

# MI·VIDA®

## » Restaurant Week «

BRUNCH | \$35 PER GUEST

### PARA COMENZAR To Start

#### GUACAMOLE ✓

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

#### QUESADILLA DE MOLE VERDE (G)

Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla

#### TACOS DORADOS

Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

#### EMPANADAS DE QUESO CON HONGOS 🍄

Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa

### ESPECIALES Mains

#### PAN FRANCÉS 🍄 (G)

Banana-Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans

#### MOLLETES DE AGUACATE\* (G)

Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg

#### CHILAQUILES CON JAMÓN Y HUEVOS

Ham, Scrambled Eggs, Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Crema, Queso Fresco, Onion, Cilantro

#### EL JEFE

Chicken Milanese, Avocado, Provolone Cheese, Refried Black Beans, Chipotle Mayo, Pickled Jalapeños, Pickled Red Onions, Pan de Bastón

### POSTRE Dessert 🍄

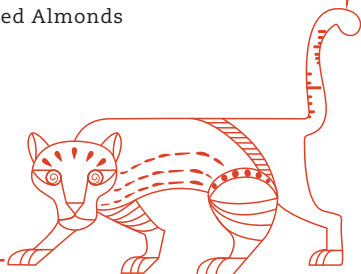
#### CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

🍄 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.



# MI·VIDA®

## ✦ Restaurant Week ✦

LUNCH | \$35 PER GUEST

### PARA COMENZAR To Start

#### GUACAMOLE ✓

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

#### ENSALADA PICADA ✓

Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews,  
Spicy Tamarind Dressing

#### SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken,  
Chihuahua Cheese, Avocado, Crema

### ESPECIALES Mains

#### ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

#### EL JEFE

Chicken Milanese, Avocado, Provolone Cheese, Refried Black Beans,  
Chipotle Mayo, Pickled Jalapeños, Pickled Red Onions, Pan de Bastón

#### PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers,  
Pickled Jalapeños

#### ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

### POSTRE Dessert 🌿

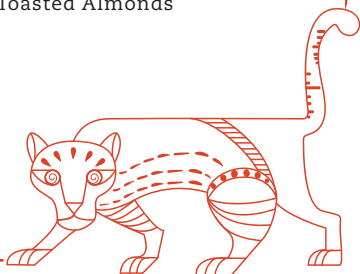
#### CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

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# MI VIDA®

## ✧ Restaurant Week ✧

DINNER | \$40 PER GUEST

### PARA COMENZAR To Start

#### GUACAMOLE ✓

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

#### CÓCTEL DE CAMARONES

Shrimp, Avocado, Cilantro, Cocktail Sauce

#### EMPANADA DE BIRRIA

Guajillo-Braised Short Rib, Chihuahua Cheese, Avocado Salsa Verde

#### SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken,  
Chihuahua Cheese, Avocado, Crema

### ESPECIALES Mains

#### ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Creamy Ranchera Sauce

#### COCHINITA PIBIL

Slow-Braised Achiote Pork, Rice, Beans, Escabeche

#### PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers,  
Pickled Jalapeños

#### ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

### POSTRE Dessert 🌿

#### CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

🌿 Vegetarian    ✓ Vegan    (G) Contains Gluten

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# MI·VIDA®

## ✦ Restaurant Week ✦

### ✦ Cócteles ✦

CINCO ESPECIAS	\$13.00
MI VIDA-Corazón Blanton's Barrel Añejo Tequila, Mexican Five Spices, Demerara, Bitters	
EL DIABLO	\$13.00
MI VIDA-El Tesoro Reposado Single Barrel Tequila, Crème de Cassis, Ginger Beer, Fresh-Squeezed Lime	

### ✦ Wines ✦

#### *Sparkling*

SCHRAMSBERG VINEYARDS	\$59.00
Blanc De Blancs, Chardonnay, 2018, North Coast, CA	

#### *White*

VILLA MARÍA	\$32.00
'Private Bin', Sauvignon Blanc, 2020, Marlborough, NZ	
BODEGA BELONDRADE	\$34.00
'Quinta Apolonia', Verdejo, 2020, Castilla y León, SP	

#### *Rosé*

J.K. CARRIERE	\$38.00
'Glass', Pinot Noir, 2021, Willamette Valley, OR	

#### *Reds*

RAÚL PÉREZ	\$38.00
'Ultreia St. Jacques', Mencía/Bastardo, 2019, Castilla Y León, SP	
BODEGA LANZAGA	\$32.00
'LZ', Tempranilo/Garnacha, 2020, Rioja, SP	
LAPOSTOLLE	\$44.00
'Cuvée Alexandre', Cabernet Sauvignon, 2020, Apalta, CH	

