

MI·VIDA[®]

❖ Sabores de Mexico ❖

LUNCH | \$25 PER GUEST

AUGUST 28 - SEPTEMBER 3

SERVED FAMILY-STYLE | MINIMUM 2 GUESTS

MUST BE ORDERED BY ENTIRE TABLE.

NO SUBSTITUTIONS PLEASE.

Para Comenzar To Start

HUEVOS RELLENOS 🍴

Green Pipian Deviled Eggs

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole

Served With House-Made Chips and Pasilla De Oaxaca Salsa

ENSALADA DE LA CASA

Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese-Chile Dressing

Especiales

TACOS DE CARNE

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

ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

Acompañante Side

ARROZ & FRIJOLES 🍴

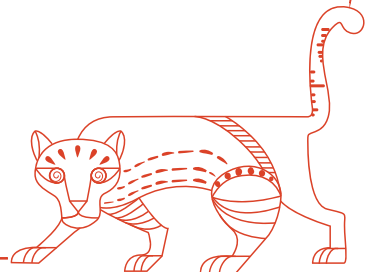
Ana's White Rice & Refried Black Beans

Postre Dessert

FLAN DE ESPRESSO

🍴 Vegetarian ✓ Vegan (G) Contains Gluten

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.



MI-VIDA[®]

❖ Sabores de Mexico ❖

DINNER | \$40 PER GUEST

AUGUST 28 - SEPTEMBER 3

SERVED FAMILY-STYLE | MINIMUM 2 GUESTS

MUST BE ORDERED BY ENTIRE TABLE.

NO SUBSTITUTIONS PLEASE.

Para Comenzar To Start

NARANJAS ENCHILADAS ✓

Chile-Rubbed Oranges

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole

Served With House-Made Chips and Pasilla De Oaxaca Salsa

CÓCTEL DE CAMARONES

Shrimp, Avocado, Cilantro, Cocktail Sauce, Saltines

QUESO FUNDIDO

Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas

Especiales

TACOS DE PESCADO

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

CARNE ASADA*

Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

Acompañante Side

ARROZ & FRIJOLES 🌿

Ana's White Rice & Refried Black Beans

Postre Dessert

FLAN DE ESPRESSO

🌿 Vegetarian ✓ Vegan (G) Contains Gluten

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