

MI-VIDA®

✧ DINNER ✧

✧ Guacamole ✧

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

✧ Classic ✓ \$14.00

✧ With Blue Cheese, Grapes, Smoked Almonds 🍴 \$15.00

✧ With Crab & Shrimp Salpicón, Habanero, Cilantro \$18.00

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	\$5.00
CROQUETAS DE ESQUITES (3) (G) Jalapeño, Bacon, Cotija, Salsa Roja	\$9.00
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	\$8.00
EMPANADAS (3) ✧ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa ✧ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$11.00 \$16.00

✧ 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

Platillos Small Plates

Shareable or 2-3 for a Meal

ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$10.00
ENSALADA VERDE 🍴 Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Creamy Jalapeño Dressing, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts)	\$11.00
SOPA DE TACOS Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde	\$10.00
AGUACHILE TROPICAL* (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade	\$17.00
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	\$14.50
AGUACHILE DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	\$17.00
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$15.00

✧ Enchiladas ✧ 2/Order

RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$15.00
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$16.00
DE MOLE Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	\$17.00
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit	\$21.00

✧ Tacos ✧ 2/Order

PESCADO Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa	\$14.75
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	\$13.75
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$15.75
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	\$15.75
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$13.75
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$13.75
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, “Pickle” de Gallo	\$13.75

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	\$39.00
PESCADO A LA TALLA Today’s Catch, Red & Green Adobos, Black Beans	\$MP
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	\$33.00
COSTILLAS (Half/Full) Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries, Cole Slaw, Cornbread	\$24.00/\$46.00

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

✧ Fajitas ✧

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

Choice of:

✧ Adobo-Grilled Chicken	\$37.00
✧ Guajillo Shrimp, Pineapple	\$43.00
✧ Pasilla-Coffee Marinated Ribeye*	\$75.00
✧ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$31.00

Acompañantes Sides

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

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.

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.

Cócteles		
PONCHE DE LOLA	\$12.50	
Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles		
PALOVERA	\$14.50	
Hornitos Blanco, Giffard Crème De Pamplemousse, Strawberry, Grapefruit		
CINCO ESPECIAS	\$15.75	
Corazon Añejo, Knob Creek Rye, Mexican Five-Spice Demerara, Bitters		
LA MEDICINA	\$16.50	
Cazadores Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime		
SANGRE DEL SOL	\$18.75	
Cenote Reposado, Orange & Lime, Demerara, Red Wine Float		
EL DIABLO	\$17.75	
Del Maguey Vida Clásico, Lalo Tequila, Liqueure Strega, Crème De Cassis		
BAJO EL MAR	\$16.75	
Las Californias Gin, Chateau Aloe Liqueur, Cucumber, Fresh-Squeezed Lime, Tonic		
PIÑADA	\$17.50	
El Jimador El Jimador Blanco Tequila, Planteray Stiggins’ Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint		
SANGRIA	\$12.00	
ROJO Red wine, Orange Liqueur, Pomeranate, Lemon-Lime Soda		
BLANCO White Wine, Orange Liqueur, Canela, Pineapple Pitcher (Serves 5)		
\$56.00		
Margaritas		
DE LA CASA	\$12.75	
El Jimador Blanco, Fresh-Squeezed Lime, Simple Make it Spicy – Fresh Jalapeño, Tajín		
MEZCAL CLASSIC	\$14.75	
Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple Make it Spicy – Fresh Jalapeño, Tajín		
LA FIESTA DORADA	\$15.75	
Los Siete Misterios Doba-Yej Mezcal, Giffard Abricot, Tamarindo, Chipotle Salt		
LA FROZEN	\$13.75	
Sauza Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime		
LA BUENA VIDA	\$16.75	
Espolón Reposado, Grand Marnier, Agave, Orange		
CIELO ROJO	\$14.75	
Lunazul Blanco, Spicy Habanero, Pomegranate, Chile Rim		
EL SUAVE	\$21.50	
Maestro Doble Añejo, Grand Marnier, Fresh-Squeezed Lime, OJ, Canela, Ginger		
Medio y Medio		
HALF THE ALCOHOL, ALL THE FLAVOR		
LA CASITA	\$12.75	
El Jimador Blanco Tequila, Almave Non-Alcoholic Agave Blanco, Fresh-Squeezed Lime, Simple		

Tequilas 20Z POURS			
Blanco		Reposado	
1800	\$12.00	1800	\$13.00
ALTOS	\$11.00	ALTOS	\$13.00
CAMAREMA	\$12.00	CAMARENA	\$12.00
CASA NOBLE	\$14.00	CASA NOBLE	\$15.00
CASAMIGOS	\$16.00	CASAMIGOS	\$17.00
CAZADORES	\$11.00	CAZADORES	\$12.00
CLASE AZUL	\$26.00	CENOTE	\$16.00
CÓDIGO 1530 ROSA	\$19.00	CLASE AZUL	\$36.00
CORRALEJO	\$12.00	CORRALEJO	\$14.00
DON FULANO	\$15.00	DON JULIO	\$18.00
DON FULANO FUERTE	\$20.00	EL TESORO	\$18.00
DON JULIO	\$16.00	ESPOLÓN	\$15.00
EL JIMADOR	\$12.00	G4	\$17.00
EL TESORO	\$15.00	GRAN CENTENARIO	\$13.00
G4	\$16.00	HERRADURA	\$16.00
GRAN CENTENARIO	\$12.00	HORNITOS	\$12.00
HERRADURA	\$14.00	KOMOS ROSA	\$28.00
HORNITOS	\$11.00	LUNAZUL	\$12.00
LALO	\$15.00	MARACAME	\$17.00
LUNAZUL	\$11.00	MIJENTA	\$18.00
MIJENTA	\$15.00	MILAGRO	\$12.00
MILAGRO	\$11.00	MILAGRO SELECT BARREL RESERVE	\$20.00
MILAGRO SELECT BARREL RESERVE	\$18.00	PATRÓN	\$15.00
PATRÓN	\$14.00	SIETE LEGUAS	\$15.00
SIETE LEGUAS	\$14.00	TEQUILA OCHO	\$17.00
TEQUILA OCHO	\$15.00	TRES AGAVES	\$15.00
TRES GENERACIONES	\$14.00	TRES GENERACIONES	\$15.00
VOLCÁN DE MI TIERRA	\$14.00	VOLCÁN DE MI TIERRA	\$21.00
CHESAPEAKE BAY			
SMOKED GHOST PEPPER	\$11.00		
Añejo			
123 CERTIFIED ORGANIC TRES	\$23.00		
1800	\$15.00		
1800 CRISTALINO	\$18.00		
ALTOS	\$14.00		
CASA NOBLE	\$18.00		
CASAMIGOS	\$20.00		
CENOTE	\$18.00		
CHAMUCOS	\$15.00		
CLASE AZUL	\$102.00		
CORAZÓN	\$14.00		
CORAZÓN SINGLE BARREL ELMER T LEE	\$28.00		
CORRALEJO	\$17.00		
DON FULANO	\$28.00		
DON JULIO	\$20.00		
DON JULIO 1942	\$36.00		
EL TESORO	\$22.00		
ESPOLÓN	\$16.00		
GRAN CENTENARIO	\$14.00		
HERRADURA	\$18.00		
HERRADURA ULTRA	\$20.00		
KOMOS CRISTALINO	\$36.00		
MAESTRO DOBEL	\$22.00		
MIJENTA	\$35.00		
MILAGRO	\$13.00		
MILAGRO SELECT BARREL RESERVE	\$22.00		
PATRÓN	\$16.00		
SIETE LEGUAS	\$16.00		
TRES GENERACIONES	\$16.00		

Bebidas Spirit-Free Drinks			
AGAVE FRESCA	\$12.50	LA ROJA	\$13.50
Almave Agave Blanco, Fresh-Squeezed Lime, Agave			
FLOR DE LOLA	\$10.50	MEXICAN COKE	\$5.50
Guava, Ginger, Pineapple, Mint, Bubbles			
AGUA FRESCA	\$5.75	TOPO CHICO SPARKLING WATER	\$5.50



MI VIDA®

Vuelos Flights

Vuelo a Mexico

4 COCKTAILS | SERVES FOUR \$62.00

✱ PONCHE DE LOLA ✱ LA BUENA VIDA ✱ EL SUAVE ✱ SPICY DE LA CASA

FOUR 1 OZ. AGAVE POURS

DIAMANTES \$58.00

These cristalino expressions of añejo tequila are meant to be sipped.

HERRADURA ULTRA ✱ MAESTRO DOBEL ✱ 1800 ✱ KOMOS

AVENTURA \$68.00

Explore agave spirits beyond Blue Weber & Espadín.

BANHEZ JABALI ✱ CÓDIGO 1530 ARTESANAL ENSAMBLE

MONTELOBOS PECHUGA ✱ MARCA NEGRA TOBALÁ

ÚNICOS \$119.00

Taste the progression of aged tequila from these special producers.

KOMOS ROSA ✱ CLASE AZUL GOLD

GRAN CENTENARIO LEYENDA ✱ HERRADURA SELECCIÓN SUPREMA

Mezcales			
BANHEZ ARROQUEÑO	\$34.00	LEYENDAS OAXACA ESPADÍN	\$36.00
BANHEZ JABALI	\$38.00	LEYENDAS SAN LUIS POTOSI VERDE	\$17.00
BANHEZ JOVEN ESPADÍN BARRIL	\$14.00	LOS AMANTES AÑEJO	\$23.00
BANHEZ PECHUGA	\$29.00	LOS AMANTES JOVEN	\$14.00
CASAMIGOS	\$17.00	LOS AMANTES REPOSADO	\$18.00
CÓDIGO 1530 ARTESANAL ENSAMBLE	\$20.00	MARCA NEGRA ESPADÍN	\$26.00
DEL MAGUEY CHICHICAPA	\$22.00	MARCA NEGRA TOBALÁ	\$48.00
DEL MAGUEY VIDA	\$14.00	MONTELOBOS ESPADÍN	\$18.00
ILEGAL JOVEN	\$14.00	MONTELOBOS PECHUGA	\$36.00
ILEGAL REPOSADO	\$16.00	SIETE MISTERIOS DOBA-YEJ	\$15.00
SOTOL POR SIEMPRE \$12.00			

Cervezas			
DRAFT		BOTTLES & CANS	
WASSERHUND BREWING		VICTORIA	\$7.25
‘DOGGY PADDLE’ IPA	\$9.25	TECATE	\$6.50
MODELO ESPECIAL	\$8.25	MODELO NEGRA	\$6.50
OLD BUST HEAD MEXICAN LAGER	\$7.25	CORONA EXTRA	\$6.50
DOS EQUIS LAGER	\$7.25	CORONA PREMIER	\$7.25
PACÍFICO	\$8.25	MICHELOB ULTRA	\$7.25
DOS EQUIS AMBAR	\$7.25	SLY CLYDE CIDERWORKS ‘INKJET’	\$9.25
		HEINEKEN 0.0 Non-Alcoholic	\$7.50