

MI VIDA®

✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

PARA COMENZAR To Start

(choice of)

GUACAMOLE ✓

Our Hand-Crushed Guacamole

Served with House-Made Tortilla Chips

QUESADILLA DE MOLE VERDE (G)

Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla

TACOS DORADOS

Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

EMPANADAS DE QUESO CON HONGOS 🍄

Mushrooms, Cheese, Tomatillo Quemado Salsa

ESPECIALES Mains

(choice of)

PAN FRANCÉS 🍌 (G)

Banana-Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans

MOLLETES DE AGUACATE* (G)

Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg

CHILAQUILES CON JAMÓN Y HUEVOS

Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro

EL JEFE (G)

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

POSTRE Dessert 🍰

(choice of)

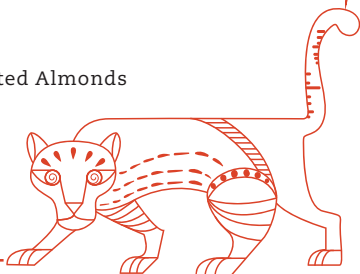
CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

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)

GUACAMOLE ✓

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

ENSALADA PICADA ✓

Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews,
Spicy Tamarind Dressing

SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken,
Chihuahua Cheese, Avocado, Crema

ESPECIALES Mains

(choice of)

ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Creamy Ranchera Sauce

EL JEFE (G)

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

PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers,
Pickled Jalapeños

ESPAQUETI VERDE 🍃 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

POSTRE Dessert 🍷

(choice of)

CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

FLAN DE ESPRESSO

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MI-VIDA®

✧ Restaurant Week ✧

DINNER | \$40 PER GUEST

PARA COMENZAR To Start

(choice of)

GUACAMOLE ✓

Our Hand-Crushed Guacamole

Served with House-Made Tortilla Chips

CÓCTEL DE CAMARONES

Shrimp, Avocado, Cilantro, Cocktail Sauce

EMPANADA DE BIRRIA

Guajillo-Braised Short Rib, Chihuahua Cheese, Avocado Salsa Verde

SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken, Chihuahua Cheese, Avocado, Crema

ESPECIALES Mains

(choice of)

ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Creamy Ranchera Sauce

COCHINITA PIBIL

Slow-Braised Achiote Pork, Rice, Beans, Escabeche

PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños

ESPAQUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

POSTRE Dessert 🌿

(choice of)

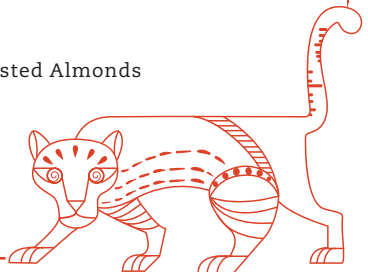
CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

FLAN DE ESPRESSO

🌿 Vegetarian ✓ Plant-Based (G) Contains Gluten

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✧ Restaurant Week ✧

✧ Cócteles ✧

CAFÉ DE OLLA \$14

MI VIDA Patrón Reposado Tequila, Piloncillo, Canela, Crema

MI VIEJO \$13

Casa Del Sol Reposado, Fidencio Único Mezcal, Demerara, Bitters

✧ Spirit-Free Libation ✧

LUMBRE \$11

Almave Blanco Non-Alcoholic, Unified Ferments Lapsang Souchong, Mexican Five Spice

✧ Wines ✧

Sparkling

SCHRAMSBERG VINEYARDS \$59

BLANC DE BLANCS

Chardonnay, North Coast, CA

White

WINE N SOUL 'GURU' \$54

Vosinho, Rabigato, Gouveio, Douro PT

AVANCIA, 'OLD VINES' \$46

Godello, Valdeorras, SP

Rosé

AMEZTOI 'RUBENTIS' \$38

Hondurrabi Zuri, Getariako Txakolina, SP

Reds

RAÚL PÉREZ, 'ULTREIA ST. JACQUES' \$38

Mencia/Bastardo, Castilla y León, SP

LAPOSTOLLE, 'CUVÉE ALEXANDRE' \$64

Cabernet Sauvignon, Apalta, CH

