

MI·VIDA®

✧ Restaurant Week ✧

BRUNCH | \$35 PER GUEST

PARA COMENZAR To Start

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

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 🍄

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

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, CH	



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