

MI·VIDA®

✧ Restaurant Week ✧

LUNCH | \$35 PER GUEST

PARA COMENZAR To Start

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

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 🌿

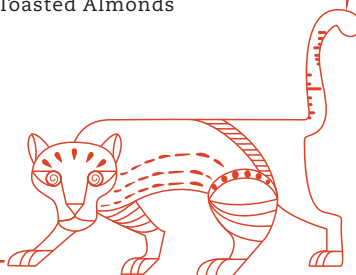
CITRUS TRES LECHES (G)

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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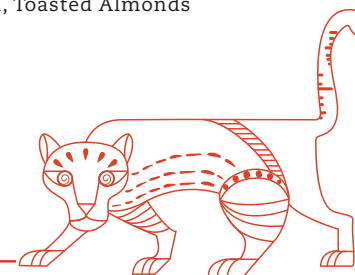
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✧ Cócteles ✧

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, AR	



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