

❖ Guacamole ❖

Our Hand-Crushed Classic Guacamole
Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14

Add Blue Cheese, Grapes, Smoked Almonds 🍴 +\$3

MI-VIDA®

RESTAURANTE

❖ MENÚ DE CENA ❖

DINNER MENU

Para Compartir To Share

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| QUESO FUNDIDO Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Corn Tortillas | \$11 |
| TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro {NO MODIFICATIONS PLEASE} | \$14 |
| ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream | \$15 |
| ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip | \$13 |
| EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa | \$12 |

Mariscos From The Sea

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| CÓCTEL DE CAMARONES Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines | \$15 |
| *CEVICHE DE TIRITAS Hamachi, Jalapeño, Red Onion, Toasted Coconut | \$15 |
| *CEVICHE DE ATÚN Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro | \$16 |
| TOSTADA DE JAIBA Jumbo Lump Crab, Crispy Tortilla, Black Bean Spread, Romaine, Poblano Peppers, Basil Dressing, Radish, Tomato | \$15 |
| *OSTIONES Local Oysters on the Half Shell, Meco Chile Cocktail Sauce, Hibiscus Red Onions (6/12) | \$15 / \$29 |

Aperitivos Appetizers

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| ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing | \$12 | TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija | \$10 |
| POZOLE Ancho-Pork Broth, Hominy, Crispy Tortilla | \$12 | SOPA DEL DÍA | \$9 |

Platos Principales Mains

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| ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema | \$21 | PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños | \$26 |
| ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese | \$20 | COSTILLITAS CON MOLE Slow-Braised & Seared Baby Back Ribs, Mole Negro, Crema | \$28 |
| ENCHILADAS RANCHERAS 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema | \$18 | CHAMORRO (G) Crispy Pork Shank, Creamed Spinach, Pickled Jalapeños, Guacamole | \$28 |
| *CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos | \$29 | *SALMÓN CON CALABACITAS Adobo-Roasted Salmon, Zucchini & Butternut Squash Stew | \$26 |
| *CORTE ESPECIAL Creekstone Farms 28-Day Aged Ribeye, Cauliflower Mash, Creamed Rajas, Smoky Steak Sauce | \$49 | POLLO CHILANGO Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites | \$29 |
| *GUAJILLO BEEF BURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup | \$19 | BEYOND BURGER 🍴 Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup | \$20 |

CALLOS Y CAMARONES A LA PLANCHA \$35
Jumbo Scallops & Shrimp, Chorizo, Avocado-Serrano Purée, Roasted Tomato Sauce, Green Apple, Radish

❖ Tacos 3/Order ❖

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| PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Pickle Salad | \$20 | CARNE Pasilla-Marinaded Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans | \$19 |
| CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans | \$18 | BARBACOA Slow-Braised Lamb, Onion, Cilantro, Smoky Habanero Salsa, Charro-Bacon Beans | \$20 |



Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED PARTIES OF 7-9

{must be ordered for the entire table}

\$42 ADULTS | \$21 CHILDREN {12 AND UNDER}

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO
TACOS DE PESCADO, *CARNE ASADA, ENCHILADAS SUIZAS
ARROZ BLANCO, FRIJOLE NEGROS
CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

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| PLATANOS FRITOS 🍴 Fried Plantains, Crema, Cotija | \$6 | ESQUITES 🍴 Roasted Corn, Chile De Árbol Mayo, Cotija | \$6 |
| ARROZ & FRIJOLE 🍴 Ana's White Rice & Refried Black Beans | \$4 | BUDÍN DE ELOTE 🍴 Cornbread | \$5 |
| SWEET POTATO FRIES ✓ Chipotle Ketchup | \$5 | ESPINACA CON CREMA 🍴 (G) Creamed Spinach | \$8 |
| ENSALADA DE NOPALES ✓ Cactus Pads, Red Onion, Cherry Tomatoes, Lime-Olive Oil Dressing, Cilantro | \$6 | CALABAZA CON COLECITAS 🍴 Roasted Butternut Squash, Brussel's Sprouts, Poblanos | \$8 |

BRICK OVEN VEGGIE DEL DÍA 🍴 \$7

