

MI·VIDA

Locals Who Lunch

3-Course Lunch for \$24.99

Para Comenzar

SELECT ONE STARTER

GUACAMOLE

Our Hand-Crushed Classic Guacamole
Served with House-Made Chips
and Pasilla De Oaxaca Salsa

CHIPS & SALSA ✓

Roasted Tomatillo Salsa

EMPANADAS DE PICADILLO ✓

Vegan "Beef" Picadillo, Avocado-Chipotle Salsa

EMPANADAS DE QUESO CON HONGOS

Mushrooms, Chihuahua Cheese,
Tomatillo Quemado Salsa

Plato Principal

SELECT ONE ENTRÉE FOR \$14.99

ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

ENCHILADAS RANCHERAS

Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

MEXICAN CLUB (G)

Grilled Adobo Chicken, Bacon, Avocado, Pickled Jalapeños,
Chipotle Mayo, Red Onion, Refried Beans, Torta Roll

ENSALADA PICADA

Chicken, Jicama, Mango, Apple, Cucumbers, Romaine,
Roasted Cashews, Spicy Tamarind Dressing. Add Steak* +\$3

ENSALADA CÉSAR CON POLLO (G)

Bibb Lettuce, Roasted Jalapeño, Caesar Dressing, Croutons

GUAJILLO HAMBURGER* (G)

Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy

TACOS DE POLLO

Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja

TACOS DE CARNITAS

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

TACOS DE HONGOS AL PASTOR ✓

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

Acompañante o Postre

SELECT ONE SIDE OR DESSERT

SIDE

PLÁTANOS FRITOS

Fried Plantains, Crema, Cotija

SWEET POTATO FRIES ✓

Chipotle Ketchup

COLECITAS

Roasted Brussels Sprouts, Bacon,
Sugared Pecans, Pickled Fresnos

ARROZ & FRIJOLE

Ana's White Rice & Refried Black Beans

ESQUITES

Roasted Corn, Chile De Árbol Mayo, Cotija

BUDÍN DE ELOTE

Cornbread

ENSALADA DE CITRICOS

Mixed Citrus, Queso Fresco,
Pepita Brittle, Grapes

CHARRO-BACON BEANS

DESSERT

FLAN DE ESPRESSO

CHURROS (G)

Cinnamon & Sugar-Dusted
Churros, Cajeta, Chocolate
& Raspberry Sauces

Vegetarian ✓ Vegan (G) Contains Gluten