

Botanas Snacks		
CHIPS Y SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa		\$4
HUEVOS RELLENOS 🍴 Green Pipián Deviled Eggs		\$2 EA.
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip		\$10
BUDÍN DE ELOTE 🍴 Cornbread, Salsa Roja, Morita Butter		\$6
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
TARTAR DE ATÚN* Sushi-Grade Raw Tuna, Beets, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks		\$16
TIRADITO* Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortillas		\$15

MI-VIDA®

LUNCH

El Express

EXPRESS LUNCH \$19

CHICKEN ENCHILADA SUIZA,
STEAK TACO,
GUACAMOLE, CHIPS,
RICE, BEANS & SORBET
No substitutions please.

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
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 TIJUANA (G) Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo		\$15
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja		\$13
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián		\$13

A **KNEAD** RESTAURANT
CULINARY DIRECTOR: JUAN PABLO LOZA
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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.

🌟 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 ACAPULCO* Adobo-Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon	\$26
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos	\$39
QUESABIRRIA (G) Slow-Braised Beef Short Rib, Chihuahua Cheese, Flour Tortilla, Consommé	\$19
COLIFLOR MAYA ✓ Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, “Parmesan”	\$18

🌟 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 🍴 Marisol’s White Rice & Refried Black Beans	\$5	ESQUITES Roasted Corn, Pork Chorizo, Lemon Mayo-Crema, Cotija	\$6
ZANAHORIAS 🍴 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$9		