

Botanas Snacks		
CHIPS Y SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa		\$5
HUEVOS RELLENOS 🍷 Green Pípián Deviled Eggs		\$2 EA.
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese–Avocado Dip		\$12
BUDÍN DE ELOTE 🍷 Cornbread, Salsa Roja		\$6
EMPANADAS (3)		
✳️ Queso Con Hongos 🍷 / Mushrooms, Cheese, Tomatillo–Quemado Salsa		\$12
✳️ Mariscos / Crab & Shrimp Salpicón, Mango–Habanero Salsa		\$14

✳️ 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		\$14
TAQUITOS DE JAIBA (2) Spicy Rolled Crispy Crab Cake Tacos, Salsa Verde, Fennel Salad		\$13
LAS NACHAS 🍷 Mi Vida’s Nachos! Corn Tostadas, Black Beans, Melted Cheese, Salsa Verde, Pasilla de Oaxaca Salsa, Crema, Pico de Gallo Add Chicken +\$7 / Steak* +\$10		\$13
TARTAR DE ATÚN* Sushi–Grade Raw Tuna, Beets, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks		\$17
TIRADITO* Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortillas		\$15

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	\$17
HUEVOS RANCHEROS* Sunny Side–Up Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$16
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	\$18
EN CHIPOTLE Slow–Braised Beef, Smokey Tomato & Tomatillo Sauce, Queso Fresco, Crema, Cabbage	\$17
RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$14

Tacos	
	2/Order
BIRRIA Slow–Braised Beef, Griddled Cheese, Onions, Cilantro, Consommé	\$15
CARNE ASADA Charred Onion–Marinated Steak, Cabbage, Salsa Roja	\$15
PESCADO (G) Dos Equis–Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$14
CAMARONES TIJUANA (G) Flour Tortilla, Guajillo–Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo	\$14
POLLO ABUELITA (G) Herb–Marinated Grilled Chicken, Sautéed Onions, Guacachile	\$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: JUAN PABLO LOZA
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WHAT’S NEW

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.

✳️ Guacamole ✳️

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

CLASSIC ✓ \$15

OAXACA \$16 DEL MAR \$19

Grasshoppers, Pork Chorizo, Blue Cheese, Shrimp & Octopus Ceviche,
Grapes, Hibiscus Cherries, Chile Ancho, Sesame Tomato, Habanero, Mango

✳️ CON TRÍO DE SALSA ✓ ✳️

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

Platos Principales Mains	
SALMÓN ACAPULCO* Adobo–Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon	\$29
QUESABIRRIA (G) Slow–Braised Beef, Chihuahua Cheese, Flour Tortilla, Consommé	\$21
COLIFLOR MAYA ✓ Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, “Parmesan”	\$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	\$35
✳️ Guajillo Shrimp, Pineapple	\$42
✳️ Pasilla-Coffee Marinated Ribeye*	\$69
✳️ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍷	\$29

Acompañantes Sides			
PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$7	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLES 🍷 Marisol’s White Rice & Refried Black Beans	\$5	ESQUITES Roasted Corn, Pork Chorizo, Lemon Mayo–Crema, Cotija	\$7
ZANAHORIAS 🍷 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$9	EJOTES 🍷 Green Beans, Lemongrass, Queso Fresco, Tajín	\$7

✳️ 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.