Bertha Miranda's

Mexican Restaurant and Cantina in Downtown Reno

Hosted by the Miranda Family Since 1984



336 Mill Street ❖ Reno, Nevada (775) 786-9697 berthamiranda.com

Breakfast served 10 AM to 2 PM Try our weekday lunch specials for only \$9.95

Brunch (Huevos Rancheros) Over easy on top of a corn tortilla covered with our special recipe of ranchero sauce, your choice, hot or mild. WITH BERTHA'S HOMEMADE SAUSAGE (Huevos Con Chorizo Casero) Scrambled with sausage (chorizo) prepared our very special way. **DIVORCED EGGS** (Huevos Divorciados) Over easy on top of a corn tortilla, eggs, whole or fried beans, one egg covered with hot green tomatillo salsa, and one egg with mild red salsa. **DROWNED EGGS** (Huevos Ahogados) Scrambled and flooded with our exquisite green or red salsa, your choice hot or mild. CHILAQUILES RED OR GREEN (Chilaquiles Rojos o Verdes) (2) Eggs, over easy or scrambled served with green or red chilaquiles, your choice hot or mild. CHIHUAHUA MACHO STYLE (Huevos Al Estilo Macho de Chihuahua) Scrambled or over easy on top of a flour tortilla served with whole beans with chorizo and strips of green peppers, your choice hot or mild. #2. Bertha's Favorite Breakfast \$14.95 (Enchiladas Montadas) (2) Eggs, over easy or scrambled on top of (2) open face green or red enchiladas, your choice hot or mild. #3..... (Omelete de Huevo, Huevos Estilo Tortas) Covered and Stuffed with your choice of Monterey Jack or cheddar Cheese and: VEGETARIAN OMELETTE (Omelete Vegetariano) Fresh seasonal vegetables. SPANISH OMELETTE (Omelete Española) Spanish sauce and cheese. EL PASO CHILE CHEESE OMELETTE (Omelete El Paso) Ground beef, onions with a sauce made from New Mexico dried, red peppers with or without cheese. EL MACHO OMELETTE (Omelete El Macho) Homemade chorizo with a sauce made from dried, red New Mexico peppers.

(Omelete Estilo Baja California)

Chopped shrimp sauteed in salsa, smothered with green salsa or red salsa.

All of the above dishes are served with beans, whole or fried, and your choice of corn or flour tortillas.

Breakfast served 10 AM to 2 PM

Try our weekday lunch specials for only \$9.95

Brunch

(Bistec y Huevos)

An 8 oz. steak served with (2) eggs any style, whole or fried beans and tortillas Bertha's can prepare your steak in four other savory ways:

Ranchero
Grilled, topped with ranchero sauce.

Grilled and chopped with onions, peppers and tomatoes.

Guajillo
Grilled or broiled topped with sauteed guajillo peppers and garlic.

Macho
Grilled or broiled topped with
jalapeno or California pepper
strips and grilled onions.

#5.....\$14.95

Sauteed shredded beef mixed with (2) scrambled eggs, mild or hot green peppers, onions and tomatoes. Served with refried or whole beans, spanish rice, and hand made flour tortillas.

Drinks

Juices....\$3.50 Orange, Cranberry, Pineapple, Apple

Coffee, Hot Chocolate or Hot Tea....\$3.00

(Cafe, Chocolate Caliente o Te Caliente)

Milk....\$3.50 (Leche)

Ice Tea or Soft Drinks....\$2.75 (Te Helado o Soda Refresco)
Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Bark's Root Beer, Lemonade

Flavored Lemonade....\$3.50 (Limonada con Sabor)
Strawberry or Raspberry

Appetizers

Tacos (Grilled or Soft)	Burrito (Bean and cheese)
Sampler Plate (Plato de Muestras de Aperitivos) \$12.95 (1) Quesadilla, (1) Taquito (Chicken or shredded Beef),	Crispy Burrito (Burrito Dorado)
(1) Mini Chimichanga (Chicken or shredded Beef), served with nachos, sour cream and guacamole	Pico de Gallo
	Perron served w/diced avocado\$7.00
Sausage and Bean Dip (Chorizo y Frijoles Dip) \$10.95 Nachos	Rolled Taquitos (2) (Flautitos)
Beef, Chicken or Cheese. Add Carne Asada, \$14.95	Guacamole and Chips (Guacamole y Totopos) \$8.50
Quesadillas (Flour or corn)	Side of Guacamole & Sour Cream\$6.95
Sopes (2)	Chimichanga
Beef or Pork, red or green salsa; topped with cilantro	Salsa and Chips (Salsa y Totopos)
and onions and guacamole. Add Carne Asada, \$12.95 Peppers with Cheese (Chile con Queso)	Corn Shell Tostadas
Benny's Taco (Grilled Flour Shell)	Flour Shell Tostadas \$8.95 Bean, Chicken or Beef. Add Carnitas or Carne Asada \$9.95

Bertha's Salads

(Ensaladas)

BERTHA'S HOUSE SALAD	\$9.95
Mixed greens, cucumbers, tomatoes and avocado.	
Consequence Consequence	#10.50
CHICKEN SALAD	. \$13.50
Mixed greens, cucumbers, tomatoes and avocados with grilled chicken strips on top.	
C C	#1650
SHRIMP SALAD	. \$16.50

Mixed greens, cucumbers, tomatoes and avocados topped with garlic sauteed shrimp.

Seafood Specialties

(Especialidades Del Mar)

SHRIMP ENCHILADAS....

(Enchiladas de Camaron)

(2) Enchiladas, your choice of green (hot) or red (mild) salsa, stuffed with sauteed chopped shrimp seasoned with Mexican spices, and served with whole or fried beans and white rice with vegetables. Topped with sour cream and guacamole.

ENSENADA STYLE SHRIMP COCKTAIL..

(Coctel de Camarones Estilo Ensenada)

Fresh shrimp in our special homemade Ensenada cocktail sauce with fresh vegetables, served with crackers or corn chips.

GRILLED TILAPIA "BAJA STYLE"

CHIPOTLE TILAPIA..

This is Bertha's signature grilled fish. Carefully prepared with zesty Mexican seasonings and covered with a mild or hot chipotle salsa. Served with white rice, whole beans, a side salad and your choice of flour or corn tortillas.

TILAPIA RANCHERO

Tilapia grilled and covered with Bertha's famous ranchera salsa.

GUAJILLO TILAPIA

This fish is grilled and seasoned with zesty Mexican spices and guajillo peppers.

GARLIC TILAPIA.....

Prepared with olive oil and fresh, minced garlic.

BERTHA'S SAVORY SHRIMP

(El Favoriteo de Bertha: Camarones al Guajillo)

Choose a style: A La Diabla (hot) • Guajillo (medium hot) • Garlic (mild)

Served with white rice, whole beans and a side salad along with your choice of flour or corn tortillas

Soups

THE COME BACK TO LIFE Market Price

(El Vuelue a la Vida)

Fresh shrimp, fish-filet and crab prepared Ensenada style, with fresh vegetables, served with rice and tortillas. Calls for a siesta afterwards!

THE SHRIMP SOUP Market Price

(El Caldo Camaron)

Fresh shrimp prepared Ensenada style with fresh vegetables, served with white rice and tortillas on the side.

EL NORTE STYLE MENUDO \$9.95 - Small / \$12.95 Large

(Menudo Norteño)

Beef Tripe (slow cooked overnight) prepared Chihuahua style with hominy and New Mexico dried peppers served in a large or small bowl with choice of tortillas. Please tell waiter if you'd like beef feet in it!

(Sopa de Albondigas)

Ground beef meatballs, prepared our very special way with vegetables, rice and choice of tortillas.

We Make Fresh Flour Tortillas Daily

(Please no Substitutions)

Ask About Our Daily Specials! (Please, no substitutions)

All Day Dining

#6
(El Gran Evento)
(1) Homemade tamale, (1) enchilada, cheese, chicken, ground or shredded beef and (1) taco, chicken,
ground or shredded beef with whole or fried beans and rice
#7. THE MASTERPIECE \$19.95
(La Obra Maestra)
(1) authentic chile relleno, cheese or ground beef, (1) enchilada, cheese, chicken, ground or shredded beef and (1) taco, chicken, ground or shredded beef with whole or fried beans and rice. Chicken chile relleno cooked with almonds!
#8. VIVA MEXICO
#9
(Tostadas Mexicanas)
(2) Tostadas, deep fried corn tortillas, open face, filled with chicken, ground or shredded beef, beans, lettuce, Monterey Jack cheese, topped with sour cream and guacamole, with whole or fried beans and rice
#10. THE PATRIOT PLATE\$15.95 (El Platillo Patriota)
(2) Corn tortilla enchiladas, filled with your choice of cheese, chicken, ground or shredded beef, topped with red or green salsa, sour cream and guacamole, served with whole or fried beans and rice
#11. THE TAMALE SPECIAL. \$15.95 (La Especial Del Tamal)
(1) Homemade tamale and (1) enchilada, cheese, chicken, ground or shredded beef, served with whole or fried beans and rice
#12. VEGETARIAN PLATE. \$14.95 (Platillo Vegetariano)
(2) Vegetable enchiladas or tacos (gluten free option available) Served with guacamole, whole or fried beans and Spanish or white rice with vegetables
#13
#14. CHILE COLORADO OR CHILE VERDE CON CARNE. \$16.95
(Guisado de Chile Colorado o Chile Verde) Chunks of beef with New Mexico red chile sauce or chunks of pork with strips of fresh green chiles in tomatillo sauce served in a bowl with flour or corn tortilla to make-your-own burrito, or prepared for you, in a flour tortilla rolled up burrito style, served with whole or fried beans and rice
#15. THE CHILE RELLENO SPECIAL \$15.95 / \$16.95 Chicken (Especial De Chile Relleno)
(1) Super chile relleno, cheese or ground beef, with whole or fried beans, rice and flour or corn tortillas Nogada style chicken chile relleno cooked with almonds
#16. CHICKEN MOLE. \$18.95 (Mole de Pollo)
(Bertha's most requested "Mole" recipe)
Chicken in a sauce of dried red chile peppers, peanuts, chocolate, seasoned with select spices, served with whole or fried beans, rice and corn or flour tortillas
#17. THE HAT. \$15.95 (El Sombrero)
(1) Large flour tostada, filled with chicken, ground or shredded beef, beans, lettuce, tomatoes, Monterey Jack, sour cream and guacamole, served with whole or fried beans and rice. Carnitas or Carne Asada, add \$1.00
#18. THE CONTINENTAL CHIMICHANGA \$14.95 (La Chimichanga Continental)
(1) chimichanga, "homemade" flour tortilla filled with shredded beef or chicken, deep fried, topped with sour cream, guacamole, served with rice and whole or fried beans. Carnitas or Carne Asada, add \$1.00

All Day Dining

#19. EL RANCHERO STEAK \$19.95 (Bistec Ranchero)
Tender 8 oz. steak, grilled, smothered with Ranchero sauce, served with whole or fried beans, rice and your choice of flour or corn tortillas.
#20. STEAK TAMPIQUENA \$22.95 (Bistec a la Tampiquena) 8 oz. steak, topped with strips of green chiles (hot or mild) and grilled onions, and (1) cheese enchilada with red or green sauce served with guacamole, rice, whole or fried beans and your choice of flour or corn tortillas.
#21. PORK CARNITAS PLATE (Carnitas de Puerco) Pork cooked our very special way and served with rice, whole or fried beans, guacamole and your choice of flour or corn tortillas.
#22. FLAUTAS
#23. BERTHA'S FAJITAS. \$16.95 Marinated beef or chicken sauteed with onions & bell peppers in mild salsa. Served with guacamole, rice, whole or fried beans and choice of flour or corn tortillas. Shrimp \$17.95 Steak & Chicken \$18.95 Surf & Turf (Steak, Chicken & Shrimp) \$19.95
#24. THE CRYING PIG
#25. BERTHA'S FAVORITE \$18.95 / \$19.95 Chicken (El Favorito de Bertha) One chile relleno stuffed with cheese or ground beef and topped with a special sauce and cheese. One tamale covered with enchilada sauce and cheese. Served with rice and beans. The chicken chile relleno is cooked with almonds.

Desserts - \$7.95

SOPAPILLA

(2) Sopapillas, plain or cinnamon & sugar

HOME-STYLE FLAN

FRIED ICE CREAM Helado Frito

Children and Seniors All Day Dining - \$9.95

FRIED CHICKEN IN A BASKET

(2) Pieces of fried chicken (white meat) served in a basket with homemade french fries.

TACO OR ENCHILADA PLATE

(1) Enchilada, your choice of: cheese, chicken, ground or shredded beef, or (1) taco, chicken, ground, shredded beef or carnitas served with whole or fried beans and rice.

Burrito Chiquito

(1) Small burrito, dry or topped with sauce, filled with your choice of: chicken, bean and cheese, ground or shredded beef, served with whole or fried beans and rice.

QUEZADILLAS

Corn or flour tortillas, filled with Monterey Jack or Cheddar cheese, grilled, served with sour cream, guacamole, whole or fried beans and rice.

Side Orders

1.	Chile Relleno: cheese or ground beef
2.	Homemade Tamale (Tamal estilo Casero)
3.	Enchilada: ground, shredded beef, chicken or cheese
4.	Taco, grilled or soft (Taco, tortilla suave o dorado): ground, shredded beef, chicken. (Carnitas or carne asada, \$4.25)
5.	Benny's Favorite Taco, grilled flour tortilla (<i>Taco Benito, tortilla de harina</i>): ground beef or chicken\$7.95
6.	Corn Tostada (<i>Tostada de maiz</i>): ground beef, shredded beef, or chicken
7.	Eggs (2) your choice (Huevos (2) a su gusto)
8.	Rice or Whole or fried beans (Arroz o frijoles enteros o fritos)
9.	Rice and Whole or fried beans (Arroz y frijoles enteros o fritos)
	Guacamole
11.	Sour Cream (<i>Crema</i>)
12.	Homemade Flour Tortillas\$3.00