

MI-VIDA®

Happy Hour

MON-FRI 11:30AM-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 \$19

CON TRÍO DE SALSAS ✓

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 \$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 (G)

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

SANTA JULIA, BLANC DE BLANC
Mendoza, AR

QUINTA DE RAZA, WHITE BLEND
Vinho Verde, PT

BORSAO, ROSÉ
Campo De Borja, SP

VIÑA TEMPRANA, GARNACHA
Campo De Borja, SP



Cócteles

LA FROZEN Sauza Blue Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	\$8
DE LA CASA El Jimador Blanco, Fresh-Squeezed Lime, Simple	\$7
MEZCAL CLASSIC Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple MAKE IT SPICY – Fresh Jalapeño, Tajín	\$9
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	\$8
SANGRÍA ROJO Red Wine, Orange Liqueur, Pomegranate, Lemon-Lime Soda BLANCO White Wine, Orange Liqueur, Canela, Pineapple	\$7
Pitcher (Serves 5)	\$34

Cervezas \$5

DRAFT

WASSERHUND BREWING
'DOGGY PADDLE' IPA

MODELO ESPECIAL

KONA BIG WAVE

DOS EQUIS LAGER

PACÍFICO

DOS EQUIS AMBAR

