

MI-VIDA®

BRUNCH

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

NARANJAS ENCHILADAS ✓ \$5.00
Chile-Rubbed Oranges

CHIPS & SALSA ROJA ✓ \$5.50
Medium Spicy Roasted Tomato Salsa

CROQUETAS DE ESQUITES (3) (G) \$10.50
Jalapeño, Bacon, Cotija, Salsa Roja

TACOS DORADOS (2) \$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

ALITAS (3) \$8.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

EMPANADAS (3)
Queso Con Hongos 🍄 / Mushrooms, Cheese, Tomatillo Quemado Salsa \$11.00
Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa \$16.00

Un Poco de Todo

A SELECTION OF OUR MOST POPULAR BITES
SERVES 3 \$27.00 / SERVES 4 +\$9 / SERVES 5 +\$18

HUEVOS RELLENOS, CROQUETAS DE ESQUITES,
TACOS DORADOS, EMPANADAS DE MARISCOS,
PORK CHICHARRONES

No substitutions please



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

✦ 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.

Platillos Small Plates

Shareable or 2-3 for a Meal

ROLLOS DE POLLO (4) (G) \$10.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce

ENSALADA VERDE 🍃 \$12.00
Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette,
Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

ENSALADA CÉSAR (G) \$15.00
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

SOPA DE TACOS \$9.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde

COLECITAS 🍃 \$8.00
Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans

AGUACHILE TROPICAL (G) \$17.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade

QUESO FUNDIDO \$13.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas

JAIBA CON QUESO (G) \$15.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas

AGUACHILE DE ATÚN* \$17.00
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero

TATANACHOS \$15.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños,
Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10

Enchiladas

2/Order

RANCHERAS 🍃 \$13.99
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

SUIZAS \$13.99
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

DE MOLE NEGRO \$15.99
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)

DE JAIBA \$19.99
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit

Tacos

2/Order

DESAYUNO \$13.00
Scrambled Eggs, Pork Chorizo, Crispy Potatoes, Chihuahua Cheese, Pico De Gallo

PESCADO \$13.75
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

COCHINITA \$12.75
Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa

CARNE \$14.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

CAMARONES \$13.75
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo

POLLO \$11.75
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

VEGETALES ✓ \$11.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián

SMASHBURGER (G) \$12.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo

Platos Principales Mains

Traditionally Sized Entrees

PAN FRANCÉS 🍷 (G) \$16.50
Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans

BURRITO TEJANO (G) \$18.50
Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese,
Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa

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

SALMÓN MANCHAMANTELES* \$26.00
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

GUAJILLO HAMBURGER* (G) \$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw,
Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup

CARNE ASADA* \$40.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

PESCADO FRITO CON PAPAS (G) \$24.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar

QUESABIRRIA (G) \$22.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla

Fajitas

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

Adobo-Grilled Chicken \$40.00

Guajillo Shrimp, Pineapple \$42.00

Pasilla-Coffee Marinated Ribeye* \$77.00

Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍷 \$34.00

Acompañantes Sides

PLÁTANOS FRITOS 🍷 \$7.00 SWEET POTATO FRIES ✓ \$6.00
Fried Plantains, Crema, Cotija Chipotle Ketchup

ARROZ & FRIJOLES 🍷 \$6.00 ESQUITES 🍷 \$7.00
Ana's White Rice Roasted Corn, Chile de Árbol Mayo,
& Refried Black Beans Cotija

BUDÍN DE ELOTE 🍷 \$6.00
Cornbread, Salsa Roja, Morita Butter

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.

MI-VIDA®

LUNCH

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

NARANJAS ENCHILADAS ✓ \$5.00
Chile-Rubbed Oranges

CHIPS & SALSA ROJA ✓ \$5.50
Medium Spicy Roasted Tomato Salsa

CROQUETAS DE ESQUITES (3) (G) \$10.50
Jalapeño, Bacon, Cotija, Salsa Roja

TACOS DORADOS (2) \$11.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

ALITAS (3) \$8.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

EMPANADAS (3)
Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa \$11.00
Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa \$16.00

Un Poco de Todo

A SELECTION OF OUR MOST POPULAR BITES
SERVES 3 \$27.00 / SERVES 4 +\$9 / SERVES 5 +\$18

HUEVOS RELLENOS, CROQUETAS DE ESQUITES,
TACOS DORADOS, EMPANADAS DE MARISCOS,
PORK CHICHARRONES

No substitutions please



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Platillos Small Plates

Shareable or 2-3 for a Meal

ROLLOS DE POLLO (4) (G) \$10.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce

ENSALADA VERDE 🍴 \$12.00
Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette,
Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

ENSALADA CÉSAR (G) \$15.00
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons
Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10

SOPA DE TACOS \$9.00
Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde

COLECITAS 🍴 \$8.00
Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans

AGUACHILE TROPICAL (G) \$17.00
Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade

QUESO FUNDIDO \$13.00
Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas

JAIBA CON QUESO (G) \$15.00
Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas

AGUACHILE DE ATÚN* \$17.00
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero

TATANACHOS \$15.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños,
Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10

Enchiladas

2/Order

RANCHERAS 🍴 \$13.99
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema

SUIZAS \$13.99
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

DE MOLE NEGRO \$15.99
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)

DE JAIBA \$19.99
Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit

Tacos

2/Order

PESCADO \$13.75
Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

COCHINITA \$12.75
Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa

CARNE \$14.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

CAMARONES \$13.75
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo

POLLO \$11.75
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

VEGETALES ✓ \$11.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián

SMASHBURGER (G) \$12.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo

Platos Principales Mains

Traditionally Sized Entrees

SALMÓN MANCHAMANTELES* \$26.00
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

GUAJILLO HAMBURGER* (G) \$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw,
Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup

CARNE ASADA* \$40.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

PESCADO FRITO CON PAPAS (G) \$24.00
Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar

QUESABIRRIA (G) \$22.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla

El Express

EXPRESS LUNCH \$19.99

ENCHILADA SUIZA & TACO DE CARNE
SERVED WITH GUACAMOLE, CHIPS,
RICE, BEANS & SORBET

No substitutions please.



Fajitas

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

Adobo-Grilled Chicken \$40.00
Guajillo Shrimp, Pineapple \$42.00
Pasilla-Coffee Marinated Ribeye* \$77.00
Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴 \$34.00

Acompañantes Sides

PLÁTANOS FRITOS 🍴 \$7.00 SWEET POTATO FRIES ✓ \$6.00
Fried Plantains, Crema, Cotija Chipotle Ketchup

ARROZ & FRIJOLAS 🍴 \$6.00 ESQUITES 🍴 \$7.00
Ana's White Rice Roasted Corn, Chile de Árbol Mayo,
& Refried Black Beans Cotija

BUDÍN DE ELOTE 🍴 \$6.00
Cornbread, Salsa Roja, Morita Butter

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or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

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 \$19.00

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs	\$2.00 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$5.00
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$5.50
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$11.50
TACOS DORADOS (2) Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$11.00
ALITAS (3) Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	\$9.00
EMPANADAS (3) * Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa * Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$12.00 \$17.00

Un Poco De Todo

A SELECTION OF OUR MOST POPULAR BITES
SERVES 3 \$29.00 / SERVES 4 +\$9 / SERVES 5 +\$18

HUEVOS RELLENOS, CROQUETAS DE ESQUITES, TACOS DORADOS,
EMPANADAS DE MARISCOS, PORK CHICHARRONES

No substitutions please

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$45 PER ADULT | \$22.50 PER CHILD {12 AND UNDER}

Must be ordered for the entire table | No substitutions please

NARANJAS ENCHILADAS, GUACAMOLE, QUESO FUNDIDO

SELECT ONE OF EACH BELOW:

EMPANADAS – Mariscos or Queso Con Hongos

TACOS – Carne, Pollo, or Vegetales

ENCHILADAS – Suizas or Rancheras

MAIN – Salmón*, Carne Asada*, or Quesadilla de Vegetales

ARROZ & FRIJOLES, CHURROS

A KNEAD RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ

FOLLOW US 📷📱 /MIVIDAMEXICO

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.

Platillos Small Plates

Shareable or 2-3 for a Meal

ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$11.00
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$13.00
SOPA DE TACOS Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	\$10.00
COLECITAS 🍴 Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans	\$8.00
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$18.00
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14.00
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$16.00
QUESABIRRIA (G) Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	\$15.00
AGUACHILE DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$18.00
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$16.50

Enchiladas

2/Order

RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$15.99
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$16.99
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	\$17.99
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	\$21.99

Tacos

2/Order

PESCADO Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	\$14.75
COCHINITA Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa	\$13.75
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$15.25
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$14.75
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$12.75
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$12.25
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$13.25

Platos Principales Mains

Traditionally Sized Entrees

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29.00
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
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$41.00
PESCADO FRITO CON PAPAS (G) Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar	\$26.00
CHAMORRO (Limited Availability) Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$34.00
COSTILLAS (Half/Full) Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	\$21.00/\$38.00

El Chingón* 40oz Tomahawk Ribeye (serves 2) Whiskey-Flamed, Charred Onions, Chiles Toreados	\$149.00
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Fajitas

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

* Adobo-Grilled Chicken	\$42.00
* Guajillo Shrimp, Pineapple	\$44.00
* Pasilla-Coffee Marinated Ribeye*	\$79.00
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$34.00

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 🍴 \$6.00 Cornbread, Salsa Roja, Morita Butter			

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