

# MI-VIDA

## Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

### Botanas Bites

HUEVOS RELLENOS Green Pipian Deviled Eggs	\$1.50 EA.
CHIPS & SALSA Roasted Tomatillo Salsa	\$5
NARANJAS ENCHILADAS Chile-Rubbed Oranges	\$4
PICKLED VEGETABLES Jalapeño, Cauliflower, Carrots, Cactus Pads, Red Onions	\$4

### Vino Wine

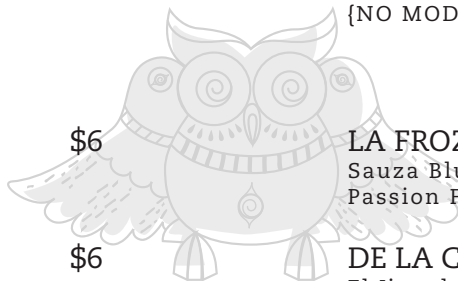
SANTA JULIA, BLANC DE BLANC, CHARDONNAY Mendoza, AR	\$6
QUINTA DE RAZA, WHITE BLEND Vinho Verde, PT	\$6
BORSAO, GARNACHA ROSÉ Campo de Borja, SP	\$6
GERBERAS, GARNACHA Aragon, SP	\$6

### Aperitivos Appetizers

ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$2 EA.
TACOS DORADOS Crispy Chicken Tacos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$6
QUESO FUNDIDO Broiled Chihuahua & Oaxaca Cheeses, Chorizo, Salsa Verde, Hand-Pressed Tortillas	\$8
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua & Oaxaca Cheeses, Crispy Ancho Peppers, Pickled Jalapeños, Salsa Verde, Crema, Cilantro {NO MODIFICATIONS PLEASE}	\$11

### Cócteles Cocktails

LA FROZEN Sauza Blue Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	\$8
DE LA CASA El Jimador Blanco, Fresh-Squeezed Lime, Simple	\$6
PONCHE DE LOLA Mango-Infused Vodka, Sauza Blue Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	(Glass/Pitcher) \$6 / \$29



### Cervezas Beer \$4

#### Draft

CORONA PREMIER / MODELO ESPECIAL  
DOS EQUIS LAGER / PACIFICO / DOS EQUIS AMBAR

#### Bottle

VICTORIA / MODELO NEGRA / CORONA EXTRA  
TECATE (CAN) / BOHEMIA

## Taco Tuesday

2 for \$9

CARNE

Pasilla-Marinated Skirt Steak,  
Onion, Cilantro, Spicy Salsa Roja

COCHINITA PIBIL

Slow-Slow-Braised Achiote-Marinated  
Pork, Cured Red Onions, Habanero Salsa

VEGETALES ✓

Smoked Carrots, Roasted  
Cauliflower, Pistachio Pipian,  
Scallions

