

## ❖ 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 COMIDA ❖

LUNCH MENU

### Para Comenzar *To Start*

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}	\$13
TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9
ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Hearts Of Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$12
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13
POZOLE Ancho-Pork Broth, Hominy, Crispy Tortilla, Crema	\$12
SOPA DEL DÍA	\$9

### Mariscos *From The Sea*

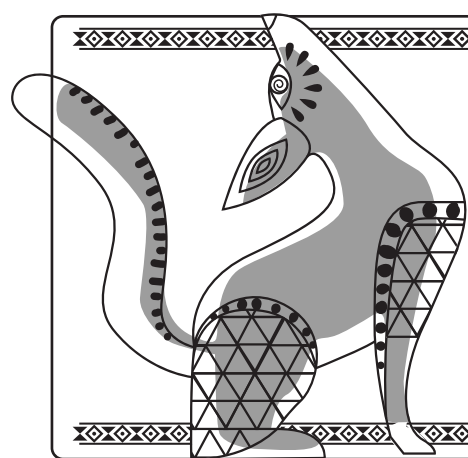
CÓCTEL DE CAMARONES Shrimp, Avocado, Red Onion, Cilantro, Spicy Cocktail Sauce, Saltines	\$15
*CEVICHE DE TIRITAS Hamachi, Jalapeño, Red Onion, Toasted Coconut	\$14
*CEVICHE DE ATÚN Tuna, Chipotle-Orange Marinade, Avocado, Tomato, Orange, Cilantro	\$15
TOSTADA DE JAIBA Jumbo Lump Crab, Crispy Tortilla, 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
EMPANADAS DE MARISCOS Guajillo Masa, Crab & Shrimp Salpicon, Mango-Habanero Salsa	\$12

## Platos Principales *Mains*

ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema	\$18	PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$26
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese	\$17	*CARNE ASADA Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$26
ENCHILADAS RANCHERAS 🍴 Roasted Vegetables, Chihuahua Cheese, Cotija, Crema	\$16	*SALMÓN CON CALABACITAS Adobo-Roasted Salmon, Zucchini & Butternut Squash Stew	\$23
QUESADILLA (G) 🍴 Grilled Adobo-Stained Flour Tortillas, Chihuahua & Oaxaca Cheeses, Salsa Verde Cruda Grilled Chicken +\$2 *Grilled Skirt Steak +\$4	\$15	*ENSALADA CON COTIJA Marinated & Grilled Skirt Steak, Arugula, Romaine, Spinach, Cotija, Roasted Carrots, Avocado, Buttered & Toasted Pecans, Lime-Lemongrass Dressing	\$24
POLLO CHILANGO Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$26	*GUAJILLO BEEF BURGER (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$17
ENSALADA SIMPLE Grilled Marinated Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Olive Oil, Blue Cheese-Chile Dressing	\$17	BEYOND BURGER (G) 🍴 Plant-Based Guajillo Burger, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Sweet Potato Fries, Chipotle Ketchup	\$18

### ❖ Tacos 3/Order ❖

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Pickled Cabbage, Avocado-Jalapeño Salsa, Pickle Salad	\$17	CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Spicy Salsa Roja, Charro-Bacon Beans	\$16
CARNITAS Slow-Braised Pork, Chicharrones, Avocado Salsa Verde, Onion, Cilantro, Charro-Bacon Beans	\$15	BARBACOA Slow-Braised Lamb, Onion, Cilantro, Smoky Habanero Salsa, Charro-Bacon Beans	\$17



## Sabores de Mexico

### Served Family Style

MINIMUM 2 GUESTS / REQUIRED PARTIES OF 7-9  
{must be ordered for the entire table}  
\$25 ADULTS | \$13 CHILDREN {12 AND UNDER}

HUEVOS RELLENOS, GUACAMOLE, ENSALADA DE LA CASA  
TACOS DE CARNE, ENCHILADAS SUIZAS  
ARROZ BLANCO, FRIJOLE NEGROS  
CHURROS CON CHOCOLATE

No substitutions please

## Acompañantes *Sides*

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

## Bebidas *Drinks* \$4

JARRITOS GRAPEFRUIT MEXICAN COKE BOING! MANGO TOPO CHICO TOPO CHICO TWIST OF LIME AGUA FRESCA VIRGIN LOLA

A KNEAD RESTAURANT | FALL 2019

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ  
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STRAWS AVAILABLE UPON REQUEST

🍴 Vegetarian

✓ Vegan

(G) Gluten: Made with Flour/Wheat

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

PLEASE, NO MORE THAN FOUR CREDIT CARDS PER TABLE.

PLEASE NOTIFY US OF ANY ALLERGIES