chicken, Applewood smoked bacon, gorgonzola, green onion, cucumber, and tomato
\$11

STEAK

Grilled Angus beef over a bed of mixed greens tossed in chipotle ranch dressing, with crispy tortilla strips and pepita salsa
\$13

CAESAR

Chopped romaine with sun-dried tomatoes, pine nuts, parmesan cheese, croutons, and pesto Caesar dressing
\$9

SPICY CITRUS

Spinach tossed with tomato, green onion, mandarin oranges, and spicy honey vinaigrette – finished with sliced avocado and crispy tortilla strips
\$9

MIA'S MIXED GREEN

With tomatoes, cucumbers, red onions, and croutons
\$7

SANDWICHES AND SPECIALTIES

Served until 3 pm

MEATBALLI AL FORNO

Three large meatballs smothered and baked in cast iron with house pomodoro sauce, mozzarella cheese, and parmesan cheese – finished with basil chiffonade and served with sourdough crostini
\$10

RUEBEN

Sliced pastrami or peppered turkey piled high with sauerkraut, Thousand Island dressing, and melted Swiss cheese on toasted marble rye
\$10

THE C.B.Q.

White cheddar cheese, Gruyere, Brie, crispy apple wood smoked bacon, and guacamole, on grilled sourdough
\$10

GRILLED TRI-TIP

Grilled sliced tri-tip, caramelized onions and melted Swiss cheese on a rustic baguette – served with au jus
\$10

SPICY STEAK

Sweet chili rubbed Thick sliced Flat Iron steak with sautéed peppers and onions, provolone cheese, and Serrano aioli on a ciabatta roll
\$12

TURKEY, BACON, & AVOCADO

Sliced peppered turkey breast, crispy pecan smoked bacon, fresh avocado, and garlic aioli on ciabatta
\$10

FARMSTEAD CAPRESE

Grilled chicken breast topped with fresh basil, pesto, sliced tomato, fresh mozzarella, arugula, and a fried egg, served on ciabatta
\$10

SMASH BURGER

Half pound flame grilled Angus beef topped with caramelized onions, cheddar cheese, lettuce, tomato, pickle, and garlic aioli on a pretzel bun
\$11

FROM THE GRILL:

Served from 4 pm to close

BBQ RIBS

Oven braised baby back ribs with mango BBQ sauce

Half rack \$18 Full Rack \$25

TRI TIP

8 oz. grilled tri tip – sliced and topped with a veal mushroom demi glaze

\$19

BISTRO BURGER

½ lb grilled angus beef burger, bacon, arugula, tomato, Swiss cheese, sautéed Portobello mushroom, & a fried egg – with house made potato chips

\$13

CHICKEN PICATTA

Medallions of chicken breast, seared, and finished in a lemon, caper, garlic, white wine butter sauce

\$18

PUTTANESCA

Fresh basil, capers, Kalamata olives, garlic, diced tomatoes, pine nuts, chili flakes, and spaghetti tossed in extra virgin olive oil

\$16

FRUTTI DI MARE

Mussels, clams, shrimp, garlic, and fresh basil tossed with linguini in a white wine tomato sauce

\$19

SMOKED CHICKEN PASTA

Sliced applewood smoked chicken breast, mushroom, penne pasta, and diced tomato in a rich cream sauce

\$17

PIZZA

Served Lunch & Dinner

MIA'S CLASSIC COMBO

Pizza sauce, cheese, salami, Italian sausage, onion, pepperoni, bell peppers, mushroom, & black olive

12" \$17 18" \$25

CHORIZO & CHOLULA

Pizza sauce, pizza cheese, Spanish chorizo, pepperoni, Italian sausage – finished with green onions, Cholula sauce, and sliced banana peppers

12" \$17 18" \$25

CLAM & GARLIC

Creamy garlic sauce, pizza cheese, Manila clams, roasted garlic, Parmigiano Reggiano – finished with Serrano Jamon and fresh oregano

12" \$17 18" \$25

PULLED PORK

Sriracha hoisin sauce, pizza cheese, pulled pork, red onion, jalapeno – finished with fresh cabbage slaw and Sriracha glaze

12" \$17 18" \$25

PEPPADEW

Peppadew tri-color sweet piquant peppers, pizza cheese, fresh mozzarella, drizzle of extra virgin olive oil – finished with fresh basil

12" \$15 18" \$22

ITALIAN COMBO

Pizza sauce, pizza cheese, sopressata, pepperoni, Italian sausage, Kalamata olives, Sicilian olives, and green onion – finished with Serrano Jamon and sliced pepperoncini

12" \$17 18" \$25

BARBEQUE CHICKEN

Mango barbeque sauce, pizza cheese, cheddar cheese, diced chicken, apple wood smoked bacon, and red onion – finished with diced tomato & green onion

12" \$17 18" \$25

MARGHERITA

Olive oil, sliced tomato, pizza cheese, & fresh mozzarella – finished with fresh basil & white truffle oil OR arugula & shaved Parmigiano Reggiano

12" \$15 18" \$22

VERDI

Basil pesto, pizza cheese, artichoke hearts, mushrooms, black olives, red & green onion, and bell pepper – finished with sliced tomato, feta cheese, cilantro, lemon juice

12" \$15 18" \$22

B. L. T.

Bacon ranch sauce, pizza cheese, fresh mozzarella, apple wood smoked bacon – finished with fresh sliced tomatoes and bacon ranch dressed arugula

12" \$17 18" \$25

CHICKEN AND GARLIC

Creamy garlic sauce, cheese blend, chicken, crispy bacon, roasted garlic, tomato & green onion

12" \$17 18" \$25

JAMBALAYA

Olive oil, Cajun seasoning, grilled chicken, andouille sausage, bell pepper, red onion, shrimp, fontina cheese – finished with fresh cilantro and lemon juice

12" \$17 18" \$25