

MI·VIDA®

EAT 250

AMERICA AT THE TABLE

BRUNCH & LUNCH | \$25 PER GUEST

PARA COMENZAR To Start

(choice of)

TACOS DORADOS (2)

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

GUACAMOLE ✓

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

ESPECIALES Mains

(choice of)

QUESADILLA DE POLLO (G)

Chihuahua & Oaxaca Cheeses, Roasted Chicken, Salsa Verde Cruda, Flour Tortilla

ENCHILADA DE POLLO CON MOLE

Braised Chicken, Traditional Mole Negro, Sesame Seeds, Cotija Cheese, Mexican Crema (made with peanuts)

TACOS DE CARNITAS

Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa

POSTRE Dessert

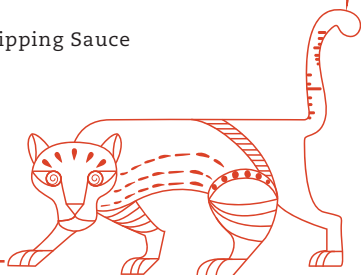
CHURROS (G)

Cinnamon Sugar-Dusted Churros, Chocolate Dipping Sauce

 Vegetarian ✓ Plant-Based

(G) Gluten: Made with Flour/Wheat

*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[®]

EAT 250

AMERICA AT THE TABLE

DINNER | \$50 PER GUEST

PARA COMENZAR To Start

(choice of)

GUACAMOLE ✓ 🌿

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

TATANACHOS 🌿

Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro

ESPECIALES Mains

(choice of)

POLLO CON MOLE POBLANO

Roasted Half Chicken, Poblano Mole Negro, Sesame Seeds, Cotija Cheese, Mexican Crema, Rice, Beans (made with peanuts)

PESCADO A LA TALLA

Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans

CARNE ASADA*

Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

POSTRE Dessert 🌿

(choice of)

CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

CHURROS (G)

Cinnamon Sugar-Dusted Churros, Chocolate Dipping Sauce

🌿 Vegetarian ✓ Plant-Based

(G) Gluten: Made with Flour/Wheat

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