

# MI·VIDA®

## Guacamole

Our Hand-Crushed Classic Guacamole

- \* Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14
- \* With Blue Cheese, Grapes, Smoked Almonds 🍴 \$17
- \* With Crab & Shrimp Salpicón, Habanero, Cilantro \$22

## Botanas Snacks

<b>HUEVOS RELLENOS</b> 🍴 Green Pipian Deviled Eggs	\$1.50 EA.
<b>NARANJAS ENCHILADAS</b> ✓ Chile-Rubbed Oranges	\$4
<b>CHIPS &amp; SALSA</b> ✓ Roasted Tomatillo Salsa	\$5
<b>TAQUITOS DE ATÚN*</b> Miso-Marinated Tuna, Avocado, Fresnos	\$16
<b>BROCHETAS</b>	
* Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$10
* Carne* / Skirt Steak, Mole Negro, Crispy Shallots	\$16
* Merluza / Chilean Seabass, Pumpkin Seed Macha	\$17
<b>EMPANADAS</b>	
* Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$11
* Queso Con Hongos 🍴 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$15

✓ Vegan 🍴 Vegetarian **G** - Gluten: Made with Flour/Wheat

# MI·VIDA®

## Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

### ALITAS ADOBADAS

Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip

\$2 EA

### TACOS DORADOS

Chicken Taquitos, Salsas, Crema Cotija

\$6

### QUESO FUNDIDO

Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Tortillas

\$8

### TATANACHOS

Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro

\$11

## Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS  
SERVES 3 \$35 / SERVES 4 +\$12 / SERVES 5 +\$24

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

## Taco Tuesdays

3-6PM | SUBJECT TO AVAILABILITY

2 for \$9

### PESCADO

Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado-Jalapeño Salsa

### CARNITAS

Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro

### CARNE

Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

### HONGOS AL PASTOR

Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde

### POLLO

Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja

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## Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

### Vinos \$7

SANTA JULIA, BLANC DE BLANC  
Mendoza, AR

QUINTA DE RAZA, WHITE BLEND  
Vinho Verde, PT

GUIGAS, ROSÉ  
VINHO VERDE, PT

VIÑA TEMPRANA, GARNACHA  
CAMPO DE BORJA, SP

### Cócteles

LA FROZEN \$8  
Sauza Blue Blanco, Mango, Ginger, Passion Fruit,  
Agave, Fresh-Squeezed Lime

DE LA CASA \$7  
El Jimador Blanco, Fresh-Squeezed Lime, Simple

PONCHE DE LOLA \$7  
Mango-Infused Vodka, Sauza Blue Reposado,  
Ginger, Guava, Mint, Strawberry, Bubbles  
Pitcher (Serves 5) \$34

### Cervezas \$5

#### DRAFT

CORONA PREMIER  
MODELO ESPECIAL  
DOS EQUIS LAGER  
PACIFICO  
DOS EQUIS AMBAR

#### BOTTLE

VICTORIA  
MODELO NEGRA  
CORONA EXTRA  
TECATE (CAN)  
BOHEMIA