

❖ Guacamole ❖

Our Hand-Crushed Classic Guacamole

- ❖ Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14.50
- ❖ With Blue Cheese, Grapes, Smoked Almonds 🍯 \$17.50
- ❖ With Crab & Shrimp Salpicón, Habanero, Cilantro \$22.75

Botanas Snacks

HUEVOS RELLENOS 🍴	\$1.75 EA.
Green Pipian Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$4.25
Chile-Rubbed Oranges	
CHIPS & SALSA ✓	\$5.25
Roasted Tomatillo Salsa	
TAQUITOS DE ATÚN*	\$15.50
Miso-Marinated Tuna, Avocado, Fresnos	
BROCHETAS	
❖ Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$9.25
❖ Camarones / Shrimp, Pumpkin Seed Salsa Macha	\$11.50
❖ Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	\$15.50
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

❖ Fiesta de Botanas ❖

A SELECTION OF OUR MOST POPULAR SNACKS

SERVES 3 \$48.00 / SERVES 4 +\$16.00 / SERVES 5 +\$32.00

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

Aperitivos Appetizers

QUESO FUNDIDO	\$12.50
Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 🍴	\$14.50
Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
ALITAS ADOBADAS	\$13.50
Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	
TACOS DORADOS	\$9.25
Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
SOPA DEL DÍA	\$9.25
CÓCTEL DE CAMARONES	\$15.50
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
CRUDO*	\$14.50
Tuna, Miso, Soy, Serranos, Fresnos	
CEVICHEs	
❖ Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
❖ Atún* / Tuna, Chipotle, Orange, Avocado	\$16.50

MI-VIDA®

❖ LUNCH ❖

Platos Principales Mains

ENCHILADAS SUIZAS	\$17.50
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
QUESABIRRIA (G)	\$18.50
Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	
ENCHILADAS DE MOLE NEGRO	\$19.50
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	
SALMÓN MANCHAMANTELES*	\$26.75
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
GUAJILLO HAMBURGER* (G)	\$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
ENCHILADAS RANCHERAS 🍴	\$16.50
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
PESCADO A LA VERACRUZANA	\$25.75
Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	
CARNE ASADA*	\$28.75
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$35.00
Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	
POLLO CHILANGO	\$25.75
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	
BEYOND BURGER 🍴 (G)	\$19.50
Beyond “Beef”, Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
MEXICAN CLUB (G)	\$17.50
Grilled Adobo Chicken, Bacon, Avocado, Pickled Jalapeños, Chipotle Mayo, Red Onion, Refried Beans, Torta Roll	

❖ Ensaladas Salads ❖

ENSALADA PICADA ✓	\$12.50
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	
Add Chicken +\$6 or Steak * +\$10	
ENSALADA CÉSAR CON POLLO (G)	\$17.50
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	
ENSALADA CON COTIJA*	\$30.00
Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	

A **KNEAD** RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ

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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	\$18.50
Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	
CARNITAS	\$16.50
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$18.50
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
HONGOS AL PASTOR ✓	\$16.50
Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	
POLLO	\$16.50
Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9

\$29.00 PER ADULT | \$14.50 PER CHILD {12 AND UNDER}

Must be ordered for the entire table.

HUEVOS RELLENOS, GUACAMOLE, ENSALADA DE LA CASA, TACOS DE CARNE, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS, CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

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