

Guacamole

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

- Classic ✓ \$15.00
- With Blue Cheese, Grapes, Smoked Almonds 🍌 \$15.50
- With Crab & Shrimp Salpicón, Habanero, Cilantro \$18.50

Botanas Snacks

HUEVOS RELLENOS 🍌	\$1.75 EA.
Green Pipián Deviled Eggs	
FRUTAS DE LA CALLE ✓	\$7.50
Mango, Cucumber, Orange, Jicama, Chamoy, Tajín	
CHIPS & SALSA ROJA ✓	\$5.50
Medium Spicy Roasted Tomato Salsa	
TAQUITOS DE ATÚN*	\$14.00
Miso-Marinated Tuna, Avocado, Fresnos	
CROQUETAS DE ESQUITES (3) (G)	\$10.50
Jalapeño, Bacon, Cotija, Salsa Roja	
EMPANADAS (3)	
✳️ Picadillo ✓ / Vegan “Beef” Picadillo, Avocado-Chipotle Salsa	\$11.00
✳️ Queso Con Hongos 🍌 / Mushrooms, Cheese, Tomatillo Quemado Salsa	\$11.00
✳️ 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 Appelizers

QUESO FUNDIDO	\$13.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 🍌	\$15.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10	
ALITAS (3)	\$8.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	
TACOS DORADOS (3)	\$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
SOPA DEL DÍA	\$9.00
CÓCTEL DE CAMARONES	\$17.00
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
JAIBA CON QUESO (G)	\$15.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	
AGUACHILE TROPICAL* (G)	\$17.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	
CEVICHE DE ATÚN* (G)	\$17.00
Tuna, Chipotle, Orange, Avocado	

Platos Principales Mains

PAN FRANCÉS 🍌 (G)	\$16.50
Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	
MOLLETES DE AGUACATE* (G)	\$16.50
Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	
GUAJILLO HAMBURGER* (G)	\$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
BURRITO TEJANO (G)	\$18.50
Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	
PESCADO FRITO CON PAPAS (G)	\$24.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	
HUEVOS RANCHEROS*	\$16.50
Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	
CHILAQUILES CON JAMÓN Y HUEVOS	\$18.50
Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	
ENCHILADAS SUIZAS	\$17.50
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
QUESADILLA DE MOLE VERDE (G)	\$17.00
Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	
ENCHILADAS DE MOLE NEGRO	\$19.50
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	
SALMÓN MANCHAMANTELES*	\$26.00
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
ENCHILADAS RANCHERAS 🍌	\$16.50
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
CARNE ASADA*	\$40.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	\$47.00
Whole Roasted Butterflied Branzino, Red & Green Adobos, Black Beans	
POLLO CHILANGO	\$27.00
Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	

Ensaladas Salads

PICADA ✓	\$12.50
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing Add Chicken +\$6 or Steak * +\$10	
CÉSAR CON POLLO (G)	\$17.50
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	
COTIJA*	\$30.00
Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
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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	\$16.50
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
PESCADO	\$19.00
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	
CARNITAS	\$16.50
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$19.00
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$20.00
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
VEGETALES ✓	\$17.50
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	

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 🍌	\$7.00	SWEET POTATO FRIES ✓	\$6.00
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
BUDÍN DE ELOTE 🍌	\$6.00	ESQUITES 🍌	\$7.00
Cornbread, Salsa Roja, Morita Butter		Roasted Corn, Chile De Árbol Mayo, Cotija	
ARROZ & FRIJOLES 🍌	\$6.00	ENSALADA DE CITRICOS 🍌	\$7.00
Ana’s White Rice & Refried Black Beans		Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	
COLECITAS	\$8.00	CHARRO BEANS ✓	\$6.25
Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos			

✳️ 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.