

MI-VIDA®

Guacamole

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

* Classic ✓ \$15.00

* With Blue Cheese, Grapes, Smoked Almonds 🌿 \$16.00

* With Crab & Shrimp Salpicón, Habanero, Cilantro \$19.00

CON TRÍO DE SALSA ✓

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

Happy Hour

MON-FRI 11:30AM-6PM
SUBJECT TO AVAILABILITY

ALITAS \$2.00 EA

Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

TACOS DORADOS \$6.00

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

QUESO FUNDIDO \$8.00

Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Tortillas

TATANACHOS 🌿 \$11.00

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

🌿 Vegetarian ✓ Plant-Based (G) Contains Gluten



MI·VIDA®

TACOS!



\$6.00 EACH

TACO TUESDAY, \$4.50 EACH

MON-FRI 11:30AM-6PM

PESCADO (G)

Dos Equis–Battered Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa

CARNITAS

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

CARNE

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

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

MEZCAL
Mondays



**HALF-OFF MEZCAL MARGARITAS,
PALOMAS, RANCH WATER & MORE!
AVAILABLE UNTIL 9PM**



MI·VIDA®

Happy Hour

MON-FRI 11:30AM-6PM | SUBJECT TO AVAILABILITY

Vinos \$7.00

SANTA JULIA, BLANC DE BLANC BORSAO, ROSÉ
Mendoza, AR Campo de Borja, SP

QUINTA DE RAZA, WHITE BLEND VIÑA TEMPRANA, GARNACHA
Vinho Verde, PT Campo De Borja, SP

Cócteles

LA FROZEN \$8.00

Sauza Blue Blanco, Mango, Ginger, Passion Fruit,
Agave, Fresh-Squeezed Lime

DE LA CASA \$7.00

El Jimador Blanco, Fresh-Squeezed Lime, Simple

MEZCAL CLASSIC \$9.00

Bañez Joven Mezcal, Fresh-Squeezed Lime, Simple

MAKE IT SPICY – Fresh Jalapeño, Tajín

PONCHE DE LOLA \$8.00

Mango-Infused Vodka, Sauza Blue Reposado,
Ginger, Guava, Mint, Strawberry, Bubbles

SANGRIA \$7.00

ROJO Red wine, Orange Liqueur, Pomeranate, Lemon-Lime Soda

BLANCO White Wine, Orange Liqueur, Canela, Pineapple

Pitcher (Serves 5) \$34.00

Cervezas \$5.00

DRAFT

WASSERHUND BREWING
'DOGGY PADDLE' IPA

MODELO ESPECIAL

OLD BUST HEAD MEXICAN LAGER

DOS EQUIS LAGER
PACÍFICO

DOS EQUIS AMBAR