

SNACKS

- MI DIA TAMALES** 11
House made, stuffed with pork, New Mexico red & green chile sauces, topped with queso fresco. Served with chile arbol salsa.
- QUESADILLAS TEX MEX** Served with guacamole & sour cream.
• GRILLED CHICKEN OR STEAK, CHEESE, CARAMELIZED ONIONS - 16
• SAUTÉED SPINACH, CHEESE - 15
- CHIPOTLE BACON QUESADILLAS TEX MEX** 17
Grilled chicken and chipotle bacon stuffed with caramelized onions & cheese. Served with guacamole & sour cream.
- FAJITA NACHOS*** 17
Grilled steak or chicken, black beans, cheese, guacamole & sour cream.
• PICADILLO BEEF 14
- CHILE CON QUESO**
CUP 6 BOWL 9 Add picadillo beef or chorizo +\$1

SALADS

Dressing options: Lemon Ginger Vinaigrette Or Bleu Cheese.

- SOUTHWESTERN TACO SALAD**
Crisp iceberg lettuce, tomato, cheese, black bean, pickled onions & avocado.
• GROUND BEEF, PULLED CHICKEN* 12
• GRILLED STEAK OR CHICKEN* 13
- MI DIA SALAD**
Arcadian greens with jicama, tomatoes, pickled red onions, queso fresco, candied pepitas & avocado.
• GRILLED STEAK OR CHICKEN* Choice of Dressing 15
• GRILLED CHICKEN BRUSHED WITH RED CHILE GLAZE Lemon Ginger Vinaigrette 15
• WOOD GRILLED SALMON BRUSHED WITH RED CHILE GLAZE* Lemon Ginger Vinaigrette 17
- MEXX COBB** 15
Arcadian greens, bacon, tomatoes, pickled red onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or steak & bleu cheese dressing.

LUNCH 11am to 3pm Monday thru Friday

- I. **STACKED ENCHILADAS** 12
Topped with fried egg, choice of ground beef or pulled chicken, New Mexico red & green chile sauces & cheese, served with guajillo rice & beans
- II. **CHOOSE TWO ITEMS** 10
ENCHILADA, TACO, CHALUPA, TAMALES, FLAUTA & BURRITO served with guajillo rice & beans
- III.
- IV.
- V. **TWO ENCHILADAS & BEEF TACO SERVED WITH GUAJILLO RICE & BEANS** 11
- VI. **ENCHILADA, TAMALES & TACO SERVED WITH GUAJILLO RICE & BEANS** 11
- VII. **GRILLED CHICKEN BREAST** 14
Topped with ranchero & tomatillo sauces & cheese, served with guajillo rice & beans
- VIII. **CHIMICHANGA** 12
Stuffed with ground beef or pulled chicken, topped with queso, served with guajillo rice & beans
- IX. **WOOD GRILLED SALMON*** 17
With rice, chayote & mango-lemongrass mojo
- X. **FAJITAS*** Served with caramelized onions, guacamole, sour cream, cheese, guajillo rice & refried beans
GRILLED CHICKEN - 14 GRILLED STEAK - 15
- XI. **LUNCH QUESADILLA TEX MEX*** Stuffed with caramelized onions & cheese, served with sour cream & guacamole
CHICKEN OR SPINACH - 11 STEAK - 12
- XII. **LUNCH FAJITA NACHOS*** Served with black beans, cheese, jalapeños & sour cream
PICADILLO BEEF - 10 CHICKEN - 11 STEAK - 12
- XIII. **CHIPOTLE BACON CHIMICHANGA** 14
Stuffed with grilled steak or chicken, bacon, rice, chipotle sauce, caramelized onions & jack cheese, topped with queso, served with rice & beans
- XIV. **PASTORAL DREAMER FRIED CHICKEN** 14
Chicken breast breaded with corn flakes, topped with New Mexico green chile sauce & cheese, served with rice & beans

DESSERTS All items are prepared in house daily.

- SOPAPILLAS** Light pastries dusted with sugar & cinnamon. A La Mode 7
- CHURROS** Deep fried cajeta pastries, Mexican chocolate syrup, hibiscus & Negra Modelo milk chocolate ice cream. 10



MÍ DÍA
from scratch

Temporary Menu

Hours of Operation

Open: 11am

Close: Tentatively scheduled for 8pm



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



We cater!
817.421.4277

Gift Cards
Available



WWW.MIDIAFROMSCRATCH.COM

TEX MEX COMBOS

CREATE YOUR COMBO Served with guajillo rice & refried beans.

TACO	ENCHILADA	CHALUPA
FLAUTA	TAMALE	BURRITO
Choose two	11 Choose three	13 Choose four 14

SANDY'S COMBO

Two enchiladas, tamale, taco al carbon & guacamole. Served with guajillo rice & refried beans.

CHIMICHANGA

Grilled steak or chicken & cheese, topped with queso & chile con carne. Served with guacamole, guajillo rice & refried beans.

APPLEWOOD SMOKED BACON & CHIPOTLE FAJITAS*

Grilled steak or chicken, caramelized onions, jack cheese. Served with guacamole, sour cream, guajillo rice & beans.

FAJITAS*

Served with caramelized onions, guacamole, cheese, sour cream, guajillo rice & beans.

- CHICKEN 18
- STEAK 20
- STEAK & CHICKEN COMBO 20

CARNE ASADA*

Grilled skirt steak served with caramelized onions, guacamole, guajillo rice & beans.

TACOS AL CARBON*

Flour tortillas & grilled steak. Served with caramelized onions, guacamole, sour cream, guajillo rice & beans.

FLAUTAS

Two chicken flautas topped with ranchero sauce & cheese. Served with guacamole, sour cream, guajillo rice & refried beans.

JUANITA

Two enchiladas, tamale & taco. Served with guajillo rice & refried beans.

ARTISANAL STREET TACOS

Four tacos on house made tortillas, served with rice & beans.

CARNITAS DE MICHOACAN

Roasted pork carnitas, hibiscus onions, micro cilantro & chile arbol salsa on corn tortillas.

CHICKEN TINGA

Sautéed chicken breast, onion, poblanos, chorizo, chile morita, avocado & queso fresco on corn tortillas.

TRADICIONAL

Grilled skirt steak, onion, roasted jalapeños, queso fresco & micro cilantro on corn tortillas.

SANTA FE

Santa Fe entrées can be spicy, depending on the chiles we currently have.

HATCH TACOS

Wood grilled skirt steak sautéed in New Mexico red chile, onions & poblanos, topped with queso fresco, New Mexico green chile autumn roast & micro cilantro on corn tortillas. Served with rice & beans.

NEW MEXICO TAMPIQUEÑA*

Grilled skirt steak with organic blue corn tortillas, cheese & onion stacked enchiladas, New Mexico red & green chile sauces & guacamole. Served with guajillo rice & beans.

OX EYES STACKED ENCHILADAS

Enchiladas made with organic blue corn tortillas, beef, cheese & onion, topped with New Mexico red & green chile sauces & fried eggs. Served with guajillo rice & refried beans.

HUEVOS RANCHEROS

Eggs over easy on blue corn tortillas, topped with New Mexico red & green chile sauces & shredded cheese. Served with guajillo rice & refried beans.

XMAS BURRITO

Large flour tortilla stuffed with grilled steak or chicken, guajillo rice, beans, lettuce, tomato, cheese, onion & sour cream. Topped with New Mexico red & green chile sauces & shredded cheese.

MEXICAN CUISINES

WOOD GRILLED BANANA LEAF WRAPPED SALMON*

Wood grilled salmon rubbed with achiote & citrus. Served with rice, sautéed chayote & mango-lemongrass mojo.

POLLO AGAVE

Chicken breast breaded & flambéed with Sauza Hornitos Reposado tequila, topped with shitake mushroom cream reduction. Served with guajillo rice and chayote.

VEGETARIAN

BLACK BEAN-CHAYOTE ENCHILADAS

Black beans, chayote, onion, tomato, shitake mushrooms, spinach, queso fresco & roasted tomatillo sauce on corn tortillas. Served with guajillo rice.

VEGGIE FAJITAS

Chayote, brussels sprouts, spinach, jalapeños & caramelized onions. Served with guajillo rice, refried beans and guacamole.

GLUTEN-FREE

MI DIA TAMALES

CARNE ASADA

MD SALAD

Arcadian greens, cucumber, jicama, pepitas, hibiscus onions, tomato & queso fresco.

SOY-FREE

BANANA SALMON

CARNE ASADA

STEAK FAJITAS

The only rice and beans available will be guajillo rice and refried beans.

We will not be serving brunch or blue corn tortillas.

