

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

#1 Two EGGS YOUR CHOICE: Mexican Ranchero Style \$16.95
(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 \$16.95
(Enchiladas Montadas)

(2) Eggs, over easy or scrambled on top of (2) open face green or red enchiladas, your choice hot or mild.

#3 OMELETTES \$17.95
(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.

BAJA STYLE OMELETTE Market Price
(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.

We Make Fresh Flour Tortillas Daily

We cook with the best natural and fresh ingredients and fry with 100% cholesterol free pure vegetable oils and shortenings

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Try our weekday lunch specials for only \$9.95

Brunch

#4 STEAK AND EGGS \$26.95 (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.

Picado
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 MACHACA MEXICANA \$16.95

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)	\$4.50	Burrito (Bean and cheese)	\$10.95
Ground or shredded Beef, Chicken. Carnitas or Carne Asada	\$5.00	Add: Chicken or shredded/ground Beef \$11.95 Carnitas or Asada	\$12.95
Sampler Plate (Plato de Muestras de Aperitivos)	\$14.95	Crispy Burrito (Burrito Dorado)	\$10.95
(1) Quesadilla, (1) Taquito (Chicken or shredded Beef),		Grilled flour tortilla filled with beans and cheese	
(1) Mini Chimichanga (Chicken or shredded Beef),			
served with nachos, sour cream and guacamole		Pico de Gallo	\$7.50
Sausage and Bean Dip (Chorizo y Frijoles Dip)	\$12.95	Perron served w/diced avocado	\$9.95
Nachos	\$14.95	Rolled Taquitos (2) (Flautitos)	\$5.95
Beef, Chicken or Cheese. Add Carne Asada,	\$15.95	Chicken or shredded Beef	
Quesadillas (Flour or corn)	\$12.95	Corn Shell Tostadas	\$5.95
Add: Chicken or Beef \$13.50 Carne Asada \$13.50 Shrimp	\$15.95	Bean, Chicken, Beef or Pork	
Sopes (2)	\$12.95	Flour Shell Tostadas	\$10.95
Handmade, thick corn tortilla, fried; Chicken, shredded		Bean, Chicken or Beef. Add Carnitas or Carne Asada	\$12.95
Beef or Pork, red or green salsa; topped with cilantro			
and onions and guacamole. Add Carne Asada,	\$13.00	Chimichanga	\$10.95
Peppers with Cheese (Chile con Queso)	\$11.95	Chicken or Beef. Add Carnitas or Carne Asada	\$12.95
Benny’s Taco (Grilled Flour Shell)	\$8.95		
Taco with your choice of meat			

Bertha’s Salads

(Ensaladas)

BERTHA’S HOUSE SALAD \$14.50
Mixed greens, cucumbers, tomatoes and avocado.

CHICKEN SALAD \$16.95
Mixed greens, cucumbers, tomatoes and avocados with grilled chicken strips on top.

SHRIMP SALAD \$18.95
Mixed greens, cucumbers, tomatoes and avocados topped with garlic sauteed shrimp.

House Dressing, Ranch and Thousand Island dressings available.

Seafood Specialties

(Especialidades Del Mar)

SHRIMP ENCHILADAS Market Price

(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 Market Price

(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 Market Price

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 Market Price

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

GUAJILLO TILAPIA Market Price

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

GARLIC TILAPIA Market Price

Prepared with olive oil and fresh, minced garlic.

BERTHA’S SAVORY SHRIMP Market Price

(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 \$13.95 - Small / \$15.95 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!

MEXICAN MEATBALL SOUP \$13.95 - Small / \$14.95 Large

(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)

Consuming raw or undercookedmeats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

All Day Dining

- #6

THE MAIN EVENT

(El Gran Evento)

\$20.95

(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

(La Obra Maestra)

\$21.95

(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

\$16.95

(1) Enchilada, cheese, chicken, ground or shredded beef and (1) taco, chicken, ground or shredded beef, with whole or fried beans and rice
- #9

MEXICAN TOSTADAS

(Tostadas Mexicanas)

\$18.95

(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

(El Platillo Patriota)

\$17.50

(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 TAMALES SPECIAL

(La Especial Del Tamal)

\$17.95

(1) Homemade tamale and (1) enchilada, cheese, chicken, ground or shredded beef, served with whole or fried beans and rice
- #12

VEGETARIAN PLATE

(Platillo Vegetariano)

\$16.95

(2) Vegetable enchiladas or tacos (**gluten free option available**)
Served with guacamole, whole or fried beans and Spanish or white rice with vegetables
- #13

MEXICO LINDO

\$16.95 / \$17.95

Carne Asada
(2) Tacos, chicken, ground or shredded beef, Carne Asada or Carnitas, with sour cream, whole or fried beans and rice
- #14

CHILE COLORADO OR CHILE VERDE CON CARNE

(Guisado de Chile Colorado o Chile Verde)

\$18.95

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

(Especial De Chile Relleno)

\$16.95 / \$17.95

Chicken
(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

(Mole de Pollo)

\$19.95

(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

(El Sombrero)

\$17.95

(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

(La Chimichanga Continental)

\$16.95

(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

SORRY, WE ARE NOT RESPONSIBLE FOR LOST ITEMS.

Ask About Tonight's Dinner Specials!

All Day Dining

- #19

EL RANCHERO STEAK
(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.

\$23.95
- #20

STEAK TAMPIQUENA
(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.

\$25.95
- #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.

\$19.95
- #22

FLAUTAS
(4) Chicken or shredded beef roll taquitos, topped with sour cream and guacamole, served with rice and whole or fried beans.

\$18.95
- #23

BERTHA’S FAJITAS
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 \$20.95 | Steak & Chicken \$19.95 | Surf & Turf (Steak, Chicken & Shrimp) \$22.95

\$18.95
- #24

THE CRYING PIG
(El Puerco Lloron)
Sliced pork (carnitas recipe), topped with green serrano peppers, green salsa, with whole or fried beans, rice and your choice of corn or flour tortillas.

\$21.95
- #25

BERTHA’S FAVORITE
(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.

\$20.95 / \$21.95 Chicken

Desserts - \$9.00	SOPAPILLA	HOME-STYLE FLAN
	(2) Sopapillas, plain or cinnamon & sugar	FRIED ICE CREAM <i>Helado Frito</i>

Children and Seniors All Day Dining - \$11.00

- 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

Chicken Chile Relleno cooked with almonds

\$7.95
2. Homemade Tamale (Tamal estilo Casero)

\$5.50
3. Enchilada: ground, shredded beef, chicken or cheese

\$4.50
4. Eggs (2) your choice (Huevos (2) a su gusto)

\$5.95
5. Rice or Whole or fried beans (Arroz o frijoles enteros o fritos)

\$3.75
6. Rice and Whole or fried beans (Arroz y frijoles enteros o fritos)

\$7.95
7. Guacamole

\$9.95
8. Sour Cream (Crema)

\$4.50
9. Homemade Flour Tortillas

\$3.50
10. Homemade Corn Tortillas

\$1.50