

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 SALSA ✓

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

Botanas Snacks

CHIPS Y SALSA ROJA ✓ Medium Spicy Roasted Tomato Salsa	\$5
HUEVOS RELLENOS 🍷 Green Pipián Deviled Eggs	\$2 EA.
ALITAS (6) Ancho-Marinated Spiced Chicken Wings, Blue Cheese-Avocado Dip	\$11
BUDÍN DE ELOTE 🍷 Cornbread, Salsa Roja, Morita Butter	\$6
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 +\$10 / SERVES 5 +\$20
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)	\$12
SOPA Seasonal Soup	\$10
QUESO FUNDIDO Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas	\$14
JAIBA CON QUESO (G) Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas	\$17
TATANACHOS Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro Add Chicken +\$7 / Steak* +\$10	\$16
TARTAR DE ATÚN* Sushi-Grade Raw Tuna, Beetroot , Guajillo Oil, Avocado, Habanero, Pickled Onions, Crispy Garlic & Leeks	\$18
TIRADITO* Raw Snapper Sashimi, Chia Ponzu, Salsa Verde, Cucumber, Jicama, Crispy Tortilla	\$15

MI-VIDA®

DINNER

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	\$37
* Guajillo Shrimp, Pineapple	\$43
* Pasilla-Coffee Marinated Ribeye*	\$69
* Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍷	\$31

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	\$16

Tacos

3/Order

BIRRIA Slow-Braised Beef Short Rib, Griddled Cheese, Onions, Cilantro, Consommé	\$22
POLLO Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja	\$18
CARNE Pasilla-Marinated Steak, Onion, Cilantro, Salsa Roja	\$21
PESCADO (G) Dos Equis-Battered Cod, Mexican Tartar, Slaw, Avocado Salsa	\$20
CAMARONES TIJUANA(G) Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua, Chipotle Mayo, Pico De Gallo	\$18
VEGETALES ✓ Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián	\$18
SMASHBURGER (G) Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo	\$19

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.

Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+
\$45 PER ADULT | \$24 PER CHILD {12 AND UNDER}
Must be ordered for the entire table | No substitutions please

HUEVOS RELLENOS, GUACAMOLE, QUESO FUNDIDO

CHOICE OF

EMPANADA – Mariscos or Queso Con Hongos
TACO – Carne, Pollo, or Vegetales
ENCHILADA – Suizas or Rancheras
MAIN – Salmón*, Carne Asada*, or Quesadilla de Vegetales
ARROZ & FRIJOLES, CHURROS

Platos Principales Mains

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Consommé, Corn Tortillas	\$28
SALMÓN ACAPULCO* Adobo-Rubbed Salmon, Avocado Purée, Arugula & Cucumber Salad, Preserved Lemon	\$29
CARNE ASADA* Mushroom Cream Sauce, Roasted Poblanos	\$41
PESCADO EN COSTRA DE HIERBAS Herb-Crusted Fresh Catch, Avocado, Charred Tomato, Citrus Mayo, Herb Salad, Preserved Lemon	\$34
CARNITAS CON HUESO <i>(Limited Availability)</i> Slow-Braised Pork Shank, Charred Chayotes, Tomatillos, Watercress-Orange Salad	\$34
COLIFLOR MAYA ✓ Smoky Roasted Cauliflower, Toasted Pumpkin Seed Salsa, Arugula, Lemongrass Vinaigrette, "Parmesan"	\$19
COSTILLITAS AL PASTOR (Half/Full)	\$25/\$49
Fall-Off-The-Bone Chile Marinaded Pork Ribs, Grilled Pineapple-Tomatillo Salsa, Charred & Pickled Onions, Jalapeño	

El Chingón*

Serves 2 \$149

40oz Tomahawk Ribeye
Whiskey-Flamed, Charred Onions, Chiles Toreados

Acompañantes Sides

ZANAHORIAS 🍷 Grilled Carrots, Queso, Salsa Macha (Made with Pumpkin Seeds & Peanuts)	\$10	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$6	ESQUITES Roasted Corn, Pork Chorizo, Lemon Mayo-Crema, Cotija	\$7
ARROZ & FRIJOLES 🍷 Marisol's White Rice & Refried Black Beans	\$5		

🍷 SERVICE @ MI-VIDA 🍷

A 20% gratuity is customary & appropriate and will be included for all guests.
Please, no more than 4 credit cards per table.