

MI·VIDA®

✧ Restaurant Week ✧

DINNER | \$40 PER GUEST

PARA COMENZAR To Start

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

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

ESPAQUETI VERDE 🌿 (G)

Spaghetti, Poblano Cream, Crispy Tortillas, Basil

POSTRE Dessert 🌿

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.



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✧ 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

SCHRAMSBERG VINEYARDS \$59.00
Blanc De Blancs, Chardonnay, 2018, North Coast, CA

White

VILLA MARÍA \$32.00
'Private Bin', Sauvignon Blanc, 2020, Marlborough, NZ

BODEGA BELONDRAGE \$34.00
'Quinta Apolonia', Verdejo, 2020, Castilla y León, SP

Rosé

J.K. CARRIERE \$38.00
'Glass', Pinot Noir, 2021, Willamette Valley, OR

Reds

RAÚL PÉREZ \$38.00
'Ultreia St. Jacques', Mencía/Bastardo, 2019, Castilla Y León, SP

BODEGA LANZAGA \$32.00
'LZ', Tempranillo/Garnacha, 2020, Rioja, SP

LAPOSTOLLE \$44.00
'Cuvée Alexandre', Cabernet Sauvignon, 2020, Apalta, CH



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