

Botanas Snacks		
HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs		\$2.00 EA.
CHIPS & SALSA ROJA ✓ Roasted Tomato Salsa		\$5.50
FRUTAS DE LA CALLE ✓ Mango, Cucumber, Orange, Jicama, Chamoy, Tajin		\$8.00
TOSTADA DE ATÚN* (G) Cascabel Chile Aioli, Avocado, Serranos, Sesame Seeds		\$13.50
ROLLOS DE POLLO (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce		\$11.00
MOLOTES Mashed Plantains, Yucatan Pork, Pickled Onions, Salsa Roja		\$11.50
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja		\$11.50
EMPANADAS (3) ✳ Picadillo ✓ / Plant-Based “Beef” Picadillo, Avocado-Chipotle Salsa ✳ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa		\$12.00 \$17.00
Aperitivos Appetizers		
QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas		\$14.00
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro		\$16.50
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese–Avocado Dip		\$9.00
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija		\$11.00
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made With Pumpkin Seeds & Peanuts)		\$14.50
QUESADILLA DE MOLE VERDE (G) Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla		\$14.00
SOPA DE TACOS Crispy Chicken Taquitos, Avocado, Queso Fresco, Salsa Verde, Spicy Chicken Broth		\$10.00
MICHELADA CON MEJILLONES (G) Michelada-Style Mussels, Lime, Garlic, Tomato, Chamoy, Tajín		\$16.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas		\$16.00
CEVICHES ✳ Aguachile Tropical (G) / Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade ✳ Atún* / Sushi-Grade Raw Tuna, Chipotle, Orange, Avocado		\$18.00 \$18.00

MI-VIDA®

✧ DINNER ✧

✧ Guacamole ✧

Our Hand-Crushed Guacamole Served With House-Made Tortilla Chips

✳ Classic ✓ \$15.00

✳ With Blue Cheese, Grapes, Smoked Almonds 🍴 \$16.00

✳ With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Platos Principales Mains	
BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29.00
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$23.75
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$27.00
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19.50
ENCHILADAS RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$19.50
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$22.75
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$41.00
PESCADO A LA TALLA Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	\$49.00
PESCADO FRITO CON PAPAS (G) Dos Equis–Battered Cod, Chile-Lime Fries, Mexican Tartar	\$26.00
CHAMORRO Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$34.00
MAR Y TIERRA* Filet Medallions, Spicy Jumbo Lump Crab & Cheese Enchiladas, Chipotle Butter	\$58.00
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$28.00
COSTILLAS Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	\$42.00

A **KNEAD** RESTAURANT
.....
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
.....
FOLLOW US   /MIVIDAMEXICO

PLEASE NOTIFY US OF ANY ALLERGIES

🍴 Vegetarian ✓ Plant-Based (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	\$21.00
COCHINITA Slow-Braised Achiote Pork, Pickled Onions, Habanero Salsa	\$16.50
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$21.00
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$21.00
POLLO Grilled Chicken, Poblanos, Chihuahua Cheese, Salsa Roja	\$18.50
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$18.50
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, “Pickle” De Gallo	\$18.50

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$45 PER ADULT | \$22 PER CHILD {12 AND UNDER}
must be ordered for the entire table

NARANJAS, GUACAMOLE, CROQUETAS DE ESQUITES, QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA*, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLES NEGROS, CHURROS

No substitutions please

Acompañantes Sides			
PLÁTANOS FRITOS 🍴 Fried Plantains, Crema, Cotija	\$7.00	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$6.00
ARROZ & FRIJOLES 🍴 Ana’s White Rice & Refried Black Beans	\$6.00	ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija	\$7.00
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter	\$6.00	DEL DÍA 🍴 Seasonal Side	\$7.00
COLECITAS 🍴 \$8.00 Crispy Brussels Sprouts, Honey-Lime Yogurt, Roasted Peaches, Candied Pecans			

✧ 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.

MI-VIDA®

Cócteles

PONCHE DE LOLA	\$13.00
Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	
Pitcher (Serves 5)	\$60.00
MEZ-SKULL	\$16.50
Ilegal Mezcal Joven, Green Chartreuse, Dry Curaçao, Lime, Ginger Beer, Peychaud's Bitters	
MI VIEJO	\$14.75
Casa Del Sol Reposado, Fidencio Único Mezcal, Demerara, Bitters	
LA MEDICINA	\$16.50
Cazadores Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime	
BAJO EL MAR	\$20.00
MI VIDA-Patrón Barrel Select Reposado, Campari, Las Californias Gin Nativo, Pineapple, Grapes	
PIÑADA	\$18.50
El Jimador Silver, Planteray Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint	

Margaritas

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

Vuelo a Mexico

Cocktail Flight \$59.00

4 COCKTAILS | MINIMUM 2 GUESTS

- * 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
ESPOLÒN	\$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
ESPOLÒN	\$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

Vuelos Flights

FOUR 1 OZ. POURS

DIAMANTES \$49.00

These cristalino expressions of añejo tequila are meant to be sipped.
HERRADURA ULTRA * VOLCÁN DE MI TIERRA * 1800 * KOMOS

AVENTURA \$59.00

Explore agave spirits beyond Blue Weber & Espadín.
LA VENENOSA SIERRA OCCIDENTAL * FIDENCIO TEPEXTATE
CINCO SENTIDOS BICUIXE * PAL'ALMA PUEBLA ESPADILLA

ÚNICOS \$108.00

Taste the progression of aged tequila from these special producers.
JOSÉ CUERVO RESERVA DE LA FAMILIA REPOSADO * CLASE AZUL GOLD
DON FULANO AÑEJO * FUENTESECA RESERVA 11 YR

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