

Guacamole

Our Hand-Crushed Classic Guacamole

- * Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14.50
- * With Blue Cheese, Grapes, Smoked Almonds 🍴 \$15.50
- * "Con Todo" Bacon, Crema, Cotija, Pumpkin Seeds, Pickled Fresnos \$16.50
- * With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipian Deviled Eggs	\$1.75 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4.25
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$4.00
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos	\$14.00
SABORES DE BROCHETAS Skewer Sampler (Two Of Each Served)	\$16.00
* Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	
* Camarones / Shrimp, Pumpkin Seed Salsa Macha	
* Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	
EMPANADAS (3)	
* Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$10.50
* Queso Con Hongos 🍴 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10.00
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.00

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 MARISCOS, NARANJAS, QUESO FRESCO, CHICHARRONES,
PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

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
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13.50
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)	\$17.00
CARNITAS DE ATÚN Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	\$21.00
CEVICHEs	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$16.50

Platos Principales Mains

PAN FRANCÉS 🍴 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16.50
MOLLETES DE AGUACATE* (G) Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	\$16.50
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18.50
BEYOND BURGER 🍴 (G) Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$21.00
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	\$17.50
QUESADILLA DE MOLE VERDE (G) Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	\$17.00
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
ENCHILADAS RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$32.00
PESCADO A LA TALLA Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	\$44.00
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$25.75

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	\$17.50
ENSALADA CON COTIJA* Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	\$30.00

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

Tacos 3/Order

SERVED WITH BLACK BEANS

POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$16.50
PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$19.00
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$16.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$19.00
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$20.00

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$29 PER ADULT | \$14.50 PER CHILD {12 AND UNDER}
must be ordered for the entire table

HUEVOS RELLENOS, GUACAMOLE, PAN FRANCÉS,
MOLLETES DE AGUACATE, PLÁTANOS FRITOS,
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5.25
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter	\$6.50	ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$6.25
ARROZ & FRIJOLEs 🍴 Ana's White Rice & Refried Black Beans	\$5.25	ENSALADA DE CITRICOS 🍴 Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	\$7.25
COLECITAS Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos	\$7.25	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.

Cócteles

PONCHE DE LOLA Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	\$13.00
	Pitcher (Serves 5) \$60.00
MIMOSA	\$10.75
GUAVINI	\$11.75
BLOODY MARY Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca	\$13.75
SANGRE DE MI VIDA El Jimador Blanco Tequila, Roasted Tomato, Pasilla de Oaxaca	\$12.50
BUEN CAFÉ Espolón Reposado Tequila, Mr. Black Coffee, Agave	\$14.50
MEZ-SKULL Ilegal Mezcal Joven, Green Chartreuse, Dry Curaçao, Lime, Ginger Beer, Peychaud's Bitters	\$16.50
MI VIEJO Casa Del Sol Reposado, Fidencio Único Mezcal, Demerara, Bitters	\$14.75
LA MEDICINA Cazadores Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime	\$16.50
BAJO EL MAR MI VIDA-Patrón Barrel Select Reposado, Campari, Las Californias Gin Nativo, Pineapple, Grapes	\$20.00
PIÑADA El Jimador Silver, Planteray Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint	\$18.50

Margaritas

DE LA CASA El Jimador Blanco, Fresh-Squeezed Lime, Simple MAKE IT SPICY - Fresh Jalapeño, Tajín	\$13.75
	Pitcher (Serves 6) \$68.50
MEZCAL CLASSIC Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple MAKE IT SPICY - Fresh Jalapeño, Tajín	\$15.75
	Pitcher (Serves 6) \$78.50
LA FROZEN Sauza Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	\$14.75
LA BUENA VIDA Espolón Reposado, Grand Marnier, Agave, Orange	\$16.75
CIELO ROJO Bribón Blanco, Spicy Serrano-Infused Watermelon, Lime, Chile Rim	\$15.75
EL SUAVE MI VIDA-Maestro Dobel Barrel Select Añejo, Grand Marnier, Fresh-Squeezed Lime, OJ, Canela, Ginger	\$23.00

Vuelo a Mexico

4 COCKTAILS | MINIMUM 2 GUESTS

Cocktail Flight \$59.00

- * PONCHE DE LOLA
- * LA BUENA VIDA
- * EL SUAVE
- * SPICY DE LA CASA



Tequilas

Blanco

1800	\$12.00
ALTOS	\$12.00
ARTENOM 1579	\$14.00
CAMARENA	\$11.00
CASA DEL SOL	\$14.00
CASA NOBLE	\$14.00
CASAMIGOS	\$16.00
CAZADORES	\$11.00
CHAMUCOS	\$13.00
CIMARRON	\$11.00
CLASE AZUL	\$26.00
CORRALEJO	\$12.00
DON FULANO	\$15.00
DON FULANO FUERTE	\$20.00
DON JULIO	\$16.00
EL JIMADOR	\$12.00
EL TESORO	\$15.00
FORTALEZA	\$20.00
G4	\$16.00
GRAN CENTENARIO	\$12.00
HERRADURA	\$14.00
HORNITOS	\$11.00
LALO	\$15.00
MIJENTA	\$15.00
MILAGRO	\$11.00
MILAGRO SELECT BARREL RESERVE	\$18.00
PATRÓN	\$14.00
PATRÓN DEL CIELO	\$32.00
PATRÓN GRAN PLATINUM	\$54.00
RIAZUL	\$15.00
SIEMBRA AZUL	\$12.00
SIEMBRA VALLES ANCESTRAL	\$26.00
SIETE LEGUAS	\$14.00
TANTEO HABANERO/JALAPEÑO	\$13.00
TEQUILA OCHO	\$15.00
TRES GENERACIONES	\$14.00
VOLCÁN DE MI TIERRA	\$14.00

Añejo

1800	\$15.00
1800 CRISTALINO	\$18.00
ALTOS	\$14.00
ARTENOM 1146	\$18.00
CASA DEL SOL	\$16.00
CASA NOBLE	\$18.00
CASAMIGOS	\$20.00
CAZADORES	\$14.00
CHAMUCOS	\$15.00
CLASE AZUL	\$102.00
CORRALEJO	\$17.00
DON FULANO	\$28.00
DON JULIO	\$20.00
DON JULIO 1942	\$36.00
EL TESORO	\$22.00
ESPOLÓN	\$18.00
FORTALEZA	\$32.00
GRAN CENTENARIO	\$14.00
HERRADURA	\$18.00
HERRADURA ULTRA	\$20.00
KOMOS CRISTALINO	\$36.00
MI VIDA-MAESTRO DOBEL BARREL SELECT	\$20.00
MIJENTA	\$35.00
MILAGRO	\$13.00
MILAGRO SELECT BARREL RESERVE	\$22.00
PATRÓN	\$16.00
RIAZUL	\$20.00
SIETE LEGUAS	\$16.00
TEQUILA OCHO	\$20.00
TRES GENERACIONES	\$16.00
VOLCÁN DE MI TIERRA CRISTALINO	\$24.00

Reposado

1800	\$13.00
ALTOS	\$13.00
ARTENOM 1414	\$16.00
CAMARENA	\$12.00
CASA DEL SOL	\$15.00
CASA NOBLE	\$15.00
CASAMIGOS	\$17.00
CAZADORES	\$12.00
CHAMUCOS	\$14.00
CLASE AZUL	\$36.00
CORRALEJO	\$14.00
DON JULIO	\$18.00
DON JULIO 1942 ROSA	\$28.00
EL TESORO	\$18.00
ESPOLÓN	\$15.00
FORTALEZA	\$24.00
G4	\$17.00
GRAN CENTENARIO	\$13.00
GRAN CORAMINO CRISTALINO	\$16.00
HERRADURA	\$16.00
HORNITOS	\$12.00
JOSE CUERVO RESERVA DE LA FAMILIA	\$27.00
KOMOS ROSA	\$28.00
LA GRITONA	\$16.00
MI VIDA-PATRÓN BARREL SELECT	\$18.00
MIJENTA	\$18.00
MILAGRO	\$12.00
MILAGRO SELECT BARREL RESERVE	\$20.00
PATRÓN	\$15.00
PATRÓN EL ALTO	\$42.00
RIAZUL	\$17.00
SIEMBRA VALLES	\$18.00
SIETE LEGUAS	\$15.00
TEQUILA OCHO	\$17.00
TRES GENERACIONES	\$15.00

Selecciones Superiores

AVIÓN RESERVA 44	\$38.00
CASA DEL SOL	\$36.00
CLASE AZUL GOLD	\$76.00
CLASE AZUL ULTRA	\$248.00
EL TESORO PARADISO	\$38.00
FUENTESECA RESERVA 11 YR	\$62.00
GRAN CENTENARIO LEYENDA	\$48.00
HERRADURA SELECCIÓN SUPREMA	\$98.00
JOSE CUERVO RESERVA DE LA FAMILIA	\$64.00
KOMOS	\$58.00
PATRÓN GRAN PIEDRA	\$68.00

Otros Agaves

LA VENENOSA RAICILLA COSTA	\$24.00
LA VENENOSA RAICILLA PUNTAS	\$46.00
LA VENENOSA RAICILLA SIERRA OCCIDENTAL	\$14.00
LA VENENOSA RAICILLA SUR	\$24.00
PAL'ALMA PUEBLA ESPADILLA	\$40.00
RANCHO TEPÚA BACANORA	\$20.00
SOTOL POR SIEMPRE	\$12.00

MI VIDA®

Mezcales

BANHEZ JOVEN ESPADÍN BARRIL	\$14.00	LEYENDA DURANGO	\$28.00
CASAMIGOS	\$18.00	LEYENDA GUERRERO	\$28.00
CINCO SENTIDOS BICUIXE	\$30.00	LEYENDA CEMENTARIO MEZCALERO	\$65.00
CINCO SENTIDOS PAPANOMETL	\$28.00	LEYENDA GRANDES LEYENDAS	\$55.00
CINCO SENTIDOS PECHUGA DE MOLE	\$34.00	LEYENDA MEZCALES ÚNICOS	\$120.00
CLASE AZUL	\$82.00	LEYENDA OAXACA	\$36.00
DEL MAGUEY VIDA	\$13.00	LEYENDA RESERVAS DE LA BIÓSFERA	\$85.00
DEL MAGUEY CHICHICAPA	\$22.00	LEYENDA VINATA SOLAR	\$22.00
DEL MAGUEY MINERO	\$34.00	MONTELOBOS ESPADÍN	\$18.00
DEL MAGUEY TOBALA	\$34.00	MONTELOBOS PECHUGA	\$36.00
DEL MAGUEY IBÉRICO	\$52.00	PELOTÓN DE LA MUERTE	\$12.00
EL JOLGORIO BARRIL	\$34.00	PELOTÓN DE LA MUERTE VEGAN PECHUGA	\$18.00
EL JOLGORIO PECHUGA	\$38.00	REAL MINERO ESPADÍN	\$18.00
EL SILENCIO ESPADÍN	\$12.00	REAL MINERO LARGO	\$28.00
EL SILENCIO ENSAMBLE	\$22.00	REZPIRAL HERNANDEZ JABALI/MEXICANO	\$32.00
FIDENCIO CLÁSICO	\$12.00	VAGO ENSAMBLE ARROQUEÑO EN BARRO	\$22.00
FIDENCIO PECHUGA	\$30.00	VAGO ELOTE	\$18.00
FIDENCIO TEPEXTATE	\$28.00	VAGO ESPADÍN JOEL BARRIGA	\$18.00
FIDENCIO ÚNICO	\$14.00	VAGO MADRECUISHE EMIGDIO JARQUIN	\$28.00
ILEGAL JOVEN	\$14.00	WAHAKA TOBALA	\$22.00
ILEGAL REPOSADO	\$16.00	WAHAKA REPOSADO CON GUSANO	\$14.00
ILEGAL AÑEJO	\$22.00		

Cervezas

Draft

MONOPOLIO LA CERVECERÍA	
DE SAN LUIS IPA	\$9.25
MODELO ESPECIAL	\$8.25
DC BRAU CANTINA OLD TIME	\$7.25
DOS EQUIS LAGER	\$7.25
PACIFICO	\$8.25
DOS EQUIS AMBAR	\$7.25

Bottles & Cans

VICTORIA	\$7.25
MODELO NEGRA	\$6.50
CORONA EXTRA	\$6.50
CORONA PREMIER	\$7.25
ALLAGASH WHITE	\$8.25
TECATE	\$6.25
MONOPOLIO LA CERVECERÍA	
DE SAN LUIS LAGER	\$7.25
ANXO CIDRE	\$9.25
HEINEKEN 0.0 Non-Alcoholic	\$6.50

Bebidas Spirit-Free Drinks

AGAVE FRESCA Lyre's Agave Blanco, Fresh-Squeezed Lime, Agave	\$12.50	LA ROJA Lyre's Agave Blanco, Spicy Habanero, Watermelon, Chile Rim	\$13.50
FLOR DE LOLA Guava, Ginger, Pineapple, Mint, Bubbles	\$9.50	MEXICAN COKE	\$5.50
AGUA FRESCA	\$5.75	TOPO CHICO SPARKLING WATER	\$5.50