MI-VIDA®

MENU DE BRUNCH 6

Especiales

PAN FRANCES (G)

Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans

HUEVOS CON MOLE*

Poached Eggs, Pork Carnitas, Sopes, Mole, Crema, Cotija Cheese, Pickled Red Onions

BURRITO TEJANO (G)

Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa

\$16 **HUEVOS RANCHEROS***

Over Easy Eggs, Chorizo, Black Beans,

\$16

Roasted Tomato Salsa, Mixed Greens

\$17 CHILAQUILES CON JAMON Y HUEVOS \$18

Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro

\$18 CARNE MONTADA*

\$49

Ribeye, Fried Eggs, Crushed Fingerling Potatoes, Roasted Jalapeños, Scallions



Served Jamily Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9 \$28 PER ADULT | \$14 PER CHILD {12 AND UNDER} {must be ordered for the entire table}

HUEVOS RELLENOS, GUACAMOLE, PAN FRANCES, HUEVOS CON MOLE, PLÁTANOS FRITOS, CHURROS CON CHOCOLATE

No substitutions please

- Cócteles de Brunch Brunch Cocktails &

MIMOSA	\$10	GUAVINI	\$11
BLOODY MARY	\$11	SANGRE DE MI VIDA	\$12
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger,	\$12	Tequila Bloody Mary BUEN CAFÉ	\$14
Guava, Mint, Strawberry, Bubbles Pitcher (Serves 5)	\$56	Espolón Reposado Tequila, Mr. Black Coffee, Agave	

Rebidas Drinks

MEXICAN COKE \$4 TOPO CHICO SPARKLING WATER \$4 AGUA FRESCA \$4 VIRGIN LOLA \$6

A KNŒAD RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ

SERVICE @ MI-VIDA &

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY, PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE. TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS, A 3.5% FEE HAS BEEN ADDED TO YOUR BILL.

PLEASE NOTIFY US OF ANY ALLERGIES

✓ Vegetarian

✓ Vegan (G) Contains Gluten