

MI-VIDA®

Happy Hour

SUN-FRI 4-9PM | SUBJECT TO AVAILABILITY

Guacamole

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



OAXACA \$16

Grasshoppers, Pork Chorizo, Blue Cheese,
Grapes, Hibiscus Cherries, Chile Ancho, Sesame

CLASSIC ✓ \$14

DEL MAR \$19

Shrimp & Octopus Ceviche,
Tomato, Habanero, Mango

CON TRÍO DE SALSA ✓

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

Aperitivos *Appetizers*

ALITAS \$2 EA

Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip

TACOS DORADOS \$6

Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

QUESO FUNDIDO \$9

Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas

LAS NACHAS 🌿 \$10

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



TACOS!

SUN-FRI 4-9PM | SUBJECT TO AVAILABILITY

\$6 EACH | \$4.50 EACH TACO TUESDAYS!

BIRRIA

Slow-Braised Beef, Griddled Cheese, Onions,
Cilantro, Consommé

PESCADO (g)

Dos Equis-Battered Cod, Mexican Tartar, Slaw,
Avocado Salsa

CAMARONES TIJUANA (g)

Flour Tortilla, Guajillo-Garlic Shrimp, Melted Chihuahua,
Chipotle Mayo, Pico De Gallo

CARNE ASADA

Charred Onion-Marinated Steak, Cabbage, Salsa Roja

POLLO ABUELITA (g)

Herb-Marinated Grilled Chicken, Sautéed Onions,
Guacachile

VEGETALES ✓

Smoked Carrots, Cauliflower, Kale,
Pickled Red Onions, Pistachio Pipián

SMASHBURGER (g)

Guajillo Beef, Flour Tortilla, Special Sauce, Cheese,
"Pickle" de Gallo



Vegetarian



Plant-Based



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.

MI-VIDA®

✧ Happy Hour ✧

MON-FRI 4-9PM | SUBJECT TO AVAILABILITY

✧ Vinos \$7 ✧

SANTA JULIA, BLANC DE BLANC
Mendoza, AR

QUINTA DE RAZA, WHITE BLEND
Vinho Verde, PT

BORSAO, ROSÉ
Campo De Borja, SP

VIÑA TEMPRANA, GARNACHA
Campo De Borja, SP



✧ Cócteles ✧

LA FROZEN \$8

Sauza Blue Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime

DE LA CASA \$7

El Jimador Blanco, Fresh-Squeezed Lime, Simple

MEZCAL CLASSIC \$9

Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple

MAKE IT SPICY – Fresh Jalapeño, Tajín

PONCHE DE LOLA \$8

Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles

SANGRÍA \$7

ROJO Red Wine, Orange Liqueur, Pomegranate, Lemon-Lime Soda

BLANCO White Wine, Orange Liqueur, Canela, Pineapple

Pitcher (Serves 5) \$34

✧ Cervezas \$5 ✧

DRAFT

WASSERHUND BREWING
'DOGGY PADDLE' IPA

MODELO ESPECIAL

KONA BIG WAVE

DOS EQUIS LAGER

PACÍFICO

DOS EQUIS AMBAR

