

Guacamole

Our Hand-Crushed Classic Guacamole

- Served With House-Made Chips and Pasilla de Oaxaca Salsa ✓ \$14.50
- With Crab & Shrimp Salpicón, Habanero, Cilantro \$22.75

Botanas Snacks

HUEVOS RELLENOS 🥑 Green Pipian Deviled Eggs	\$1.75 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4.25
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$5.25
EMPANADAS	
✱ Picadillo ✓ / Vegan “Beef” Picadillo, Avocado-Chipotle Salsa	\$10.50
✱ Queso Con Hongos 🥑 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10.50
✱ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$14.50

Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$12.50
TATANACHOS 🥑 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$14.50
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9.25
SOPA DEL DÍA CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$9.25
CEVICHES	\$15.50
✱ Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
✱ Atún* / Tuna, Chipotle, Orange, Avocado	\$16.50

Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$18.50
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$15.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$18.50
HONGOS AL PASTOR ✓ Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	\$15.50
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$15.50

Platos Principales Mains

PAN FRANCÉS 🥑 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16.50
HUEVOS CON MOLE* Poached Eggs, Pork Carnitas, Sopes, Mole, Crema, Cotija Cheese, Pickled Red Onions	\$17.50
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18.50
HUEVOS RANCHEROS* Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$16.50
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$18.50
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$15.50
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	\$18.50
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$19.50
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26.75
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$15.50
ENCHILADAS RANCHERAS 🥑 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$15.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$28.75
MEXICAN CLUB (G) Grilled Adobo Chicken, Bacon, Avocado, Pickled Jalapeños, Chipotle Mayo, Red Onion, Refried Beans, Torta Roll	\$15.50

Ensaladas Salads

ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing Add Chicken +\$6 or Steak * +\$10	\$12.50
ENSALADA CÉSAR CON POLLO (G) Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	\$15.50
ENSALADA CON COTIJA* Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	\$29.75

A **KNEAD** RESTAURANT
.....
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
.....
FOLLOW US   /MIVIDAMEXICO

PLEASE NOTIFY US OF ANY ALLERGIES

🥑 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, especially if you have certain medical conditions.

MI-VIDA®

BRUNCH

Fiesta de Bebidas

Enjoy 90 minutes of free-flowing drinks
with the purchase of any entrée!

\$29.00 PER GUEST

Entire party and one entrée per guest required to participate.*

PONCHE DE LOLA, MIMOSA, BLOODY MARY, GUAVINI, DE LA CASA
SANTA JULIA BRUT, GUIGAS ROSÉ, CORONA PREMIER, PACÍFICO

*we reserve the right to stop service without refund if our team is concerned about the safety of any guest. please drink responsibly.

Sabores de Mexico



Served Family 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 FRANCÉS,
HUEVOS CON MOLE, PLÁTANOS FRITOS,
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🥑 Fried Plantains, Crema, Cotija	\$6.25	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5.25
ARROZ & FRIJOLES 🥑 Ana's White Rice & Refried Black Beans	\$5.25	ENSALADA DE CÍTRICOS 🥑 Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	\$7.25
COLECITAS Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	\$7.25	ESQUITES 🥑 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6.25
CHARRO BEANS ✓	\$6.25		

✱ 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.