

mi Casa

Brunch

FRI 12-4PM | SAT 11AM-3PM | SUN 10AM-3PM

Make It Bottomless!

ENJOY 90 MINUTES OF UNLIMITED SELECT COCKTAILS

WITH THE PURCHASE OF ANY ENTRÉE

\$27.99 PER GUEST. ENTIRE TABLE REQUIRED. SEE MANAGER FOR DETAILS

Breakfast Burrito

\$16

Scrambled Eggs, Flour Tortilla, Bacon, Cheddar, Refried Beans, Hash Browns, Guacamole, Pico de Gallo, Salsas Verde + Roja

Brunch Quesadilla

\$16

Scrambled Eggs, Crispy Tortillas, Refried Beans, Salsas Verde + Roja, Jack Cheese, Pickled Jalapeños, Chorizo + Crema

Maiz Dulce Pancakes ☿

\$14

Canela-Piloncillo Syrup, Crunchy Caramel Corn, Crema De Café

Huevos Rancheros ☿ ☿

\$16

Sunny-Side Up Eggs, Crispy Tortilla, Sweet Plantains, Black Bean Purée, Salsa Ranchera, Cotija, Pico de Gallo

Chia Bowl ☿

\$12

Chia Pudding, Greek Yogurt, Mangos, Toasted Coconut, Granola, Strawberries



= VEGAN



= VEGETARIAN



= GLUTEN-FREE

Make It Bottomless!

ENJOY 90 MINUTES OF UNLIMITED FRONTERA / MIMOSA /
BLOODY MARY / PONCHE DE MI CASA / PACIFICO / CORONA DRAFT
WITH THE PURCHASE OF ANY ENTRÉE

\$27.99 PER GUEST. ENTIRE TABLE REQUIRED.
SEE MANAGER FOR DETAILS

Cocktails

Frontera	\$12
El Jimador Blanco Tequila, Fresh Squeezed Lime, Simple Sub Sombra Mezcal +\$2	
Mimosa	\$10
Fresh Squeezed Orange Juice, Bubbles	
Bloody Mary	\$12
Reyka Vodka, Tomato, Habanero, Lime, Pasilla de Oaxaca	
Ponche de Mi Casa	\$11
Mango-Infused Vodka, Sauza Hacienda Gold Tequila, Prickly Pear, Ginger, Lemon, Bubbles	
	Pitcher (serves 5) \$49
Café Express	\$14
Hornitos Reposado, Mr. Black Coffee Liqueur, Agave	
Sangre de Oaxaca	\$13
Sombra Mezcal, Tomato, Habanero, Lime, Pasilla de Oxaca	
Sangría	\$11
Red Fundador Solera Reserva, Orange, Canela	
White Combier Liqueur d'Orange, Orange, Agave	
	Pitcher (serves 5) \$49
Coco Loco	\$13
(Frozen) Sauza Hacienda Silver Tequila, Velvet Falarnum, Coconut, Cilantro, Agave	
Mi Piña	\$13
(Frozen) Sauza Hacienda Silver Tequila, Pineapple, Canela, Agave, Lime	
Coco Piña	\$14
Coco Loco + Mi Piña	



Snacks

“Chorizo” Deviled Eggs	\$1.50 EA
Spicy Deviled Eggs	
Chile-Rubbed Oranges	\$4
Chips + Salsa	\$4
Choice of Mild OR Spicy	

Beginnings

Guacamole	\$12
Seared Queso	\$12
Salsa Ranchera, Tomatillo Quemado, Flour Tortillas	
Nachos	\$11
Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles	
Queso Dip	\$9
Melted Cheese Fondue, Corn Chips	
Empanadas	\$9
Ground Beef, Jack Cheese, Habanero Cream	
Chilorio Flautas	\$9
Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde	
Soup of the Day	\$8

From the Sea

Shrimp + Avocado Cocktail	\$15
Yellowtail Ceviche*	\$17
Passion Fruit Ponzu, Serrano, Orange	
Tuna Taquitos*	\$18
Sushi Grade Ahi, Avocado, Wasabi	

Mains

Suiza Pie	\$19
Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce, Charro Beans + Spanish Rice	
Salmon Veracruz*	\$24
Capers, Olives, Jalapeños, Pickled Red Onions, Avocado	
Achiote Roasted Chicken	\$23
Chipotle Slaw, Avocado Crema, Cornbread	
Chile Relleno	\$27
Tomato-Braised Shrimp, Calamari + Scallop-Stuffed Roasted Poblanos, Goat Cheese Cream Sauce, Charro Beans + Spanish Rice	
Carne Asada*	\$39
Grilled 14 Oz. Ribeye, Cheese Enchilada, Tomato-Habanero Salsa, Guacamole, Creamy Roasted Peppers	
Smashburger	\$17
Bacon, Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup	

Border Classics

SERVED WITH CHARRO BEANS + SPANISH RICE

Fajita Burrito
Salsas Ranchera + Suiza, Beans, Rice, Jack Cheese, Guacamole
Grilled Chicken \$17 Shrimp \$20 Steak* \$23 Roasted Veggies \$16
Quesadilla
Pico De Gallo, Guacamole, Habanero Crema, Sour Cream
Grilled Chicken \$15 Shrimp \$18 Steak* \$19 Roasted Veggies \$16
Enchiladas
Red + Green Salsas, Chipotle Cheddar Sauce, Sour Cream
Roasted Chicken \$18 Beef Brisket \$21 Roasted Veggies \$17
Fajitas
Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas
Grilled Chicken \$21 Shrimp \$24 Steak* \$27 Grilled Veggies \$19

La Fiesta

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS
REQUIRED FOR PARTIES OF 7-9

Guacamole Chips Mixed Green Salad
Chicken + Steak* Fajitas
Roasted Peppers + Onions
Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread
Charro Beans + Spanish Rice
Churros + Chocolate Sauce
No substitutions please
\$25/adult \$13/child (12 and under)

Salads

Taco	\$18
Crispy Flour Tortilla Bowl, Grilled Chicken, Bacon, Tomato, Cheddar, Avocado, Egg, Chipotle Ranch	
Steak*	\$22
Pasilla-Marinated Sirloin, Strawberry, Mango, Bell Peppers, Crispy Shallots, Lemon Vinaigrette	
Texas Chicken Caesar	\$17
Grilled Chicken, Poblanos, Parmesan, Crispy Tortillas, Bell Peppers, Roasted Jalapeño Dressing	

Tacos

3/ORDER

SERVED WITH CHARRO BEANS + SPANISH RICE

Baja Fish	\$17
Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro	
Pastor	\$16
Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde	
Supreme Crunch	\$18
Beef Picadillo-Filled Crispy Tacos, Flour Tortilla Wrap, Cheddar, Pico De Gallo, Avocado, Sour Cream	

Sides

Plantains	\$6	Chipotle Corn	\$5
Sour Cream, Cotija		Lime, Mayo, Cotija, Chile Powder	
Charro Beans	\$4	Caesar OR Mixed Green Salad	\$6
Spanish Rice	\$4	Today’s Veggies	\$6

LUNCH

A KNEAD RESTAURANT
EXECUTIVE CHEF ANGEL ARAYA
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= VEGAN = VEGETARIAN = GLUTEN-FREE
Gluten-Free designation indicates recipes that do not include flour or wheat.
However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free.

PLEASE NOTIFY US OF ANY ALLERGIES
*Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

SERVICE @miCasa
A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.
PARTIES OF 8+ WILL BE CHARGED A 20% GRATUITY.
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.