

# MI-VIDA®

RESTAURANTE

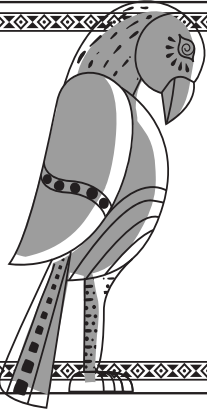
## MENÚ DE Brunch

### Botanas Bites

HUEVOS RELLENOS Green Pipian Deviled Eggs	\$1.50 EA.
NARANJAS ENCHILADAS Chile-Rubbed Oranges	\$4

## Especiales

BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$17
HUEVOS RANCHEROS Sunny-Side Up Eggs, Smoked Ham, Crispy Tostada, Black Beans, Cotija, Crema, Cilantro, Ranchera Salsa	\$16
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Glazed Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$17
PAN FRANCES (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16



## Sabores de Mexico

Served Family Style

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

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES  
PAN FRANCES, ENCHILADAS SUIZAS  
ARROZ BLANCO, FRIJOLE NEGROS  
CHURROS CON CHOCOLATE

No substitutions please

## Cócteles de Brunch Brunch Cocktails

MIMOSA	\$9
GUAVINI	\$9
BLOODY MARY	\$10
SANGRE DE MI VIDA Tequila Bloody Mary	\$11
CAFÉ FRAPPÉ Uruapan Charanda Rum, Rompope, Cold Brew Coffee, Biscoff Cookie Butter, Sweet Vanilla Cream	\$14
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles Pitcher (Serves 5)	\$11 \$49

## Bebidas Drinks

JARRITOS GRAPEFRUIT
MEXICAN COKE
BOING! MANGO
TOPO CHICO SPARKLING WATER
TOPO CHICO TWIST OF LIME
AGUA FRESCA
VIRGIN LOLA
\$4

A KNEAD RESTAURANT | FALL 2020

CULINARY DIRECTOR: ROBERTO SANTIBÁÑEZ  
FOLLOW US @MIVIDAMEXICO

SERVICE @ MI-VIDA

PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY  
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE

PLEASE NOTIFY US OF ANY ALLERGIES  
Vegetarian V Vegan (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.