

MI-VIDA®

Happy Hour

DAILY 12PM-7PM | SUBJECT TO AVAILABILITY

Guacamole

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

* Classic ✓ \$15

* With Blue Cheese, Grapes, Smoked Almonds 🍃 \$16

* With Crab & Shrimp Salpicón, Habanero, Cilantro \$21

Aperitivos *Appelizers*

ALITAS \$2 EA

Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

TACOS DORADOS \$6

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

QUESO FUNDIDO \$9

Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas

TATANACHOS 🍃 \$11

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



TACOS!

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\$6 EACH | \$4.50 EACH TACO TUESDAYS!

BIRRIA

Slow-Braised Beef Short Rib, Griddled Cheese, Onions, Cilantro, Consommé

CARNE

Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja

PESCADO

Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa

CAMARONES

Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo

POLLO

Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

VEGETALES ✓

Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián

SMASHBURGER (G)

Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo



🍃 Vegetarian ✓ Vegan (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.

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Vinos

\$7 glass / \$28 bottle

SANTA JULIA, BLANC DE BLANC
QUINTA DE RAZA, WHITE BLEND
TIROLIRO ROSÉ, VINHO VERDE
VIÑA TEMPRANA, GARNACHA



Cócteles

LA FROZEN Sauza Blue Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	\$9
LA CASITA Half The Alcohol, All The Flavor El Jimador Blanco Tequila, Almave Non-Alcoholic Agave Blanco, Fresh-Squeezed Lime, Simple	\$8
DE LA CASA El Jimador Blanco, Fresh-Squeezed Lime, Simple	Glass \$8 Pitcher (Serves 5) \$45
MEZCAL CLASSIC Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple MAKE IT SPICY – Fresh Jalapeño, Tajín	Glass \$10 Pitcher (Serves 5) \$58
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	Glass \$8 Pitcher (Serves 5) \$39

Cervezas \$5

\$28 beer buckets

DOS EQUIS LAGER
PACIFICO
VICTORIA
MODELO NEGRA
CORONA EXTRA
HEINEKEN 0.0
Non Alcoholic

