



mi Casa

Brunch

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

Make It Bottomless!

ENJOY 90 MINUTES OF UNLIMITED SELECT COCKTAILS
WITH THE PURCHASE OF ANY ENTRÉE

\$28.99 PER GUEST. ENTIRE TABLE REQUIRED. SEE MANAGER FOR DETAILS



Breakfast Burrito

\$16.50

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

Brunch Quesadilla

\$16.50

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

Maiz Dulce Pancakes

\$14.50

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

Huevos Rancheros

\$16.50

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

Chia Bowl

\$12.50

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



= VEGAN




= VEGETARIAN



= GLUTEN-FREE

TO OFFSET THE IMPACT OF DC'S INITIATIVE 82 ON INDEPENDENT RESTAURANTS,
A 3.5% FEE HAS BEEN ADDED TO YOUR BILL.



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

\$28.99 PER GUEST. ENTIRE TABLE REQUIRED.

SEE MANAGER FOR DETAILS

Cocktails

Frontera	\$12.50
El Jimador Blanco Tequila, Fresh-Squeezed Lime, Simple Sub Banhez Mezcal +\$2	
Mimosa	\$10.50
Fresh-Squeezed Orange Juice, Bubbles	
Bloody Mary	\$12.50
Reyka Vodka, Tomato, Habanero, Lime, Pasilla de Oaxaca	
Ponche de Mi Casa	\$11.50
Mango-Infused Vodka, Sauza Hacienda Gold Tequila, Prickly Pear, Ginger, Lemon, Bubbles	
	Pitcher (serves 5) \$52.50
Café Express	\$14.50
Hornitos Reposado, Mr. Black Coffee Liqueur, Agave	
Sangre de Oaxaca	\$13.50
Sombra Mezcal, Tomato, Habanero, Lime, Pasilla de Oxaca	
Sangría	\$11.50
Red Fundador Solera Reserva, Orange, Canela	
White Combier Liqueur d'Orange, Orange, Agave	
	Pitcher (serves 5) \$52.50
Coco Loco	\$13.50
(Frozen) Sauza Hacienda Silver Tequila, Velvet Falarnum, Coconut, Cilantro, Agave	
Mi Piña	\$13.50
(Frozen) Sauza Hacienda Silver Tequila, Pineapple, Canela, Agave, Lime	
Coco Piña	\$14.50
Coco Loco + Mi Piña	

Snacks

“Chorizo” Deviled Eggs 	\$1.75 EA
Spicy Deviled Eggs	
Chile-Rubbed Oranges 	\$4.25
Chips + Salsa 	\$4.25
Choice of Mild OR Spicy	

Beginnings

Guacamole 	\$12.50
Seared Queso 	\$14.50
Salsa Ranchera, Tomatillo Quemado, Flour Tortillas	
Nachos 	\$11.50
Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles	
Queso Dip 	\$9.25
Melted Cheese Fondue, Corn Chips	
Empanadas	\$9.25
Ground Beef, Jack Cheese, Habanero Cream	
Chilorio Flautas 	\$9.25
Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde	
Soup of the Day	\$8.25

From the Sea

Shrimp + Avocado Cocktail	\$15.50
Saltines Upon Request	
Yellowtail Ceviche*	\$17.50
Passion Fruit Ponzu, Serrano, Orange	
Tuna Taquitos*	\$18.50
Sushi Grade Ahi, Avocado, Wasabi	

Mains

Suiza Pie 	\$19.50
Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce, Charro Beans + Spanish Rice	
Salmon Veracruz* 	\$25.75
Capers, Olives, Jalapeños, Pickled Red Onions, Avocado	
Achiote Roasted Chicken	\$23.75
Chipotle Slaw, Avocado Crema, Cornbread	
Chile Relleno 	\$27.75
Tomato-Braised Shrimp, Calamari + Scallop-Stuffed Roasted Poblanos, Goat Cheese Cream Sauce, Charro Beans + Spanish Rice	
Carne Asada* 	\$40.00
Grilled 14 Oz. Ribeye, Cheese Enchilada, Tomato-Habanero Salsa, Guacamole, Creamy Roasted Peppers	
Smashburger	\$17.50
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 \$17.50 Shrimp \$20.75 Steak* \$23.75 Roasted Veggies  \$16.50	
Quesadilla	
Pico De Gallo, Guacamole, Habanero Crema, Sour Cream	
Grilled Chicken \$15.50 Shrimp \$18.50 Steak* \$22.75 Roasted Veggies  \$16.50	
Enchiladas	
Red + Green Salsas, Chipotle Cheddar Sauce, Sour Cream	
Roasted Chicken \$18.50 Beef Brisket \$21.75 Roasted Veggies  \$17.50	
Fajitas	
Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas	
Grilled Chicken \$21 Shrimp \$24.75 Steak* \$27.75 Grilled Veggies  \$19.50	

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
\$26.00/adult | \$13.50/child (12 and under)

Salads

Taco	\$20.75
Crispy Flour Tortilla Bowl, Grilled Chicken, Bacon, Tomato, Cheddar, Avocado, Egg, Chipotle Ranch	
Steak*	\$22.75
Pasilla-Marinaded Sirloin, Strawberry, Mango, Bell Peppers, Crispy Shallots, Lemon Vinaigrette	
Texas Chicken Caesar 	\$17.50
Grilled Chicken, Poblanos, Parmesan, Crispy Tortillas, Bell Peppers, Roasted Jalapeño Dressing	

Tacos 3/ORDER

SERVED WITH CHARRO BEANS + SPANISH RICE

Baja Fish	\$17.50
Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro	
Pastor	\$16.50
Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde	
Supreme Crunch	\$18.50
Beef Picadillo-Filled Crispy Tacos, Flour Tortilla Wrap, Cheddar, Pico De Gallo, Avocado, Sour Cream	

Sides

Plantains	\$6.25	Chipotle Corn	\$5.25
Sour Cream, Cotija		Lime, Mayo, Cotija, Chile Powder	
Charro Beans	\$4.25	Caesar OR Mixed Green Salad	\$6.25
Spanish Rice	\$4.25	Today's Veggies	\$6.25