

Botanas Snacks		
HUEVOS RELLENOS 🍳 Green Pipián Deviled Eggs		\$2 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges		\$4
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa		\$5
ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce		\$10
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip		\$12
EMPANADAS (3) 🌟 Queso Con Hongos 🍄 / Mushrooms, Cheese, Tomatillo-Quemado Salsa		\$11
🌟 Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa		\$16
🌟 Un Poco De Todo 🌟		
A SELECTION OF OUR MOST POPULAR STARTERS SERVES 3 \$29 / SERVES 4 +\$9 / SERVES 5 +\$18		
HUEVOS RELLENOS, ALITAS, TACOS DORADOS, EMPANADAS DE MARISCOS, PORK CHICHARRONES		
No substitutions please		
Aperitivos Appetizers		
TACOS DORADOS (2) Crispy Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija		\$10
ENSALADA VERDE 🥗 Baby Gem, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette, Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts) Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10		\$13
ENSALADA CÉSAR (G) Bibb, Roasted Jalapeño-Caesar Dressing, Croutons Add Chicken +\$7 / Salmon* +\$9 / Steak* +\$10		\$14
SOPA Seasonal Soup		\$10
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas		\$13
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas		\$18
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro Add Chicken +\$7 / Steak* +\$10		\$15
AGUACHILE 🌟 DE ATÚN* Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero		\$17
🌟 TROPICAL (G) Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade		\$17

MI VIDA® BRUNCH		
🌟 Desayuno Breakfast 🌟		
TACOS DE DESAYUNO (2) Scrambled Eggs, Pork Chorizo, Crispy Potatoes, Chihuahua Cheese, Pico De Gallo		\$13
PAN FRANCÉS 🍷 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans		\$16
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa		\$18
HUEVOS RANCHEROS* Sunny Side-Up Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens		\$17
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro		\$18
🌟 Enchiladas 🌟		
2/Order		
SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce		\$16
DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Made with Peanuts)		\$17
RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema		\$14
DE JAIBA Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera, Grapefruit		\$21
🌟 Tacos 🌟		
2/Order		
BIRRIA Slow-Braised Beef Short Rib, Griddled Cheese, Onions, Cilantro, Consommé		\$15
CARNE Pasilla-Marinated Steak, Onion, Cilantro, Salsa Roja		\$16
PESCADO (G) Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa		\$14
CAMARONES Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo		\$14
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja		\$13
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián		\$13
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo		\$14
A KNEAD RESTAURANT		
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ		
FOLLOW US 📷 📺 /MIVIDAMEXICO		

🌟 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 \$19		
🌟 CON TRÍO DE SALSA ✓ 🌟		
Pasilla De Oaxaca 🌟 Salsa Verde Cruda 🌟 Salsa Habanero \$4		
Platos Principales Mains		
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup		\$18
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico		\$25
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos		\$39
QUESABIRRIA (G) Slow-Braised Beef Short Rib, Chihuahua Cheese, Flour Tortilla, Consommé		\$21
🌟 Fajitas 🌟		
Serves 1-2		
Melted Cheese, Sautéed Peppers & Onions, Cornbread, Guacamole, Crema, Pico de Gallo, Flour Tortillas, Rice & Beans Combinations Available		
CHOICE OF		
🌟 Adobo-Grilled Chicken		\$38
🌟 Guajillo Shrimp, Pineapple		\$42
🌟 Pasilla-Coffee Marinated Ribeye*		\$69
🌟 Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍷		\$29
Acompañantes Sides		
PLÁTANOS FRITOS 🍷 \$7 Fried Plantains, Crema, Cotija	SWEET POTATO FRIES ✓ \$5 Chipotle Ketchup	
ARROZ & FRIJOLES 🍷 \$5 Ana's White Rice & Refried Black Beans	ESQUITES 🍷 \$6 Roasted Corn, Chile de Árbol Mayo, Cotija	
ZANAHORIAS 🍷 \$9 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	BUDÍN DE ELOTE 🍷 \$6 Cornbread, Salsa Roja, Morita Butter	
PLEASE NOTIFY US OF ANY ALLERGIES		
🍷 Vegetarian ✓ Plant-Based (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.		
🌟 SERVICE @ MI VIDA 🌟		
A 20% gratuity is customary and appropriate. Parties of 5+ will be charged a 20% gratuity. Please, no more than 4 credit cards per table.		

Cócteles		
PONCHE DE LOLA	\$13	
Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles Pitcher (Serves 5)		
MIMOSA	\$11	
GUAVINI	\$12	
BLOODY MARY	\$14	
Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca		
SANGRE DE MI VIDA	\$13	
El Jimador Blanco Tequila, Roasted Tomato, Pasilla de Oaxaca		
BUEN CAFÉ	\$15	
Espolón Reposado Tequila, Mr. Black Coffee, Agave		
PALOVERA	\$16	
Hornitos Blanco, Combier Crème De Pamplemousse, Strawberry, Grapefruit		
CINCO ESPECIAS	\$17	
Mi Vida-Corazon Blanton's Single Barrel Añejo, Knob Creek Rye, Mexican Five-Spice Demerara, Bitters		
LA MEDICINA	\$16	
Olmeca Altos Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime		
SANGRE DEL SOL	\$22	
MI VIDA-El Tesoro Single Barrel Reposado, Orange & Lime, Demerara, Red Wine Float		
EL DIABLO	\$18	
Amaras Espadín Mezcal, Lalo Tequila, Yellow Chartreuse, Crème De Cassis		
BAJO EL MAR	\$17	
Drumshanbo California Orange Gin, Chareau Aloe Liqueur, Cucumber, Fresh-Squeezed Lime, Tonic		
PIÑADA	\$19	
El Jimador Silver, Planteray Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint		
Margaritas		
DE LA CASA	\$14	
El Jimador Blanco, Fresh-Squeezed Lime, Simple Make it Spicy – Fresh Jalapeño, Tajín Pitcher (Serves 6)		
MEZCAL CLASSIC	\$16	
Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple Make it Spicy – Fresh Jalapeño, Tajín Pitcher (Serves 6)		
LA FIESTA DORADA	\$17	
Los Siete Misterios Doba-Yej Mezcal, Combier Abricot, Tamarindo, Chipotle Salt		
LA FROZEN	\$15	
Sauza Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime		
LA BUENA VIDA	\$17	
Espolón Reposado, Grand Marnier, Agave, Orange		
CIELO ROJO	\$16	
Bribon Blanco Tequila, Spicy Serrano, Watermelon, Chile Rim		
EL SUAVE	\$23	
MI VIDA-Maestro Dobel Barrel Select Añejo, Grand Marnier, Fresh-Squeezed Lime, Orange, Canela, Ginger		
Medio y Medio		
HALF THE ALCOHOL, ALL THE FLAVOR		
LA CASITA	\$13	
El Jimador Blanco Tequila, Almave Non-Alcholic Agave Blanco, Fresh-Squeezed Lime, Simple		

MI-VIDA®

Fiesta de Bebidas

Enjoy 90 minutes of free-flowing drinks
with the purchase of any entrée!

\$31.99 PER GUEST

Entire party and one entrée per guest required to participate.*

PONCHE DE LOLA, MIMOSA, BLOODY MARY, GUAVINI, DE LA CASA,
SANTA JULIA BRUT, BORSAO ROSÉ, CORONA EXTRA, PACÍFICO

*we reserve the right to stop service without refund if our team is concerned
about the safety of any guest. please drink responsibly.

Vuelo A Mexico

Cocktail Flight \$62

4 COCKTAILS | MINIMUM 2 GUESTS

* PONCHE DE LOLA * LA BUENA VIDA

* EL SUAVE * SPICY DE LA CASA

Mezcales

AMARAS ESPADÍN	\$16	FIDENCIO TEPEXTATE	\$28
BANHEZ JOVEN ESPADÍN BARRIL	\$14	FIDENCIO ÚNICO	\$14
CASAMIGOS	\$18	ILEGAL JOVEN	\$14
CINCO SENTIDOS BICUIXE	\$30	ILEGAL REPOSADO	\$16
CINCO SENTIDOS ENSAMBLE DE 7 PLANTAS	\$32	ILEGAL AÑEJO	\$22
CINCO SENTIDOS PECHUGA DE MOLE	\$34	ILEGAL 7 YR AÑEJO	\$46
CLASE AZUL DURANGO	\$82	LEYENDA DURANGO	\$28
CLASE AZUL GUERRERO	\$82	LEYENDA OAXACA	\$36
CLASE AZUL SAN LUIS POTOSI	\$82	LEYENDA SAN LUIS POTOSI	\$36
DEL MAGUEY CHICHICAPA	\$22	MARCA NEGRA ENSAMBLE	\$32
DEL MAGUEY MINERO	\$34	MONTELOBOS ESPADÍN	\$18
DEL MAGUEY TOBALA	\$34	MONTELOBOS PECHUGA	\$36
DEL MAGUEY VIDA	\$13	NETA	\$44
DON AMADO ARROQUENO	\$28	PELOTÓN DE LA MUERTE	\$12
EL JOLGORIO BARRIL	\$34	REAL MINERO ESPADÍN	\$18
EL JOLGORIO CUIXE	\$34	SIETE MISTERIOS DOBA-YEJ	\$15
EL SILENCIO ENSAMBLE	\$22	VAGO ELOTE	\$18
EL SILENCIO ESPADÍN	\$12	VAGO ENSAMBLE TIO REY EN BARRO	\$22
FIDENCIO ENSAMBLE PRIMERO	\$28	VAGO ESPADIN	\$18
FIDENCIO MADRECUIXE	\$42	VAGO MADRECUISHE	\$28
FIDENCIO PECHUGA	\$30		

Cervezas Beers

MONOPOLIO LA CERVECERÍA		MONOPOLIO LA CERVECERÍA	
DE SAN LUIS	\$8.25	DE SAN LUIS	\$7.25
India Pale Ale		Craft Lager	
DOS EQUIS LAGER	\$7.25	CORONA EXTRA	\$6.50
Pilsner-Style Lager		Pilsner-Style Lager	
PACÍFICO	\$7.25	ALLAGASH WHITE	\$8.25
Pilsner-Style Lager		Belgian-Style Wheat Ale	
VICTORIA	\$7.25	ANXO CIDRE	\$9.25
Vienna-Style Lager		Dry Cider	
MODELO NEGRA	\$6.50	HEINEKEN 0.0	\$7.50
Munich Dunkel-Style Lager		Non-Alcoholic	