

MI-VIDA®

BRUNCH

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

CON TRÍO DE SALSA ✓

Pasilla De Oaxaca * Salsa Verde Cruda * Salsa Habanero \$4.00

Botanas Snacks

HUEVOS RELLENOS 🍴	\$2.00 EA.
Green Pipián Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$4.00
Chile-Rubbed Oranges	
CHIPS & SALSA ROJA ✓	\$4.00
Medium Spicy Roasted Tomato Salsa	
CROQUETAS DE ESQUITES (3) (G)	\$8.00
Jalapeño, Bacon, Cotija, Salsa Roja	
TACOS DORADOS (2)	\$10.00
Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
ALITAS (3)	\$7.00
Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip	
EMPANADAS (3)	
* Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa	\$10.00
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$15.00

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)	\$9.00
Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	
ENSALADA VERDE 🍴	\$10.00
Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Creamy Jalapeño Dressing, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts) Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10	
ENSALADA CÉSAR (G)	\$14.00
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	
AGUACHILE TROPICAL (G)	\$16.50
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*	\$16.50
Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero	
TATANACHOS	\$14.00
Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro. Add Chicken +\$7 / Steak* +\$10	

Enchiladas

2/Order

RANCHERAS 🍴	\$14.00
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
SUIZAS	\$15.00
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
DE MOLE	\$16.00
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts)	
DE JAIBA	\$20.00
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	
CARNITAS	\$13.25
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	
CARNE	\$15.25
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$15.25
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	
POLLO	\$13.25
Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	
VEGETALES ✓	\$13.25
Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	
SMASHBURGER (G)	\$13.25
Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	

Platos Principales Mains

Traditionally Sized Entrees

PAN FRANCÉS 🍴 (G)	\$16.00
Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	
BURRITO TEJANO (G)	\$18.00
Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	
HUEVOS RANCHEROS*	\$17.00
Sunny Side-Up Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	
CHILAQUILES CON JAMÓN Y HUEVOS	\$18.00
Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	
TORTA DE BIRRIA (G)	\$19.00
Beef Birria, Melted Chihuahua Cheese, Toasted Sourdough, Pickled Onions, Habanero Salsa, Sweet Potato Fries, Consommé Dip	
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*	\$39.00
Grilled Roseda Farms Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	
PESCADO A LA TALLA	MP
Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	
QUESABIRRIA (G)	\$21.00
Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla	

Fajitas

Serves 1-2

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

* Adobo-Grilled Chicken	\$35.00
* Guajillo Shrimp, Pineapple	\$41.00
* Pasilla-Coffee Marinated Roseda Farms Ribeye*	\$69.00
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴	\$29.00

Acompañantes Sides

PLÁTANOS FRITOS 🍴	\$7.00	SWEET POTATO FRIES ✓	\$6.00
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
ARROZ & FRIJOLE 🍴	\$6.00	ESQUITES 🍴	\$7.00
Ana's White Rice & Refried Black Beans		Roasted Corn, Chile de Árbol Mayo, Cotija	
ZANAHORIAS 🍴	\$10.00	BUDÍN DE ELOTE 🍴	\$6.00
Grilled Carrots, Queso y Salsa Macha (Made with Pumpkin Seeds & Peanuts)		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.

Cócteles

PONCHE DE LOLA	\$13.00
Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	Pitcher (Serves 5) \$60.00
MIMOSA	\$10.75
GUAVINI	\$11.75
BLOODY MARY	\$13.75
Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca	
SANGRE DE MI VIDA	\$12.50
El Jimador Blanco Tequila, Roasted Tomato, Pasilla de Oaxaca	
BUEN CAFÉ	\$14.50
Espolón Reposado Tequila, Caffè Borghetti, Agave	
PALOVERA	\$15.75
Hornitos Blanco, Giffard Crème De Pamplemousse, Strawberry, Grapefruit	
CINCO ESPECIAS	\$16.75
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	\$22.00
Herradura Reposado, Orange & Lime. Demerara, Red Wine Float	
EL DIABLO	\$17.75
Amaras Espadin Mezcal, Lalo Tequila, Yellow Chartreuse, Crème De Cassis	
BAJO EL MAR	\$16.75
Drumshanbo California Orange Gin, Chateau Aloe Liqueur, Cucumber, Fresh-Squeezed Lime, Tonic	
PIÑADA	\$18.50
El Jimador Silver, Planteray Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint	

Margaritas

DE LA CASA	\$13.75
El Jimador Blanco, Fresh-Squeezed Lime, Simple Make it Spicy - Fresh Jalapeño, Tajín	
	Pitcher (Serves 6) \$68.50
MEZCAL CLASSIC	\$15.75
Bañez Joven Mezcal, Fresh-Squeezed Lime, Simple Make it Spicy - Fresh Jalapeño, Tajín	
	Pitcher (Serves 6) \$78.50
LA FIESTA DORADA	\$16.75
Los Siete Misterios Doba-Yej Mezcal, Giffard Abricot, Tamarindo, Chipotle Salt	
LA FROZEN	\$14.75
Sauza Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	
LA BUENA VIDA	\$16.75
Espolón Reposado, Grand Marnier, Agave, Orange	
CIELO ROJO	\$15.75
Bribon Blanco Tequila, Spicy Habanero, Pomegranate, Chile Rim	
EL SUAVE	\$23.00
Maestro Dobel 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

Blanco

1800	\$12.00
123 CERTIFIED ORGANIC UNO	\$17.00
ALTOS	\$12.00
BRIBON	\$12.00
CAMARENA	\$12.00
CASA DRAGONES DE ALLENDE JOVEN	\$106.00
CASA NOBLE	\$14.00
CASAMIGOS	\$16.00
CASA OBSIDIANA	\$73.00
CÓDIGO 1530 ROSA	\$19.00
CORAZON	\$13.00
CLASE AZUL	\$26.00
CORRALEJO	\$12.00
DON FULANO	\$15.00
DON FULANO FUERTE	\$20.00
DON JULIO	\$16.00
EL JIMADOR	\$12.00
EL TESORO	\$15.00
G4	\$16.00
GRAN CENTENARIO	\$12.00
HERRADURA	\$14.00
HORNITOS	\$11.00
LALO	\$15.00
MIJENTA	\$15.00
MILAGRO	\$11.00
PATRÓN	\$14.00
RIAZUL	\$15.00
SIEMBRA VALLES	\$16.00
SIEMBRA VALLES ANCESTRAL	\$26.00
SIETE LEGUAS	\$14.00
TEQUILA OCHO	\$15.00
TRES AGAVES	\$13.00
TRES GENERACIONES	\$14.00

Añejo

1800	\$15.00
1800 CRISTALINO	\$18.00
123 CERTIFIED ORGANIC TRES	\$23.00
ALTOS	\$14.00
CASA NOBLE	\$18.00
CASAMIGOS	\$20.00
CASA OBSIDIANA	\$122.00
CAZADORES	\$14.00
CLASE AZUL	\$102.00
CORAZÓN	\$14.00
CORRALEJO	\$17.00
DON FULANO	\$28.00
DON JULIO	\$20.00
DON JULIO 1942	\$36.00
EL TESORO	\$22.00
GRAN CENTENARIO	\$14.00
HERRADURA	\$18.00
HERRADURA ULTRA	\$20.00
KOMOS CRISTALINO	\$36.00
MAESTRO DOBEL	\$18.00
PATRÓN	\$16.00
TRES GENERACIONES	\$16.00
VOLCÁN DE MI TIERRA CRISTALINO	\$24.00

Bebidas Spirit-Free Drinks

AGAVE FRESCA	\$12.50	LA ROJA	\$13.50
Almave Agave Blanco, Fresh-Squeezed Lime, Agave		Almave Agave Blanco, Spicy Habanero, Pomegranate, Chile Rim	
FLOR DE LOLA	\$10.50	MEXICAN COKE	\$5.50
Guava, Ginger, Pineapple, Mint, Bubbles		TOPO CHICO SPARKLING WATER	\$5.50
AGUA FRESCA	\$5.75		

Reposado

1800	\$13.00
123 CERTIFIED ORGANIC DOS	\$17.00
ALTOS	\$13.00
CAMARENA	\$12.00
CASA NOBLE	\$15.00
CASAMIGOS	\$17.00
CASA OBSIDIANA	\$92.00
CAZADORES	\$12.00
CLASE AZUL	\$42.00
CORRALEJO	\$14.00
CAZADORES	\$12.00
DON FULANO	\$16.00
DON JULIO	\$18.00
EL TESORO	\$18.00
EL TESORO BASIL HAYDEN MUNDIAL	\$28.00
ESPOLÓN	\$15.00
G4	\$17.00
GRAN CENTENARIO	\$13.00
HERRADURA	\$16.00
HORNITOS	\$12.00
KOMOS ROSA	\$28.00
MIJENTA	\$18.00
MILAGRO	\$12.00
PATRÓN	\$15.00
RIAZUL	\$17.00
SIEMBRA VALLES	\$18.00
SIETE LEGUAS	\$15.00
TEQUILA OCHO	\$17.00
TRES GENERACIONES	\$15.00

Selecciones Superiores

CLASE AZUL GOLD	\$76.00
EL TESORO PARADISO	\$42.00
EL TESORO 85TH BOOKER'S BARREL	\$122.00
EL TESORO	\$32.00
HERRADURA SELECCIÓN SUPREMA	\$98.00
TEQUILA OCHO LA MULA	\$82.00
JOSE CUERVO RESERVA DE LA FAMILIA	\$64.00
KOMOS	\$58.00

Otros Agaves

FLOR DEL DESIERTO RATTLESNAKE	
PECHUGA SOTOL	\$28.00
KILINGA REPOSADO BACANORA	\$24.00
LA VENENOSA PUNTAS RAICILLA	\$46.00
PAL'ALMA GUERRERO CUPREATA AGAVE	\$38.00
PRIETO Y PRIETA WHISKY DE MAIZ	\$18.00
SOTOL ONO	\$16.00

MI-VIDA®

Vuelos Flights

Vuelo a Mexico

4 COCKTAILS | MINIMUM 2 GUESTS \$62.00

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

FOUR 1 OZ. AGAVE POURS

DIAMANTES \$49.00

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

HERRADURA ULTRA * VOLCÁN DE MI TIERRA * 1800 * KOMOS

AVENTURA \$43.00

Explore agave spirits beyond Blue Weber & Espadín.

VAGO ELOTE * DEL MAGUEY CHICHICAPA

FIDENCIO PECHUGA * SOTOL ONÓ

ÚNICOS \$142.00

Taste the progression of aged tequila from these special producers.

CASA DRAGONES DE ALLENDE JOVEN * TEQUILA OCHO LA MULA

EL TESORO EXTRA AÑEJO * JOSE CUERVO RESERVA DE LA FAMILIA

Mezcales

5 SENTIDOS PECHUGA		FIDENCIO ÚNICO	\$14.00
DE MOLE POBLANO	\$34.00	ILEGAL JOVEN	\$14.00
AMARÁS VERDE	\$14.00	ILEGAL REPOSADO	\$16.00
BANHEZ CUISHE	\$28.00	ILEGAL AÑEJO	\$22.00
BANHEZ ESPADIN/BARRIL	\$14.00	LEYENDAS OXACA ESPADIN	\$36.00
BANHEZ PECHUGA DE PAVO	\$32.00	LOS AMANTES JOVEN	\$14.00
CASAMIGOS	\$18.00	LOS AMANTES REPOSADO	\$18.00
CLASE AZUL DURANGO	\$82.00	LOS AMANTES AÑEJO	\$23.00
CLASE AZUL GUERRERO	\$82.00	MAL BIEN ENSAMBLE RAMOS	\$14.00
CLASE AZUL SAN LUIS POTOSÍ	\$82.00	MAL BIEN ESPADÍN LOPEZ	\$35.00
DEL MAGUEY BARRIL	\$42.00	MONTELOBOS ESPADÍN	\$18.00
DEL MAGUEY MINERO	\$34.00	MONTELOBOS PECHUGA	\$36.00
DEL MAGUEY PAPANOME	\$42.00	REZPIRAL HERNANDES CRUISHE	\$42.00
DEL MAGUEY SAN PABLO	\$42.00	RIAL MINERO ESPADÍN	\$18.00
DEL MAGUEY TOBALA	\$34.00	SIETE MISTERIOS DOBA-YEJ	\$15.00
DEL MAGUEY VIDA	\$13.00	VAGO ELOTE	\$18.00
DEL MAGUY CHICHICAPA	\$22.00	VAGO ENSAMBLE EMIGDIO JARQUIN	\$28.00
FIDENCIO CLÁSICO	\$13.00	VAGO ENSAMBLE TIO REY	\$28.00
FIDENCIO PECHUGA	\$30.00	VAGO ESPADIN BARRIGA	\$24.00
FIDENCIO TEPEXTATE	\$28.00	VAGO ESPADIN EMIGDIO JARQUIN	\$18.00

Cervezas

DRAFT		BOTTLES & CANS	
YARDS PHILADELPHIA		VICTORIA	\$7.25
PALE ALE	\$8.25	MODELO NEGRA	\$6.50
MODELO ESPECIAL	\$8.25	CORONA EXTRA	\$6.50
2SP BREWING PONY BOI		TECATE	\$6.50
LIGHT LAGER	\$7.25	CORONA PREMIER	\$7.25
DOS EQUIS LAGER	\$7.25	ATOMIC DOG	
PACÍFICO	\$8.25	'HARD HOPPED' CIDER	\$9.25
DOS EQUIS AMBAR	\$7.25	ATHLETIC FREE	
		WAVE IPA Non-Alcoholic	\$7.50
		HEINEKEN 0.0 Non-Alcoholic	\$7.50