

MI·VIDA[®]

Restaurant Month

BRUNCH | \$35 PER GUEST

Para la Mesa For The Table

Sikil Pak

Mayan Pumpkin Seed Dip, Tortilla Chips

Para Comenzar To Start

Choice of

QUESABIRRIA (G)

Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria

TAQUITO DE ATÚN

Miso-Marinated Tuna, Avocado, Fresnos

QUESO FUNDIDO

Broiled Chihuahua Cheese, Chorizo, Salsa Verde, Corn Tortillas

ENSALADA CÍTRICA

Chicken Taquitos, Pasilla De Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole. Served With House-Made Chips and Pasilla De Oaxaca Salsa

Especiales

Choice of

HUEVOS RANCHEROS CON COLIFLOR 🌿 (G)

Over Easy Eggs, Cauliflower, Black Beans, Roasted Tomato Salsa, Mixed Greens

MOLLETES DE AGUACATE* (G)

Our Avocado Toast! Chorizo, Cotija, Pickled Onions, Pico De Gallo, Poached Egg

CHILAQUILES DE RES

Tortilla Chips, Spicy-Smoky Tomatillo Sauce, Braised Brisket, Scrambled Eggs, Crema, Queso Fresco, Onion, Cilantro

Postre Dessert

Choice of

FLAN DE ESPRESSO 🌿

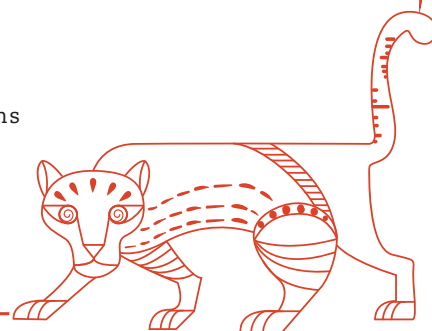
PAN FRANCÉS 🌿 (G)

Banana Custard French Toast, Whipped Cream, Piloncillo Syrup, Candied Pecans

SORBET DE TRIO ✓

Strawberry, Mango, Lime

🌿 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.

MI·VIDA[®]

Restaurant Month

LUNCH | \$35 PER GUEST

Para La Mesa *For The Table*

Sikil Pak

Mayan Pumpkin Seed Dip, Tortilla Chips

Para Comenzar *To Start*

Choice of

QUESABIRRIA (G)

Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria

ENSALADA PICADA ✓

Jicama, Mango, Apple, Cucumbers, Romaine, Roasted Cashews, Spicy Tamarind Dressing

TATANACHOS 🍃

Crispy Tortillas, Black Beans, Melted Chihuahua Cheese, Pickled Jalapeños, Salsa Verde, Crema, Cilantro

EMPANADA DE MARISCOS

Crab & Shrimp Salpicón,, Mango-Habanero Salsa

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole. Served With House-Made Chips and Pasilla De Oaxaca Salsa

Especiales

Choice of

CARNE ASADA*

Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

SALMÓN MANCHAMANTELES*

Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

POLLO CHILANGO

Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites

CABEZA DE COLIFLOR

Confit Cauliflower, Sultana Matcha

Postre *Dessert*

Choice of

FLAN DE ESPRESSO 🍃

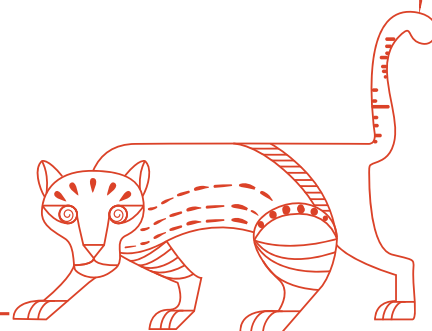
CHURROS(G)

Cinnamon & Sugar-Dusted Churros, Cajeta, Chocolate & Raspberry Sauces

SORBET DE TRIO ✓

Strawberry, Mango, Lime

🍃 Vegetarian ✓ Vegan (G) Contains Gluten



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MI·VIDA[®]

Restaurant Month

DINNER | \$40 PER GUEST

Para La Mesa For The Table

Sikil Pak

Mayan Pumpkin Seed Dip, Tortilla Chips

Para Comenzar To Start

Choice of

QUESABIRRIA (G)

Flour Tortilla, Chihuahua Cheese, Slow-Braised Beef Birria

ENSALADA CÉSAR CON POLLO

Bibb Lettuce, Roasted Jalapeño-Caesar Dressing, Croutons

CARNITAS DE ATÚN

Crispy Tuna, Charro Bean Purée, Avocado, Salsa Macha, Tostada

SABORES DE BROCHETTAS

Skewer Sampler, Carne Con Mole Negro, Pollo, Camarones

GUACAMOLE ✓

Our Hand-Crushed Classic Guacamole. Served With House-Made Chips and Pasilla De Oaxaca Salsa

Especiales

Choice of

CARNE ASADA*

Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos

SALMÓN MANCHAMANTELES*

Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico

POLLO CHILANGO

Half Roasted Chicken, Pickled Vegetables, Crushed Tomato Salsa, Roasted Corn Esquites

CABEZA DE COLIFLOR

Confit Cauliflower, Sultana Matcha

Postre Dessert

Choice of

FLAN DE ESPRESSO 🍃

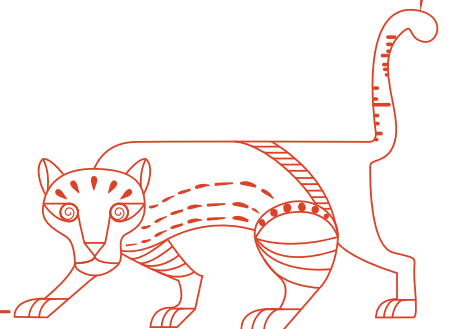
CHURROS(G)

Cinnamon & Sugar-Dusted Churros, Cajeta, Chocolate & Raspberry Sauces

SORBET DE TRIO ✓

Strawberry, Mango, Lime

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MI·VIDA[®]

✧ Restaurant Month ✧

Cocktails

+ \$10

DE LA CASA

El Jimador Blanco, Fresh-Squeezed Lime, Simple
MAKE IT SPICY – Fresh Jalapeño, Tajín

PONCHE DE LOLA

Mango-Infused Vodka, Sauza Reposado, Ginger,
Guava, Mint, Strawberry, Bubbles

LA FROZEN

Sauza Blanco, Mango, Ginger, Passion Fruit,
Agave, Fresh-Squeezed Lime

Wine

+\$8

SANTA JULIA, BLANC DE BLANC

QUINTA DE RAZA, WHITE BLEND

BORSAO, ROSÉ

TEMPRANA, GARNACHA

Beer

+\$5

PACIFICO DRAFT

