

MI-VIDA®

Happy Hour

MON-FRI 2PM-6PM | SUBJECT TO AVAILABILITY

Guacamole

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

* Classic ✓ \$14

* With Blue Cheese, Grapes, Smoked Almonds 🍃 \$15

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

CON TRÍO DE SALSA ✓

Pasilla De Oaxaca * Salsa Verde Cruda * Salsa Habanero \$4

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 \$8

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 (G)

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

CAMARONES

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

CARNITAS

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

POLLO

Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja

VEGETALES ✓

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

🍃 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

SANTA JULIA, BLANC DE BLANC
Mendoza, AR

QUINTA DE RAZA, WHITE BLEND
Vinho Verde, PT

BORSAO, ROSÉ
Campo De Borja, SP

GOTA 'PRUNUS' RED BLEND
Dão, PT



Cócteles

LA FROZEN		\$9
Sauza Blue Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime		
LA CASITA		\$8
Half The Alcohol, All The Flavor		
El Jimador Blanco Tequila, Almave Non-Alcoholic Agave Blanco, Fresh-Squeezed Lime, Simple		
DE LA CASA		\$8
El Jimador Blanco, Fresh-Squeezed Lime, Simple		
PONCHE DE LOLA	Glass	\$8
Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles		
	Pitcher (Serves 5)	\$39

Cervezas \$5

DRAFT

YARDS PHILADELPHIA PALE ALE
MODELO ESPECIAL
2SP BREWING PONY BOI LIGHT LAGER

DOS EQUIS LAGER
PACÍFICO
DOS EQUIS AMBAR

