

## Guacamole

Our Hand-Crushed Classic Guacamole

- \* Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14
- \* With Blue Cheese, Grapes, Smoked Almonds 🍷 \$17
- \* With Crab & Shrimp Salpicón, Habanero, Cilantro \$22

## Botanas Snacks

HUEVOS RELLENOS 🍷 Green Pipian Deviled Eggs	\$1.50 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$5
TAQUITOS DE ATÚN* Miso-Marinated Tuna, Avocado, Fresnos	\$15
<b>BROCHETAS</b>	
* Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	\$9
* Camarones / Shrimp, Pumpkin Seed Salsa Macha	\$11
* Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	\$16
<b>EMPANADAS</b>	
* Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$11
* Queso Con Hongos 🍷 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$11
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16

## Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS  
SERVES 3 \$49 / SERVES 4 +\$16 / SERVES 5 +\$32

TACOS DORADOS, CÓCTEL DE CAMARONES, BROCHETAS DE CARNE, EMPANADAS DE JAIBA, NARANJAS, QUESO FRESCO, CHICHARRONES, PICKLED VEGGIES, HABANERO & AVOCADO SALSAS

No substitutions please

## Aperitivos Appetizers

QUESO FUNDIDO Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	\$13
TATANACHOS 🍷 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$16
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13
ZARAPE DE PATO Slow-Braised Duck, Layered Corn Tortillas, Spicy Roasted Habanero Cream	\$16
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$10
ENSALADA PICADA ✓ Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	\$14
QUESABIRRIA (G) Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria	\$13
SOPA DEL DÍA \$10	\$10
CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$19
CRUDO* Tuna, Miso, Soy, Serranos, Fresnos	\$14
<b>CEVICHEs</b>	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$18
* Atún* / Tuna, Chipotle, Orange, Avocado	\$18

## Tacos 3/Order

SERVED WITH BLACK BEANS

PESCADO Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	\$20
CARNITAS Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	\$18
CARNE Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	\$20
HONGOS AL PASTOR ✓ Achiote-Marinated Mushrooms, Onion, Cilantro, Grilled Pineapple, Salsa Verde	\$17
POLLO Grilled Chicken, Poblano, Chihuahua Cheese, Salsa Roja	\$19

# MI-VIDA®

## DINNER

## Platos Principales Mains

BIRRIA Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas	\$29
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$23
SALMÓN CALABACITAS* Roasted Salmon, Zucchini, Tomatoes, Corn, Crema	\$27
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$19
ENCHILADAS RANCHERAS 🍷 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$19
PESCADO A LA VERACRUZANA Seared Cod, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños	\$28
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$22
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$36
PESCADO A LA TALLA Roasted Whole Butterflied Branzino, Red & Green Adobos, Black Beans	\$44
CHAMORRO Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas	\$29
RIBEYE NORTEÑO* (G) Grilled & Sliced Ribeye, Melted Chihuahua Cheese, Pinto Beans, Molcajete Salsa, Flour Tortillas	\$49
POLLO CHILANGO Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites	\$28
BEYOND BURGER 🍷 (G) Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$21

## Sabores de Mexico



### Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9  
\$43 PER ADULT | \$21 PER CHILD (12 AND UNDER)  
must be ordered for the entire table

NARANJAS, GUACAMOLE, CÓCTEL DE CAMARONES, QUESO FUNDIDO, TACOS DE PESCADO, CARNE ASADA\*, ENCHILADAS SUIZAS, ARROZ BLANCO, FRIJOLEs NEGROS, CHURROS

No substitutions please

## Acompañantes Sides

PLÁTANOS FRITOS 🍷 Fried Plantains, Crema, Cotija	\$6	SANDÍA 🍷 Watermelon, Queso Fresco, Pepitas	\$7
BUDÍN DE ELOTE 🍷 Cornbread	\$5	SWEET POTATO FRIES ✓ Chipotle Ketchup	\$5
ARROZ & FRIJOLEs 🍷 Ana's White Rice & Refried Black Beans	\$5	ESQUITES 🍷 Roasted Corn, Chile De Árbol Mayo, Cotija	\$7
BRICK OVEN VEGGIE DEL DÍA	\$8	CHARRO-BACON BEANS	\$6