

Botanas Snacks

HUEVOS RELLENOS 🥑 Green Pipián Deviled Eggs	\$2 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$4
ROLLOS DE POLLO (4) (G) Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce	\$9
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip	\$10
EMPANADAS (3) 🌟 Queso Con Hongos 🥑 / Mushrooms, Cheese, Tomatillo-Quemado Salsa	\$10
🌟 Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$15

Un Poco De Todo

A SELECTION OF OUR MOST POPULAR STARTERS
SERVES 3 \$27 / 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	\$9
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	\$16
🌟 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
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa	\$14
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

A KNEAD RESTAURANT
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PLEASE NOTIFY US OF ANY ALLERGIES

🥑 Vegetarian ✓ Plant-Based (G) Contains Gluten

Items identified as containing gluten include recipes made with flour, wheat, or other gluten-containing ingredients. All items are prepared in a common kitchen where cross-contact with gluten may occur. All fried items are prepared in the same oil, including items that do not otherwise contain 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.

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 \$20

CON TRÍO DE SALSA ✓

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

Platos Principales Mains

SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$25
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos	\$39
QUESABIRRIA (G) Slow-Braised Beef Short Rib, Chihuahua Cheese, Flour Tortilla, Consommé	\$19

Fajitas

Serves 1-2

Melted Cheese, Sautéed Peppers & Onions, Cornbread,
Guacamole, Crema, Pico de Gallo, Rice & Beans, Flour Tortillas
Combinations Available

CHOICE OF 🌟 Adobo-Grilled Chicken	\$36
🌟 Guajillo Shrimp, Pineapple	\$41
🌟 Pasilla-Coffee Marinated Roseda Farms Ribeye*	\$67
🌟 Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🥑	\$29

Acompañantes Sides

PLÁTANOS FRITOS 🥑 Fried Plantains, Crema, Cotija	\$6	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLES 🥑 Ana's White Rice & Refried Black Beans	\$5	ESQUITES 🥑 Roasted Corn, Chile de Árbol Mayo, Cotija	\$6
ZANAHORIAS 🥑 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$9	BUDÍN DE ELOTE 🥑 Cornbread, Salsa Roja, Morita Butter	\$6

🌿 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) \$60
MIMOSA	\$11	
GUAVINI	\$12	
BLOODY MARY	\$14	
Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca		
SANGRE DE MI VIDA	\$13	
El Jimador Blanco, Roasted Tomato, Pasilla de Oaxaca		
BUEN CAFÉ	\$15	
Espolón Reposado, Caffè Borghetti, Agave		
PALOVERA	\$16	
Hornitos Blanco, Combier Crème De Pamplemousse, Strawberry, Grapefruit		
CINCO ESPECIAS	\$17	
Corazon Añejo, Knob Creek Rye, Mexican Five-Spice Demerara, Bitters		
LA MEDICINA	\$17	
Olmecca Altos Añejo, Sotol Onó, Ginger, Honey, Agave, Lime		
SANGRE DEL SOL	\$20	
Herradura Reposado, Orange & Lime, Demerara, Red Wine Float		
EL DIABLO	\$18	
Fidencio Único Mezcal, Lalo Tequila, Yellow Chartreuse, Crème De Cassis		
BAJO EL MAR	\$17	
Drumshanbo California Orange Gin, Chateau 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) \$69
MEZCAL CLASSIC	\$16	
Bañez Joven Mezcal, Fresh-Squeezed Lime, Simple		
Make it Spicy – Fresh Jalapeño, Tajín		Pitcher (Serves 6) \$79
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, Spicy Serrano, Watermelon, Chile Rim		
EL SUAVE	\$23	
MI VIDA-Maestro Dobel Barrel Select Añejo, Grand Marnier, Fresh-Squeezed Lime, OJ, Canela, Ginger		
Medio y Medio		
HALF THE ALCOHOL, ALL THE FLAVOR		
LA CASITA	\$13	
El Jimador Blanco, Almave Non-Alcoholic Agave Blanco, Fresh-Squeezed Lime, Simple		

Tequilas 20Z POURS			
Blanco		Reposado	
1800	\$14	1800	\$15
123 CERTIFIED ORGANIC UNO	\$18	123 ORGANIC ORGANIC DOS	\$19
ALTOS	\$14	ALTOS	\$15
BRIBÓN	\$13	CAMARENA	\$14
CAMARENA	\$13	CASA NOBLE	\$17
CASA DRAGONES DE ALLENDE JOVEN	\$106	CASAMIGOS	\$19
CASA NOBLE	\$15	CASA OBSIDIANA	\$92
CASAMIGOS	\$18	CAZADORES	\$14
CASA OBSIDIANA	\$73	CLASE AZUL	\$42
CÓDIGO 1530 ROSA	\$19	CORRALEJO	\$15
CORAZÓN	\$15	DON FULANO	\$18
CLASE AZUL	\$26	DON JULIO	\$20
CORRALEJO	\$14	EL TESORO	\$20
DON FULANO	\$17	EL TESORO BASIL HAYDEN MUNDIAL	\$28
DON FULANO FUERTE	\$20	ESPOLÓN	\$16
DON JULIO	\$18	G4	\$19
EL JIMADOR	\$12	GRAN CENTENARIO	\$15
EL TESORO	\$18	HERRADURA	\$18
G4	\$18	HORNITOS	\$14
GRAN CENTENARIO	\$12	KOMOS ROSA	\$28
HERRADURA	\$15	MIJENTA	\$20
HORNITOS	\$12	MILAGRO	\$15
LALO	\$17	PATRÓN	\$17
MIJENTA	\$16	RIAZUL	\$19
MILAGRO	\$13	SIEMBRA VALLES	\$20
PATRÓN	\$15	TEQUILA OCHO	\$19
RIAZUL	\$16	TRES GENERACIONES	\$17
SIEMBRA VALLES	\$17		
SIEMBRA VALLES ANCESTRAL	\$26		
TEQUILA OCHO	\$16		
TRES AGAVES	\$13		
TRES GENERACIONES	\$15		

Añejo	
1800	\$17
1800 CRISTALINO	\$21
123 CERTIFIED ORGANIC TRES	\$26
ALTOS	\$17
CASA NOBLE	\$21
CASAMIGOS	\$22
CASA OBSIDIANA	\$122
CAZADORES	\$17
CLASE AZUL	\$102
CORAZÓN	\$16
CORRALEJO	\$17
DON FULANO	\$28
DON JULIO	\$23
DON JULIO 1942	\$39
EL TESORO	\$23
GRAN CENTENARIO	\$17
HERRADURA	\$21
HERRADURA ULTRA	\$21
KOMOS CRISTALINO	\$36
MI VIDA-MAESTRO DOBEL BARREL SELECT	\$22
PATRÓN	\$19
TRES GENERACIONES	\$19
VOLCÁN DE MI TIERRA CRISTALINO	\$24

Bebidas Spirit-Free Drinks			
AGAVE FRESCA	\$12	LA ROJA	\$13
Almave Agave Blanco, Fresh-Squeezed Lime, Agave		Almave Agave Blanco, Spicy Serrano, Watermelon, Chile Rim	
FLOR DE LOLA	\$11	MEXICAN COKE	\$6
Guava, Ginger, Pineapple, Mint, Bubbles		TOPO CHICO SPARKLING WATER	\$5
AGUA FRESCA	\$6		

MI VIDA®

Vuelos Flights

Vuelo a Mexico

4 COCKTAILS | MINIMUM 2 GUESTS \$62

* PONCHE DE LOLA * LA BUENA VIDA * EL SUAVE * SPICY DE LA CASA

FOUR 1 OZ. AGAVE POURS

DIAMANTES \$49

These cristalino expressions of añejo tequila are meant to be sipped.

HERRADURA ULTRA * VOLCÁN DE MI TIERRA * 1800 * KOMOS

AVENTURA \$43

Explore agave spirits beyond Blue Weber & Espadín.

VAGO ELOTE * DEL MAGUEY CHICHICAPA

FIDENCIO PECHUGA * SOTOL ONÓ

ÚNICOS \$142

Taste the progression of aged tequila from these special producers.

CASA DRAGONES DE ALLENDE JOVEN * TEQUILA OCHO LA MULA

EL TESORO EXTRA AÑEJO * JOSE CUERVO RESERVA DE LA FAMILIA

Mezcales			
5 SENTIDOS PECHUGA		FIDENCIO ÚNICO	\$15
DE MOLE POBLANO	\$34	ILEGAL AÑEJO	\$22
AMARÁS VERDE	\$14	ILEGAL JOVEN	\$16
BANHEZ CUISHE	\$28	ILEGAL REPOSADO	\$18
BANHEZ ESPADÍN/BARRIL	\$14	LEYENDAS OAXACA ESPADÍN	\$36
BANHEZ PECHUGA DE PAVO	\$32	LOS AMANTES AÑEJO	\$23
CASAMIGOS	\$19	LOS AMANTES JOVEN	\$14
CLASE AZUL DURANGO	\$82	LOS AMANTES REPOSADO	\$18
CLASE AZUL GUERRERO	\$82	MAL BIEN ENSAMBLE RAMOS	\$35
CLASE AZUL SAN LUIS POTOSÍ	\$82	MAL BIEN ESPADÍN LÓPEZ	\$16
DEL MAGUEY BARRIL	\$42	MONTELOBOS ESPADÍN	\$18
DEL MAGUEY CHICHICAPA	\$22	MONTELOBOS PECHUGA	\$36
DEL MAGUEY MINERO	\$34	REZPIRAL HERNÁNDEZ CRUISHE	\$42
DEL MAGUEY PAPALOME	\$42	REAL MINERO ESPADÍN	\$18
DEL MAGUEY SAN PABLO	\$42	SIETE MISTERIOS DOBA-YEJ	\$16
DEL MAGUEY TOBALÁ	\$34	VAGO ELOTE	\$18
DEL MAGUEY VIDA	\$16	VAGO ENSAMBLE EMIGDIO JARQUÍN	\$28
FIDENCIO CLÁSICO	\$16	VAGO ENSAMBLE TÍO REY	\$28
FIDENCIO PECHUGA	\$20	VAGO ESPADÍN BARRIGA	\$24
FIDENCIO TEPEXTATE	\$28	VAGO ESPADÍN EMIGDIO JARQUÍN	\$18



MEZCAL Mondays

HALF-OFF MEZCAL MARGARITAS, PALOMAS, RANCH WATER & MORE! AVAILABLE ALL DAY

Cervezas	
DRAFT	BOTTLES & CANS
YARDS PHILADELPHIA	VICTORIA \$7
PALE ALE \$9	MODELO NEGRA \$7
MODELO ESPECIAL \$8	CORONA EXTRA \$7
2SP BREWING PONY BOI	TECATE \$6
LIGHT LAGER \$8	CORONA PREMIER \$7
DOS EQUIS LAGER \$8	ATOMIC DOG
PACÍFICO \$8	'HARD HOPPED' CIDER \$9
DOS EQUIS AMBAR \$8	ATHLETIC FREE
	WAVE IPA Non-Alcoholic \$8
	HEINEKEN 0.0 Non-Alcoholic \$8