



Snacks

“Chorizo” Deviled Eggs	\$1.50 EA
Spicy Deviled Eggs	
Chile-Rubbed Oranges	\$4
Chips + Salsa	\$5
Choice of Mild OR Spicy	

Beginnings

Guacamole	\$13
Seared Queso	\$13
Salsa Ranchera, Tomatillo Quemado, Flour Tortillas	
Nachos	\$11
Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles	
Queso Dip	\$9
Melted Cheese Fondue, Corn Chips	
Empanadas	\$10
Ground Beef, Jack Cheese, Habanero Cream	
Chilorio Flautas	\$10
Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde	
Soup of the Day	\$9

From the Sea

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

Mains

Achiote Roasted Chicken	\$24
Chipotle Slaw, Avocado Crema, Cornbread	
Suiza Pie	\$22
Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce, Charro Beans + Spanish Rice	
Salmon Veracruz*	\$24
Capers, Olives, Jalapeños, Pickled Red Onions, Avocado	
Chile Relleno	\$29
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	
Texas Chicken Caesar Salad	\$19
Grilled Chicken, Poblanos, Parmesan, Crispy Tortillas, Bell Peppers, Roasted Jalapeño Dressing	
Smashburger	\$19
Bacon, Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup	
Steak Salad*	\$24
Pasilla-Marinated Sirloin, Strawberry, Mango, Bell Peppers, Crispy Shallots, Lemon Vinaigrette	

Border Classics

SERVED WITH CHARRO BEANS + SPANISH RICE
Fajita Burrito
Salsas Ranchera + Suiza, Beans, Rice, Jack Cheese, Guacamole
Grilled Chicken \$19 Shrimp \$22 Steak* \$25 Roasted Veggies \$18
Quesadilla
Pico De Gallo, Guacamole, Habanero Crema, Sour Cream
Grilled Chicken \$17 Shrimp \$20 Steak* \$21 Roasted Veggies \$18
Enchiladas
Red + Green Salsas, Chipotle Cheddar Sauce, Sour Cream
Roasted Chicken \$21 Beef Brisket \$24 Roasted Veggies \$19
Taco Salad
Crispy Flour Tortilla Bowl, Grilled Chicken, Bacon, Tomato, Cheddar, Avocado, Egg, Chipotle Ranch \$19
Fajitas
Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas
Grilled Chicken \$23 Shrimp \$26 Steak* \$29 Grilled Veggies \$21

La Fiesta

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

Guacamole Chips + Salsa Mixed Green Salad
Chicken, Steak* + Shrimp Fajitas
Roasted Peppers + Onions
Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread
Chipotle Corn, Charro Beans + Spanish Rice
Churros + Chocolate Sauce
No substitutions please
\$39/adult \$19/child (12 and under)

Tacos 3/ORDER

SERVED WITH CHARRO BEANS + SPANISH RICE

Baja Fish	\$20
Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro	
Pastor	\$19
Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde	
Supreme Crunch	\$19
Beef Picadillo-Filled Crispy Tacos, Flour Tortilla Wrap, Pico De Gallo, Cheddar, Avocado, Sour Cream	

Sides

Plantains	\$7
Sour Cream, Cotija	
Charro Beans	\$5
Spanish Rice	\$4
Chipotle Corn	\$6
Lime, Mayo, Cotija, Chile Powder	
Caesar OR Mixed Green Salad	\$6
Today’s Veggies	\$7

DINNER

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.