

Guacamole

Our Hand-Crushed Classic Guacamole

- * Served With House-Made Chips and Pasilla De Oaxaca Salsa ✓ \$14.50
- * With Blue Cheese, Grapes, Smoked Almonds 🍴 \$15.50
- * "Con Todo" Bacon, Crema, Cotija, Pumpkin Seeds, Pickled Fresnos \$16.50
- * With Crab & Shrimp Salpicón, Habanero, Cilantro \$20.00

Botanas Snacks

HUEVOS RELLENOS 🍴 Green Pipian Deviled Eggs	\$1.75 EA.
NARANJAS ENCHILADAS ✓ Chile-Rubbed Oranges	\$4.25
CHIPS & SALSA ✓ Roasted Tomatillo Salsa	\$4.00
SABORES DE BROCHETAS Skewer Sampler (Two Of Each Served)	\$16.00
* Pollo / Agave-Marinated Chicken, Pasilla De Oaxaca, Avocado Salsa Verde	
* Camarones / Shrimp, Pumpkin Seed Salsa Macha	
* Carne* / Skirt Steak, Mole Negro, Crispy Shallots, Serranos (Mole Is Made With Peanuts)	
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

Fiesta de Botanas

A SELECTION OF OUR MOST POPULAR SNACKS
SERVES 3 \$48.00 / SERVES 4 +\$16.00 / SERVES 5 +\$32.00

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	\$12.50
TATANACHOS 🍴 Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro	\$14.50
ALITAS ADOBADAS Adobo-Rubbed Spicy Chicken Wings, Avocado Mousse Dip	\$13.50
TACOS DORADOS Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija	\$9.25
SOPA DEL DÍA Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$9.25
CÓCTEL DE CAMARONES Shrimp, Avocado, Cilantro, Cocktail Sauce (Saltines Upon Request)	\$17.00
CARNITAS DE ATÚN Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada	\$21.00
CEVICHEs	
* Tiritas* / Yellowtail, Jalapeño, Toasted Coconut	\$16.50
* Atún* (G) / Tuna, Chipotle, Orange, Avocado	\$16.50

Platos Principales Mains

MOLLETES DE AGUACATE* (G) Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg	\$16.50
PAN FRANCÉS 🍴 (G) Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans	\$16.50
GUAJILLO HAMBURGER* (G) Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$18.50
BURRITO TEJANO (G) Flour Tortilla, Scrambled Eggs, Potatoes, Chorizo, Chihuahua Cheese, Tomatillo-Jalapeño Cream Sauce, Cilantro, Pasilla de Oaxaca Salsa	\$18.50
HUEVOS RANCHEROS* Over Easy Eggs, Chorizo, Black Beans, Roasted Tomato Salsa, Mixed Greens	\$16.50
CHILAQUILES CON JAMÓN Y HUEVOS Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Ham, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro	\$18.50
ENCHILADAS SUIZAS Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce	\$17.50
QUESADILLA DE MOLE VERDE (G) Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla	\$17.00
ENCHILADAS DE MOLE NEGRO Braised Brisket, Sesame Seeds, Cotija, Crema (Mole Is Made With Peanuts)	\$19.50
SALMÓN MANCHAMANTELES* Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico	\$26.75
ENCHILADAS RANCHERAS 🍴 Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema	\$16.50
CARNE ASADA* Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos	\$32.00
BEYOND BURGER 🍴 (G) Beyond "Beef", Brioche Bun, Pico, Avocado, Slaw, Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup	\$21.00

Ensaladas Salads

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

MI-VIDA®

BRUNCH

Tacos 3/Order

SERVED WITH BLACK BEANS

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

Sabores de Mexico



Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7-9
\$29.00 PER ADULT | \$14.50 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	

A **KNEAD** RESTAURANT
.....
CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ
.....
FOLLOW US /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.

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

Margaritas

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

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
CORAZÓN	\$12.00
CORRALEJO	\$13.00
DON FULANO	\$15.00
DON FULANO FUERTE	\$20.00
DON JULIO	\$16.00
EL JIMADOR	\$12.00
EL TESORO	\$15.00
ESPOLÓN	\$11.00
FORTALEZA	\$20.00
HERRADURA	\$14.00
HORNITOS	\$11.00
KAH	\$16.00
LALO	\$15.00
LOBOS 1707	\$15.00
MIJENTA	\$15.00
MILAGRO SELECT	\$11.00
MILAGRO BARREL RESERVE	\$18.00
PATRÓN	\$14.00
PATRÓN EL CIELO	\$32.00
PATRÓN GRAN PLATINUM	\$54.00
RIAZUL	\$14.00
TEQUILA OCHO PUNTAS	\$16.00
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
CORAZÓN	\$14.00
CORRALEJO	\$17.00
DON FULANO	\$28.00
DON JULIO	\$20.00
DON JULIO 1942	\$36.00
EL TESORO	\$22.00
ESPOLÓN	\$18.00
GEMA	\$26.00
HERRADURA	\$18.00
HERRADURA LEGEND	\$42.00
HERRADURA ULTRA	\$20.00
KAH	\$20.00
KOMOS CRISTALINO	\$36.00
MAESTRO DOBEL	\$18.00
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
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
CORAZÓN	\$13.00
CORRALEJO	\$13.00
DON FULANO	\$18.00
DON JULIO	\$18.00
DON JULIO 1942 ROSA	\$28.00
EL TESORO	\$18.00
ESPOLÓN	\$12.00
FORTALEZA	\$24.00
G4	\$17.00
GEMA	\$22.00
HERRADURA	\$16.00
HORNITOS	\$12.00
JOSÉ CUERVO RESERVA DE LA FAMILIA	\$27.00
KOMOS ROSA	\$28.00
LA GRITONA	\$16.00
LOBOS 1707	\$18.00
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	\$17.00
TRES GENERACIONES	\$15.00

Selecciones Superiores

AVIÓN RESERVA 44	\$38.00
CALIROSA	\$52.00
CASA DEL SOL	\$36.00
CLASE AZUL GOLD	\$76.00
CLASE AZUL ULTRA	\$248.00
EL TESORO PARADISO	\$38.00
FUENTESECA RESERVA 11 YR	\$62.00
GRAN CENTENARIO LEYENDA	\$48.00
HERRADURA SELECCIÓN SUPREMA	\$98.00
JOSÉ CUERVO RESERVA DE LA FAMILIA	\$64.00
KOMOS	\$58.00
LOBOS 1707	\$46.00

Otros Agaves

LA VENENOSA RAICILLA SIERRA OCCIDENTAL	\$14.00
LA VENENOSA RAICILLA SIERRA TIGRE	\$24.00
LA VENENOSA RAICILLA SIERRA VOLCANES	\$24.00
RANCHO TEPÚA BACANORA	\$20.00
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, CORONA EXTRA, 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	FIDENCIO TEPEXTATE	\$28.00
CASAMIGOS	\$16.00	FIDENCIO ÚNICO	\$14.00
CINCO SENTIDOS BICUIXE	\$30.00	ILEGAL JOVEN	\$14.00
CINCO SENTIDOS ENSAMBLE DE 7 PLANTAS	\$32.00	ILEGAL REPOSADO	\$16.00
CINCO SENTIDOS PECHUGA DE MOLE	\$34.00	ILEGAL AÑEJO	\$22.00
CLASE AZUL	\$82.00	ILEGAL 7 YR AÑEJO	\$46.00
DEL MAGUEY CHICHICAPA	\$22.00	LEYENDA DURANGO	\$28.00
DEL MAGUEY MINERO	\$34.00	LEYENDA OAXACA	\$36.00
DEL MAGUEY TOBALA	\$34.00	LEYENDA SAN LUIS POTOSI	\$36.00
DEL MAGUEY VIDA	\$13.00	MARCA NEGRA ENSAMBLE	\$32.00
DON AMADO ARROQUENO	\$28.00	MONTELOBOS ESPADÍN	\$18.00
EL JOLGORIO BARRIL	\$34.00	MONTELOBOS PECHUGA	\$36.00
EL JOLGORIO CUIXE	\$34.00	NETA BICUIXE	\$44.00
EL SILENCIO ENSAMBLE	\$22.00	PELOTÓN DE LA MUERTE	\$12.00
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 MADRECUISE	\$28.00

Cervezas Beers

MONOPOLIO LA CERVECERÍA		MONOPOLIO LA CERVECERÍA	
DE SAN LUIS	\$8.25	DE SAN LUIS	\$7.25
India Pale Ale		Craft Lager	
DOS EQUIS LAGER	\$7.25	CORONA EXTRA	\$6.25
Pilsner-Style Lager		Pilsner-Style Lager	
PACIFICO	\$7.25	ALLAGASH WHITE	\$8.25
Pilsner-Style Lager		Belgian-Style Wheat Ale	
VICTORIA	\$7.25	ANXO CIDRE	\$9.25
Vienna-Style Lager		Dry Cider	
MODELO NEGRA	\$6.25	HEINEKEN 0.0	\$6.25
Munich Dunkel-Style Lager		Non-Alcoholic	

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			
AGUA FRESCA	\$5.50	TOPO CHICO SPARKLING WATER	\$5.00