

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 Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	\$13.00
MIMOSA	\$10.75
GUAVINI	\$11.75
BLOODY MARY Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca	\$13.75
SANGRE DE MI VIDA El Jimador Blanco Tequila, Roasted Tomato, Pasilla de Oaxaca	\$12.50
BUEN CAFÉ Espolón Reposado Tequila, Mr. Black Coffee, Agave	\$14.50
PALOVERA Hornitos Blanco, Giffard Crème De Pamplemousse, Strawberry, Grapefruit	\$15.75
CINCO ESPECIAS Corazon Añejo, Knob Creek Rye, Mexican Five-Spice Demerara, Bitters	\$16.75
LA MEDICINA Cazadores Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime	\$16.50
SANGRE DEL SOL Herradura Reposado, Orange & Lime. Demerara, Red Wine Float	\$22.00
EL DIABLO Amaras Espadin Mezcal, Lalo Tequila, Yellow Chartreuse, Crème De Cassis	\$17.75
BAJO EL MAR Drumshanbo California Orange Gin, Chateau Aloe Liqueur, Cucumber, Fresh-Squeezed Lime, Tonic	\$16.75
PIÑADA El Jimador Silver, Planteray Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint	\$18.50

Margaritas

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

Medio y Medio

HALF THE ALCOHOL, ALL THE FLAVOR

LA CASITA El Jimador Blanco Tequila, Almave Non-Alcoholic Agave Blanco, Fresh-Squeezed Lime, Simple	\$12.75
--	---------

Tequilas

Blanco

1800	\$12.00
ALTOS	\$12.00
ARTENOM 1579	\$14.00
CASA DRAGONES DE ALLENDE JOVEN	\$106.00
CASA DEL SOL	\$14.00
CASA NOBLE	\$14.00
CASAMIGOS	\$16.00
CAZADORES	\$11.00
CHAMUCOS	\$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
FORTALEZA	\$20.00
G4	\$16.00
GRAN CENTENARIO	\$12.00
HERRADURA	\$14.00
HORNITOS	\$11.00
LALO	\$15.00
MIJENTA	\$15.00
MILAGRO	\$11.00
MILAGRO SELECT BARREL RESERVE	\$18.00
PATRÓN	\$14.00
PATRÓN EL CIELO	\$32.00
RIAZUL	\$15.00
SIEMBRA VALLES ANCESTRAL	\$26.00
SIETE LEGUAS	\$14.00
TANTEO HABANERO/JALAPEÑO	\$13.00
TEQUILA OCHO	\$15.00
TRES GENERACIONES	\$14.00
VOLCÁN DE MI TIERRA	\$14.00

Añejo

1800	\$15.00
1800 CRISTALINO	\$18.00
ALTOS	\$14.00
ARTENOM 1146	\$18.00
CASA DEL SOL	\$16.00
CASA NOBLE	\$18.00
CASAMIGOS	\$20.00
CAZADORES	\$14.00
CHAMUCOS	\$15.00
CLASE AZUL	\$102.00
CORRALEJO	\$17.00
DON FULANO	\$28.00
DON JULIO	\$20.00
DON JULIO 1942	\$36.00
EL TESORO	\$22.00
ESPOLÓN	\$18.00
FORTALEZA	\$32.00
GRAN CENTENARIO	\$14.00
HERRADURA	\$18.00
HERRADURA ULTRA	\$20.00
KOMOS CRISTALINO	\$36.00
MIJENTA	\$35.00
MILAGRO	\$13.00
MILAGRO SELECT BARREL RESERVE	\$22.00
PATRÓN	\$16.00
RIAZUL	\$20.00
SIETE LEGUAS	\$16.00
TEQUILA OCHO	\$20.00
TRES GENERACIONES	\$16.00

Reposado

1800	\$13.00
ALTOS	\$13.00
ARTENOM 1414	\$16.00
CAMARENA	\$12.00
CASA DEL SOL	\$15.00
CASA NOBLE	\$15.00
CASAMIGOS	\$17.00
CAZADORES	\$12.00
CHAMUCOS	\$14.00
CLASE AZUL	\$36.00
CORRALEJO	\$14.00
DON JULIO	\$18.00
DON JULIO 1942 ROSA	\$28.00
EL TESORO	\$18.00
ESPOLÓN	\$15.00
FORTALEZA	\$24.00
G4	\$17.00
GRAN CENTENARIO	\$13.00
GRAN CORAMINO CRISTALINO	\$16.00
HERRADURA	\$16.00
HORNITOS	\$12.00
JOSE CUERVO RESERVA DE LA FAMILIA	\$27.00
KOMOS ROSA	\$28.00
LA GRITONA	\$16.00
MIJENTA	\$18.00
MILAGRO	\$12.00
MILAGRO SELECT BARREL RESERVE	\$20.00
PATRÓN	\$15.00
RIAZUL	\$17.00
SIEMBRA VALLES	\$18.00
SIETE LEGUAS	\$15.00
TEQUILA OCHO	\$17.00
TRES GENERACIONES	\$15.00
VOLCÁN DE MI TIERRA CRISTALINO	\$24.00

Selecciones Superiores

AVIÓN RESERVA 44	\$38.00
CASA DEL SOL	\$36.00
CLASE AZUL GOLD	\$76.00
CLASE AZUL ULTRA	\$248.00
EL TESORO PARADISO	\$38.00
FUENTESECA RESERVA 11 YR	\$62.00
FUENTESECA RESERVA 21 YR	\$102.00
GRAN CENTENARIO LEYENDA	\$48.00
HERRADURA SELECCIÓN SUPREMA	\$98.00
JOSE CUERVO RESERVA DE LA FAMILIA	\$64.00
KOMOS	\$58.00
PATRÓN GRAN PIEDRA	\$68.00

Otros Agaves

LA VENENOSA RAICILLA COSTA	\$24.00
LA VENENOSA RAICILLA PUNTAS	\$46.00
LA VENENOSA RAICILLA SUR	\$24.00
PAL'ALMA PUEBLA ESPADILLA	\$40.00
RANCHO TEPÚA BACANORA	\$20.00
SOTOL POR SIEMPRE	\$12.00

Bebidas Spirit-Free Drinks

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

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

!TEQUILA! STRAIGHT FROM THE BARREL \$41.00

Sip our Private Single Barrel Collection of four Tequilas selected exclusively for Mi Vida.

EL TESORO REPOSADO * PATRÓN REPOSADO

CORAZÓN BLANTON'S AÑEJO * MAESTRO DOBEL AÑEJO

DIAMANTES \$49.00

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

HERRADURA ULTRA * VOLCÁN DE MI TIERRA * 1800 * KOMOS

AVENTURA \$59.00

Explore agave spirits beyond Blue Weber & Espadín.

LA VENENOSA SUR DE JALISCO * FIDENCIO TEPEXTATE

CINCO SENTIDOS BICUIXE * PAL'ALMA PUEBLA ESPADILLA

ÚNICOS \$108.00

Taste the progression of aged tequila from these special producers.

JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO * CLASE AZUL GOLD

DON FULANO AÑEJO * FUENTESECA RESERVA 11 YR

Mezcales

AMARÁS ESPADÍN	\$16.00	ILEGAL AÑEJO	\$22.00
BANHEZ JOVEN ESPADÍN BARRIL	\$14.00	LEYENDA DURANGO	\$28.00
CASAMIGOS	\$18.00	LEYENDA GUERRERO	\$28.00
CINCO SENTIDOS MEXICANO COYOTE	\$28.00	LEYENDA CEMENTARIO MEZCALERO	\$65.00
CINCO SENTIDOS PECHUGA DE MOLE	\$34.00	LEYENDA GRANDES LEYENDAS	\$55.00
CLASE AZUL	\$82.00	LEYENDA MEZCALES ÚNICOS	\$120.00
DEL MAGUEY VIDA	\$13.00	LEYENDA OAXACA	\$36.00
DEL MAGUEY CHICHICAPA	\$22.00	LEYENDA RESERVAS DE LA BIÓSFERA	\$85.00
DEL MAGUEY MINERO	\$34.00	LEYENDA VINATA SOLAR	\$22.00
DEL MAGUEY TOBALA	\$34.00	MONTELOBOS ESPADÍN	\$18.00
DEL MAGUEY IBÉRICO	\$52.00	MONTELOBOS PECHUGA	\$36.00
DERRUMBES CENIZO DURANGO	\$17.00	PELOTÓN DE LA MUERTE	\$12.00
DERRUMBES CUPREATA GUERRERO	\$22.00	REAL MINERO ESPADÍN	\$18.00
DERRUMBES SALMIANA S.L. POTOSI	\$16.00	REAL MINERO LARGO	\$28.00
EL JOLGORIO BARRIL	\$34.00	REZPIRAL HERNÁNDEZ JABALI/MEXICANO	\$32.00
EL JOLGORIO PECHUGA	\$38.00	SIETE MISTERIOS DOBA-YEJ	\$15.00
FIDENCIO CLÁSICO	\$12.00	VAGO ENSAMBLE ARROQUEÑO EN BARRO	\$22.00
FIDENCIO PECHUGA	\$30.00	VAGO ELOTE	\$18.00
FIDENCIO TEPEXTATE	\$28.00	VAGO ESPADÍN JOEL BARRIGA	\$18.00
FIDENCIO ÚNICO	\$14.00	VAGO MADRECUISHE EMIGDIO JARQUIN	\$28.00
ILEGAL JOVEN	\$14.00	WAHAKA TOBALA	\$22.00
ILEGAL REPOSADO	\$16.00	WAHAKA MADRE-CUISHE	\$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