

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 🍄

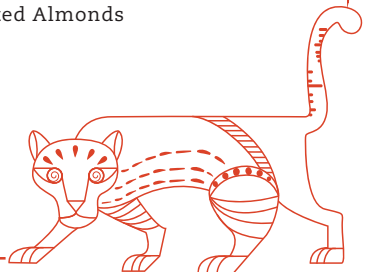
CITRUS TRES LECHES (G)

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 🌿

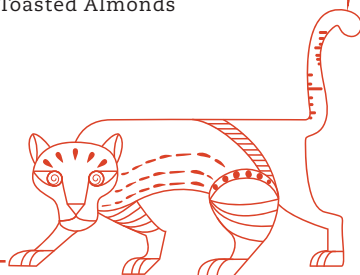
CITRUS TRES LECHES (G)

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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❖ 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

DOMAINE DÉSIRÉ PETIT	\$42.00
Chardonnay Nv, Jura, FR	

White

ABBAZIA DI NOVACELLA	\$36.00
Pinot Grigio 2021, Alto Adige Valle Isarco, IT	
REVERDY DUCROUX	\$48.00
'Les Vignes Silex', Sauvignon Blanc 2022, Sancerre, FR	

Rosé

AMEZTOI GETARIAKO	\$32.00
'Rubentis', Hondarrabi 2022, Txakoli, SP	

Reds

LOS VASCOS	\$38.00
'Cromas', Cabernet Franc 2019, Colchagua Valley, CH	
CORAZÓN DEL SOL	\$42.00
Malbec 2019, Mendoza, AR	
FAMILIA ZUCCARDI	\$56.00
'Emma', Bonarda 2020, Valle De Uco, AR	

