

❖ 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

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

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

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

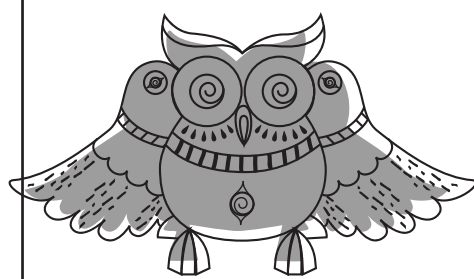
Platos Principales Mains

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 ❖

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

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

