

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

HUEVOS RELLENOS 🍴	\$1.50 EA.
Green Pipian Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$4
Chile-Rubbed Oranges	
CHIPS & SALSA ✓	\$5
Roasted Tomatillo Salsa	
TAQUITOS DE ATÚN*	\$16
Miso-Marinated Tuna, Avocado, Fresnos	
BROCHETAS	
Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$10
Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos	\$16
Camarones / Shrimp, Pumpkin Seed Salsa Macha	\$17
EMPANADAS	
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

Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$47 / SERVES 4 +\$14 / SERVES 5 +\$28

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

No substitutions please

Aperitivos Appetizers

QUESO FUNDIDO	\$12
Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 🍴	\$15
Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
ALITAS ADOBADAS	\$13
Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	
ZARAPE DE PATO	\$15
Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	
TACOS DORADOS	\$10
Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ENSALADA PICADA ✓	\$14
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	
QUESABIRRIA (G)	\$13
Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	
SOPA DEL DÍA	\$10
CÓCTEL DE CAMARONES	\$17
Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines	
CRUDO*	\$14
Tuna, Miso, Soy, Serranos, Fresnos	
CEVICHES	
Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$18
Atún* / Tuna, Chipotle, Orange, Avocado	\$18

Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO	\$20
Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	
CARNITAS	\$18
Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro	
CARNE	\$20
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
HONGOS AL PASTOR ✓	\$17
Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	
POLLO	\$19
Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	

MI-VIDA®

DINNER

Platos Principales Mains

BIRRIA	\$29
Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	
ENCHILADAS DE MOLE NEGRO	\$23
Braised Brisket, Sesame Seeds, Cotija, Crema	
SALMÓN EN SALSA DE PIÑA*	\$27
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
GUAJILLO HAMBURGER* (G)	\$19
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
ENCHILADAS RANCHERAS 🍴	\$19
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
PESCADO A LA VERACRUZANA	\$28
Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	
ENCHILADAS SUIZAS	\$22
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
CARNE ASADA*	\$32
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$36
Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	
CHAMORRO	\$29
Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	
RIBEYE NORTEÑO* (G)	\$49
Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas	
POLLO CHILANGO	\$28
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
BEYOND BURGER 🍴 (G)	\$20
Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$43 ADULTS | \$21 CHILDREN {12 AND UNDER}
must be ordered for the entire table

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA*, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS, CHURROS

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍴	\$6	ESQUITES 🍴	\$7
Fried Plantains, Crema, Cotija		Roasted Corn, Chile De Árbol Mayo, Cotija	
BUDÍN DE ELOTE 🍴	\$5	COLECITAS	\$8
Cornbread		Roasted Brussels Sprouts, Serrano, Bacon, Sugared Pecans, Pickled Fresnos	
SWEET POTATO FRIES ✓	\$5	ARROZ & FRIJOLES 🍴	\$5
Chipotle Ketchup		Ana's White Rice & Refried Black Beans	
BRICK OVEN VEGGIE DEL DÍA 🍴	\$8		
CHARRO-BACON BEANS	\$6		