

Guacamole

Our Hand-Crushed Classic Guacamole

- * Served With House-Made Chips and Pasilla de Oaxaca Salsa ✓ \$14.50
 - * "Con Todo" Bacon, Crema, Cotija, Pumpkin Seeds, Pickled Fresnos \$16.50
 - * With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Botanas Snacks

HUEVOS RELLENOS 🍳	\$1.75 EA.
Green Pipian Deviled Eggs	
NARANJAS ENCHILADAS ✓	\$4.25
Chile-Rubbed Oranges	
CHIPS & SALSA ✓	\$4.00
Roasted Tomatillo Salsa	
EMPANADAS (3)	
* Picadillo ✓ / Vegan "Beef" Picadillo, Avocado-Chipotle Salsa	\$10.50
* Queso Con Hongos 🍄 / Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa	\$10.00
* Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa	\$16.00

Aperitivos Appetizers

QUESO FUNDIDO	\$12.50
Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas	
TATANACHOS 🍳	\$14.50
Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	
TACOS DORADOS	\$9.25
Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	
SOPA DEL DÍA	\$9.25
CÓCTEL DE CAMARONES	\$17.00
Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	
CARNITAS DE ATÚN	\$21.00
Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	
CEVICHEs	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$16.50

Tacos 3/Order

SERVED WITH BLACK BEANS

POLLO	\$16.50
Grilled Chicken, Poblano, Chihuahua Cheese, Salsa Roja	
PESCADO	\$19.00
Crispy Cod, Spicy Mexican Tartar Sauce, Slaw, Avocado Salsa	
CARNITAS	\$16.50
Slow-Braised Pork, Chicharrones, Onion, Cilantro, Avocado Salsa Verde	
CARNE	\$19.00
Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja	
CAMARONES	\$20.00
Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo	

Platos Principales Mains

PAN FRANCÉS 🍷 (G)	\$16.50
Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	
MOLLETES DE AGUACATE* (G)	\$16.50
Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	
GUAJILLO HAMBURGER* (G)	\$18.50
Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	
BURRITO TEJANO (G)	\$18.50
Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	
HUEVOS RANCHEROS*	\$16.50
Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	
CHILAQUILES CON JAMÓN Y HUEVOS	\$18.50
Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	
ENCHILADAS SUIZAS	\$17.50
Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	
QUESADILLA DE MOLE VERDE (G)	\$17.00
Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	
ENCHILADAS DE MOLE NEGRO	\$19.50
Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	
SALMÓN MANCHAMANTELES*	\$26.75
Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	
ENCHILADAS RANCHERAS 🍷	\$16.50
Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	
CARNE ASADA*	\$32.00
Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	

Ensaladas Salads

ENSALADA PICADA ✓	\$12.50
Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing	
Add Chicken +\$6 or Steak * +\$10	
ENSALADA CÉSAR CON POLLO (G)	\$17.50
Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons	
ENSALADA CON COTIJA*	\$30.00
Marinated & Grilled Skirt Steak, Cotija Cheese, Strawberries, Mangos, Avocado, Pecans, Lime-Lemongrass Dressing	

A **KNEAD** RESTAURANT
 CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
 FOLLOW US [IG](#) [FB](#) /MIVIDAMEXICO

PLEASE NOTIFY US OF ANY ALLERGIES

🍷 Vegetarian ✓ 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, especially if you have certain medical conditions.

MI-VIDA®

BRUNCH

Fiesta de Bebidas

Enjoy 90 minutes of free-flowing drinks with the purchase of any entrée!

\$29.00 PER GUEST

Entire party and one entrée per guest required to participate.*

PONCHE DE LOLA, MIMOSA, BLOODY MARY, GUAVINI, DE LA CASA, SANTA JULIA BRUT, GUIGAS ROSÉ, DC BRAU CANTINA, PACÍFICO

*we reserve the right to stop service without refund if our team is concerned about the safety of any guest. please drink responsibly.

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
 \$28 PER ADULT | \$14 PER CHILD (12 AND UNDER)
 must be ordered for the entire table

HUEVOS RELLENOS, GUACAMOLE, PAN FRANCÉS, MOLLETES DE AGUACATE, PLÁTANOS FRITOS, CHURROS CON CHOCOLATE

No substitutions please

Acompañantes Sides

PLÁTANOS FRITOS 🍷	\$7.00	SWEET POTATO FRIES ✓	\$5.25
Fried Plantains, Crema, Cotija		Chipotle Ketchup	
BUDÍN DE ELOTE 🍷	\$6.50	ENSALADA DE CÍTRICOS 🍷	\$7.25
Cornbread, Salsa Roja, Morita Butter		Mixed Citrus, Queso Fresco, Pepita Brittle, Grapes	
ARROZ & FRIJOLES 🍷	\$5.25	ESQUITES 🍷	\$6.25
Ana's White Rice & Refried Black Beans		Roasted Corn, Chile De Árbol Mayo, Cotija	
COLECITAS	\$7.25	CHARRO BEANS ✓	\$6.25
Roasted Brussels Sprouts, Bacon, Sugared Pecans, Pickled Fresnos			

SERVICE @ MI-VIDA

A 20% gratuity is customary and appropriate.
 Parties of 5+ will be charged a 20% gratuity.
 Please, no more than 4 credit cards per table.

MI VIDA®

Cocteles

PONCHE DE LOLA	\$12.50
Mango-Infused Vodka, Sauza Reposado, Ginger, Guava, Mint, Strawberry, Bubbles	Pitcher (Serves 5) \$57.50
MIMOSA	\$10.50
GUAVINI	\$11.50
BLOODY MARY	\$13.50
Tito's Vodka, Roasted Tomato, Pasilla de Oaxaca	
SANGRE DE MI VIDA	\$12.50
El Jimador Blanco Tequila, Roasted Tomato, Pasilla de Oaxaca	
BUEN CAFÉ	\$14.50
Espolón Reposado Tequila, Mr. Black Coffee, Agave	
MEZ-SKULL	\$16.50
Ilegal Mezcal Joven, Green Chartreuse, Dry Curaçao, Lime, Ginger Beer, Peychaud's Bitters	
MI VIEJO	\$14.50
Casa Del Sol Reposado, Fidencio Único Mezcal, Demerara, Bitters	
LA MEDICINA	\$16.50
Cazadores Añejo, Sotol Por Siempre, Ginger, Honey, Agave, Lime	
BAJO EL MAR	\$20.00
MI VIDA-Patrón Barrel Select Reposado, Campari, Las Californias Gin Nativo, Pineapple, Grapes	
PIÑADA	\$17.50
El Jimador Silver, Plantation Stiggins' Pineapple Rum, Clement Coconut Liqueur, Pineapple, Mint	

Margaritas

DE LA CASA	\$13.50
El Jimador Blanco, Fresh-Squeezed Lime, Simple	
Make it Spicy - Fresh Jalapeño, Tajín	Pitcher (Serves 6) \$67.00
MEZCAL CLASSIC	\$14.50
Banhez Joven Mezcal, Fresh-Squeezed Lime, Simple	
Make it Spicy - Fresh Jalapeño, Tajín	Pitcher (Serves 6) \$72.00
LA FROZEN	\$14.50
Sauza Blanco, Mango, Ginger, Passion Fruit, Agave, Fresh-Squeezed Lime	
LA BUENA VIDA	\$16.50
Espolón Reposado, Grand Marnier, Agave, Orange	
CIELO ROJO	\$15.50
Bribón Blanco, Spicy Serrano-Infused Watermelon, Lime, Chile Rim	
EL SUAVE	\$23.00
MI VIDA-Maestro Dobel Barrel Select Añejo, Grand Marnier, Fresh-Squeezed Lime, OJ, Canela, Ginger	

Vuelo a Mexico

4 COCKTAILS | MINIMUM 2 GUESTS

Cocktail Flight \$59.00

- PONCHE DE LOLA
- LA BUENA VIDA
- EL SUAVE
- SPICY DE LA CASA



Tequilas

Blanco

1800	\$12.00
ALTOS	\$12.00
BRIBÓN	\$12.00
CALIROSA ROSA	\$16.00
CASA DEL SOL	\$14.00
CASA DRAGONES DE ALLENDE JOVEN	\$106.00
CASA NOBLE	\$14.00
CASAMIGOS	\$15.00
CAZADORES	\$11.00
CHAMUCOS	\$13.00
CLASE AZUL	\$26.00
CÓDIGO 1530	\$15.00
CÓDIGO 1530 ROSA	\$19.00
CORRALEJO	\$13.00
DON FULANO	\$15.00
DON FULANO FUERTE	\$20.00
DON JULIO	\$16.00
EL JIMADOR	\$12.00
EL TEQUILEÑO PLATINUM	\$13.00
EL TESORO	\$15.00
FORTALEZA	\$20.00
GRAN CENTENARIO	\$12.00
HERRADURA	\$14.00
HORNITOS	\$11.00
KAH	\$16.00
LALO	\$15.00
MIJENTA	\$15.00
MILAGRO	\$11.00
MILAGRO SELECT BARREL RESERVE	\$18.00
PATRÓN	\$14.00
PATRÓN EL CIELO	\$32.00
PATRÓN GRAN PLATINUM	\$54.00
RIAZUL	\$15.00
SIETE LEGUAS	\$14.00
TEQUILA OCHO	\$15.00
TRES GENERACIONES	\$14.00
VOLCÁN DE MI TIERRA	\$14.00

Añejo

1800	\$15.00
1800 CRISTALINO	\$18.00
ALTOS	\$14.00
CALIROSA	\$18.00
CASA DEL SOL	\$16.00
CASA NOBLE	\$18.00
CASAMIGOS	\$18.00
CAZADORES	\$14.00
CHAMUCOS	\$15.00
CLASE AZUL	\$102.00
CÓDIGO 1530	\$38.00
CÓDIGO 1530 BARREL STRENGTH	\$44.00
CORRALEJO	\$17.00
DON FULANO	\$28.00
DON JULIO	\$20.00
DON JULIO 1942	\$36.00
EL TESORO	\$22.00
GEMA	\$26.00
GRAN CENTENARIO	\$14.00
HERRADURA	\$18.00
HERRADURA ULTRA	\$20.00
KAH	\$20.00
KOMOS CRISTALINO	\$36.00
MI VIDA-MAESTRO DOBEL BARREL SELECT	\$20.00
MIJENTA	\$35.00
MILAGRO	\$13.00
MILAGRO SELECT BARREL RESERVE	\$22.00
PATRÓN	\$16.00
RIAZUL	\$20.00
SIETE LEGUAS	\$16.00
TEQUILA OCHO	\$17.00
TRES GENERACIONES	\$16.00
VOLCÁN DE MI TIERRA CRISTALINO	\$24.00

Reposado

1800	\$13.00
ALTOS	\$13.00
CASA DEL SOL	\$15.00
CASA NOBLE	\$15.00
CASAMIGOS	\$16.00
CAZADORES	\$12.00
CHAMUCOS	\$14.00
CLASE AZUL	\$36.00
CÓDIGO 1530	\$18.00
CORAZÓN SINGLE BARREL	\$20.00
CORRALEJO	\$14.00
DON FULANO	\$18.00
DON JULIO	\$18.00
DON JULIO 1942 ROSA	\$28.00
EL TEQUILEÑO	\$15.00
EL TESORO	\$18.00
ESPOLÓN	\$12.00
FORTALEZA	\$24.00
G4	\$17.00
GEMA	\$22.00
GRAN CENTENARIO	\$13.00
GRAN CORAMINO CRISTALINO	\$16.00
GRAND MAYAN	\$26.00
HERRADURA	\$16.00
HORNITOS	\$12.00
JOSÉ CUERVO RESERVA DE LA FAMILIA	\$27.00
KOMOS ROSA	\$28.00
MI VIDA-PATRÓN BARREL SELECT	\$18.00
MIJENTA	\$18.00
MILAGRO	\$12.00
MILAGRO SELECT BARREL RESERVE	\$20.00
PATRÓN	\$15.00
PATRÓN EL ALTO	\$42.00
RIAZUL	\$16.00
SIETE LEGUAS	\$15.00
TEQUILA OCHO	\$16.00
TRES GENERACIONES	\$15.00

Selecciones Superiores

AVIÓN RESERVA 44	\$38.00
CASA DEL SOL	\$36.00
CLASE AZUL GOLD	\$76.00
CLASE AZUL ULTRA	\$248.00
CÓDIGO 1530 ORIGEN	\$88.00
EL TESORO 85TH ANNIVERSARY	\$62.00
FUENTESECA RESERVA 11 YR	\$62.00
GRAN CENTENARIO LEYENDA	\$48.00
GRAND MAYAN EXTRA	\$32.00
GRAND MAYAN ULTRA	\$62.00
HERRADURA SELECCIÓN SUPREMA	\$98.00
JOSÉ CUERVO RESERVA DE LA FAMILIA	\$64.00
KOMOS	\$58.00
PATRÓN GRAN PIEDRA	\$68.00

Otros Agaves

LA HIGUERA SOTOL ALDAMA CHIHUAHUA	\$13.00
LA VENENOSA RAICILLA PUNTAS	\$46.00
LA VENENOSA RAICILLA SIERRA OCCIDENTAL	\$14.00
LA VENENOSA RAICILLA SIERRA VOLCANES	\$24.00
PAL'ALMA MICHOACÁN CUPREATA	\$52.00
PAL'ALMA PUEBLA ESPADILLA	\$40.00
SOTOL POR SIEMPRE	\$12.00

Fiesta de Bebidas

Enjoy 90 minutes of free-flowing drinks with the purchase of any entrée!

\$29.00 PER GUEST

Entire party and one entrée per guest required to participate.*

PONCHE DE LOLA, MIMOSA, BLOODY MARY, GUAVINI, DE LA CASA, SANTA JULIA BRUT, GUIGAS ROSÉ, DC BRAU CANTINA, PACÍFICO

*we reserve the right to stop service without refund if our team is concerned about the safety of any guest. please drink responsibly.

Mezcales

BANHEZ JOVEN ESPADÍN BARRIL	\$13.00	ILEGAL AÑEJO	\$22.00
CASAMIGOS	\$16.00	ILEGAL JOVEN	\$14.00
CINCO SENTIDOS BICUIXE	\$30.00	ILEGAL REPOSADO	\$16.00
CINCO SENTIDOS ENSAMBLE DE 7 PLANTAS	\$32.00	LEYENDA DURANGO	\$28.00
CINCO SENTIDOS PECHUGA DE MOLE	\$34.00	LEYENDA OAXACA	\$36.00
CLASE AZUL	\$82.00	MONTELOBOS ENSAMBLE	\$20.00
CÓDIGO 1530 ANCESTRAL JOVEN	\$56.00	MONTELOBOS ESPADÍN	\$18.00
DEL MAGUEY IBÉRICO	\$52.00	MONTELOBOS PECHUGA	\$36.00
DEL MAGUEY TOBALA	\$34.00	NETA BICUIXE	\$44.00
DEL MAGUEY VIDA	\$13.00	PELOTÓN DE LA MUERTE	\$12.00
EL JOLGORIO BARRIL	\$34.00	REAL MINERO ESPADÍN	\$18.00
EL JOLGORIO CUIXE	\$34.00	REZPIRAL ESPADÍN MADRECUISH	\$36.00
EL SILENCIO ENSAMBLE	\$22.00	REZPIRAL CUIISH MADRECUISH	\$38.00
EL SILENCIO ESPADÍN	\$12.00	VAGO ELOTE	\$18.00
FIDENCIO ENSAMBLE PRIMERO	\$28.00	VAGO ENSAMBLE TIO REY EN BARRO	\$22.00
FIDENCIO MADRECUIXE	\$42.00	VAGO ESPADIN	\$18.00
FIDENCIO PECHUGA	\$30.00	VAGO MADRECUISH	\$28.00
FIDENCIO TEPEXTATE	\$28.00	WAHAKA REPOSADO CON GUSANO	\$14.00
FIDENCIO ÚNICO	\$14.00	WAHAKA TOBALA	\$22.00

Cervezas

Draft

MONOPOLIO LA CERVECERÍA	
DE SAN LUIS IPA	\$9.25
MODELO ESPECIAL	\$8.25
DC BRAU CANTINA OLD TIME	\$7.25
DOS EQUIS LAGER	\$7.25
PACIFICO	\$8.25
DOS EQUIS AMBAR	\$7.25

Bottles & Cans

VICTORIA	\$7.25
MODELO NEGRA	\$6.25
CORONA EXTRA	\$6.25
CORONA PREMIER	\$7.25
ALLAGASH WHITE	\$8.25
TECATE	\$6.25
MONOPOLIO LA CERVECERÍA	
DE SAN LUIS LAGER	\$7.25
ANXO CIDRE	\$9.25
HEINEKEN 0.0 Non-Alcoholic	\$6.25

Bebidas Spirit-Free Drinks

AGAVE FRESCA	\$12.50	LA ROJA	\$13.50
Lyre's Agave Blanco, Fresh-Squeezed Lime, Agave		Lyre's Agave Blanco, Spicy Habanero, Pomegranate, Chile Rim	
FLOR DE LOLA	\$7.25	MEXICAN COKE	\$5.00
Guava, Ginger, Pineapple, Mint, Bubbles		TOPO CHICO SPARKLING WATER	\$5.00
AGUA FRESCA	\$5.50		