

MI-VIDA®

✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

Para Comenzar To Start

choice of

EMPANADAS DE ESQUITES 🌿

Roasted Corn, Cotija Cheese, Chihuahua Cheese,
Chile De Arbol, Avocado Salsa

ENSALADA DE QUINOA ✓

Chilled Quinoa, Cherry Tomatoes, Cucumber,
Cilantro, Serrano Chile, Citrus Vinaigrette

GUACAMOLE ✓

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

Especiales

choice of

PAN FRANCÉS DE TRES LECHES CÍTRICAS (G)

Citrus-Infused Tres Leches French Toast,
Orange Crème Anglaise, Whipped Cream

CROQUE MADAME AL MOLE* (G)

Brioche, Ham, Sunny-Side Up Egg, Chihuahua Cheese, Mole Poblano

CAMARONES Y GRITS CON PASILLA

Pasilla-Marinated Shrimp & Grits, Fresno Peppers,
Roasted Corn, Chorizo

Postre Dessert

choice of

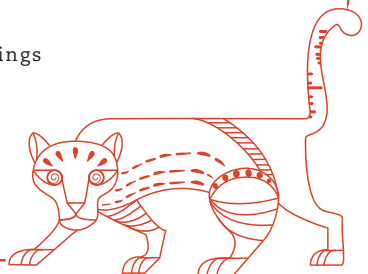
TRES LECHES DE CHOCOLATE (G)

Sponge Cake, Whipped Cream, Chocolate Shavings

FLAN DE ESPRESSO 🌿

🌿 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.



MI-VIDA®

✧ Restaurant Week ✧

LUNCH | \$35 PER GUEST

Para Comenzar To Start

choice of

EMPANADAS DE ESQUITES 🌿

Roasted Corn, Cotija Cheese, Chihuahua Cheese,
Chile De Arbol, Avocado Salsa

ENSALADA DE QUINOA ✓

Chilled Quinoa, Cherry Tomatoes, Cucumber,
Cilantro, Serrano Chile, Citrus Vinaigrette

GUACAMOLE ✓

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

Especiales

choice of

ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Roasted Tomato Sauce

ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

EL JEFE (G)

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

Postre Dessert

choice of

TRES LECHE DE CHOCOLATE (G)

Sponge Cake, Whipped Cream, Chocolate Powder, Chocolate Shavings

FLAN DE ESPRESSO 🌿

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DINNER | \$55 PER GUEST

Para Comenzar To Start

choice of

AGUACHILE TROPICAL (G)

Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade

CROQUETAS DE BIRRIA

Slow-Braised Beef, Potato, Chihuahua Cheese, Habanero Sauce

ENSALADA DE QUINOA ✓

Chilled Quinoa, Cherry Tomatoes, Cucumber, Cilantro, Serrano Chile, Citrus Vinaigrette

GUACAMOLE ✓

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

Especiales

choice of

ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Roasted Tomato Sauce

ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

HUACHINANGO A LA VERACRUZANA

Citrus-Cured Snapper, Tomatoes, Olives, Sweet Plantain Rice

Postre Dessert

choice of

TRES LECHE DE CHOCOLATE (G)

Sponge Cake, Whipped Cream, Chocolate Powder, Chocolate Shavings

FLAN DE ESPRESSO 🌿

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BEBIDAS

Cócteles

SOMBRA TROPICAL El Jimador Blanco Tequila, Guanábana, Mango, Agave	\$14.00
LA ABEJITA Las Californias Nativo Gin, Epazote Honey, Lemon	\$14.00

Vinos

SPARKLING

DOMAINE DÉSIRÉ PETIT, CHARDONNAY, Jura, FR	\$42.00
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WHITE

LEGADO DEL CONDE, ALBARIÑO, Rías Baixas, SP	\$34.00
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GERARD DUPLESSIS, CHARDONNAY, Chablis, FR	\$52.00
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ROSÉ

AMEZTOI, 'RUBENTIS', HONDARRABI BELTZA/ZURI, Txokolí De Getaria, SP	\$36.00
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REDS

LOS VASCOS, 'CROMAS', CABERNET FRANC, Colchagua Valley, CH	\$38.00
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CORAZÓN DEL SOL, MALBEC, Mendoza, AR	\$42.00
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REDS

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