

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 \$9.25

CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request) \$15.50

CEVICHES Tiritas* / Yellowtail, Jalapeño, Toasted Coconut \$16.50 Atún* / Tuna, Chipotle, Orange, Avocado \$16.50

MI-VIDA

LUNCH

Platos Principales Mains

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.

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 ✓ Achiotte-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde \$15.50

POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja \$15.50

Locals who Lunch

3-COURSE LUNCH \$24.99

CHOICE OF STARTER

GUACAMOLE, CHIPS & SALSA, EMPANADAS DE PICADILLO, EMPANADAS DE QUESO CON HONGOS

CHOICE OF MAIN

ENCHILADAS SUIZAS, ENCHILADAS RANCHERAS, MEXICAN CLUB, ENSALADA CESAR CON POLLO, ENSALADA PICADA, GUAJILLO HAMBURGER, CARNITAS TACOS, POLLO TACOS, HONGOS TACOS

CHOICE OF SIDE, FLAN DE ESPRESSO OR 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.