

# MI·VIDA®

## ✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

### PARA COMENZAR To Start

*(choice of)*

#### GUACAMOLE ✓

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

#### QUESADILLA DE MOLE VERDE (G)

Mole Verde-Braised Chicken, Chihuahua Cheese, Flour Tortilla

#### TACOS DORADOS

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

#### EMPANADAS DE QUESO CON HONGOS 🍄

Mushrooms, Chihuahua Cheese, Tomatillo Quemado Salsa

### ESPECIALES Mains

*(choice of)*

#### PAN FRANCÉS 🍌 (G)

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

#### MOLLETES DE AGUACATE\* (G)

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

#### CHILAQUILES CON JAMÓN Y HUEVOS

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

#### EL JEFE

Chicken Milanese, Avocado, Provolone Cheese, Refried Black Beans, Chipotle Mayo, Pickled Jalapeños, Pickled Red Onions, Pan de Bastón

### POSTRE Dessert 🍰

*(choice of)*

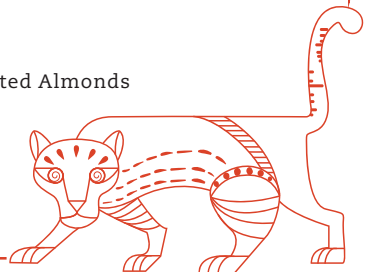
#### CITRUS TRES LECHE (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

🍄 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 Week ✦

LUNCH | \$35 PER GUEST

### PARA COMENZAR To Start

*(choice of)*

#### GUACAMOLE ✓

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

#### ENSALADA PICADA ✓

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

#### SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken,  
Chihuahua Cheese, Avocado, Crema

### ESPECIALES Mains

*(choice of)*

#### ENCHILADAS SUIZAS

Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce

#### EL JEFE

Chicken Milanese, Avocado, Provolone Cheese, Refried Black Beans,  
Chipotle Mayo, Pickled Jalapeños, Pickled Red Onions, Pan de Bastón

#### PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers,  
Pickled Jalapeños

#### ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

### POSTRE Dessert 🌿

*(choice of)*

#### CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

🌿 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 Week ✧

DINNER | \$40 PER GUEST

### PARA COMENZAR To Start

*(choice of)*

#### GUACAMOLE ✓

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

#### CÓCTEL DE CAMARONES

Shrimp, Avocado, Cilantro, Cocktail Sauce

#### EMPANADA DE BIRRIA

Guajillo-Braised Short Rib, Chihuahua Cheese, Avocado Salsa Verde

#### SOPA DE TORTILLA

Roasted Tomato-Pasilla Chicken Broth, Crispy Tortillas, Chicken,  
Chihuahua Cheese, Avocado, Crema

### ESPECIALES Mains

*(choice of)*

#### ENCHILADAS SUIZAS ROJAS

Braised Chicken, Chihuahua Cheese, Creamy Ranchera Sauce

#### COCHINITA PIBIL

Slow-Braised Achiote Pork, Rice, Beans, Escabeche

#### PESCADO A LA VERACRUZANA

Seared Striped Bass, Roasted Tomato Sauce, Olives, Capers, Pickled Jalapeños

#### ESPAGUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

### POSTRE Dessert 🌿

*(choice of)*

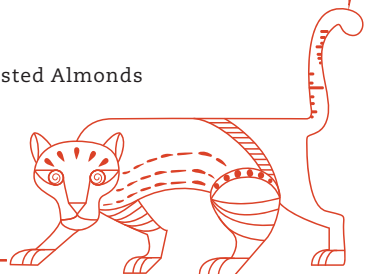
#### CITRUS TRES LECHES (G)

Citrus-Infused Sponge Cake, Whipped Cream, Toasted Almonds

#### FLAN DE ESPRESSO

🌿 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 Week ❖

### ❖ Cócteles ❖

CINCO ESPECIAS	\$13.00
MI VIDA-Corazón Blanton's Barrel Añejo Tequila, Mexican Five Spices, Demerara, Bitters	
EL DIABLO	\$13.00
MI VIDA-El Tesoro Reposado Single Barrel Tequila, Crème de Cassis, Ginger Beer, Fresh-Squeezed Lime	

### ❖ Wines ❖

#### *Sparkling*

DOMAINE DÉSIRÉ PETIT	\$42.00
Chardonnay Nv, Jura, FR	

#### *White*

ABBAZIA DI NOVACELLA	\$36.00
Pinot Grigio 2021, Alto Adige Valle Isarco, IT	
REVERDY DUCROUX	\$48.00
'Les Vignes Silex', Sauvignon Blanc 2022, Sancerre, FR	

#### *Rosé*

AMEZTOI GETARIAKO	\$32.00
'Rubentis', Hondarrabi 2022, Txakoli, SP	

#### *Reds*

LOS VASCOS	\$38.00
'Cromas', Cabernet Franc 2019, Colchagua Valley, CH	
CORAZÓN DEL SOL	\$42.00
Malbec 2019, Mendoza, AR	
FAMILIA ZUCCARDI	\$56.00
'Emma', Bonarda 2020, Valle De Uco, AR	

