

MIXED Beverage Program

At Mi Dia From Scratch, our commitment is to use the freshest and finest ingredients available, featuring margaritas using only 100% Blue Agave Tequilas.

In our Margaritas, we have chosen to use lemons over limes, which delivers a bright and consistent flavor profile year round. One sip of a Mi Dia Margarita will prove the consistent freshness and flavor of lemons truly makes a difference.

Finally, the addition of organic light agave nectar provides the perfect balance to all of our freshly prepared cocktails, and results in making all of our handcrafted drinks “skinny”.

MI DIA’S SIGNATURE DRINK

 **HELL FREEZES OVER** The concept in a glass! House made Hatch Green Chili Infused Ambhar Plata Tequila, Cointreau, Lime, Cucumber, Basil, Organic Agave Nectar, Dry Ice; Rimmed With A Hatch Chili Salt Blend **14**

OUR MIXOLOGIST SPECIALTY

-  **HEART OF THE DESERT** Hatch Green Chili Infused Ambhar Plata, Solerno Blood Orange Liqueur, Lemon **13**
- RIVIERA MAYA** Strawberry Infused Espolon Blanco Tequila, St. Germain Elderflower, Cointreau, Prosecco **13**
-  **BLUEBERRY HABANERO MARGARITA** Blueberry Infused Patron Silver, Cointreau, Lemon, Habanero Agave; Topped With Lemon Air **15**
-  **DULCE ENFUEGO** Pineapple-Chipotle Infused Casa Noble Organic Crystal Tequila, Grand Marnier, Lemon, Egg White **13**

HOUSE INFUSED TEQUILAS

- HATCH GREEN CHILI INFUSED AMBHAR PLATA** On Tap **9**
- BLUEBERRY INFUSED PATRON SILVER** On Tap **9**
- PINEAPPLE-CHIPOTLE INFUSED CASA NOBLE ORGANIC CRYSTAL TEQUILA** On Tap **9**
- STRAWBERRY INFUSED ESPOLON BLANCO** Chilled **9**
- STRAWBERRY INFUSED PATRON XO** Chilled **9**
- INFUSED TEQUILA FLIGHT** Any 3 of our signature Infusions **10**

-  Most Popular Drinks
-  Spicy Drinks

TEQUILA DAISIES *"Margarita" is Spanish for "Daisy Flower"*

All Of Our Margaritas Are Made With A Fresh Lemon Juice And An Organic Light Agave Nectar

COCKTAIL OF THE MONTH - ASK SERVER FOR DETAILS

MI DIA ROCKS Exotico Silver, Triple Sec **8**

✈️ **THE GOLD DIGGER** Mi Dia's Single Barrel Casa Noble Reposado Tequila, Cointreau **12**

HOLLYWOOD Casamigos Añejo, Grand Marnier **15**

THE UPSELL El Jimador Reposado, Cointreau **9**

✈️ **LA FLACA "THE SKINNY"** Mi Campo Blanco, Cointreau **10**

✈️ **SEÑOR JALAPEÑO** Avion Silver, Triple Sec, Jalapeño **9**

LA PRIMAVERA Don Julio Silver, Grand Marnier **14**

✈️ **PARA LA PATRONA** Patron Silver, Patron Citrange **13**

THE HEART OF THE MATTER Corazon Añejo, Solerno Blood Orange **13**

WAR OF 1812 1800 Reposado, Cointreau **10**

THE U.S. ORIGINAL Herradura Reposado, Cointreau **12**

PLATINUM PURE El Tesoro Platinum, Grand Marnier, Patron Citrange **12**

EL MAESTRO Maestro Dobel Diamante Reposado, Cointreau Noir **15**

EL JEFE Casa Maestri Añejo, Cointreau Noir **16**

THE WINDSOR Organic Casa Noble Añejo, Cointreau **16**

BLACKBARREL Sauza Hornitos Blackbarrel Añejo, Grand Marnier **14**

TRADICION MAZAHUA Clase Azul Reposado, Cointreau Noir **22**

LONESTAR KID Dulce Vida Organic 100 Añejo Tequila, Cointreau Noir, Vanilla Agave **16**

FROZEN TEQUILA FRAPPE

MI DIA FROZEN OVER House Made Frozen Margarita, Exotico Silver, Triple Sec **8**
Add Mango, Strawberry, Prickly Pear, Coconut **1**

✈️ **JALISCO TWISTER** Margarita Meltdown with House Made Sangria **10**

VIOLET MERENGUE Mi Dia House Frozen Margarita, Crème Yvette Violet Liqueur, La Pinta Pomegranate Tequila **12**

MEXICAN CANDY Mi Dia House Frozen Margarita, Chamoy, Mango, Tajín Chili **9**



THINKING OUTSIDE THE BOX

-  **PALOMA** Mi Dia's Single Barrel Casa Noble Reposado Tequila, Grapefruit, Lime, Izze Grapefruit Soda, Ancho Chile Rim **12**
- TX SMASH** TX Whiskey, Strawberry, Lemon, Basil Infused Agave, Ginger Beer **12**
-  **NEW MEXICAN MARTINI** Espolon Reposado, Cointreau, Olives, Lemon, Lime, Jalapeño Infused Agave, Hatch Chili Salt **12**
- PINK TACO** Sauza Tres Generaciones Silver, Cointreau, Chambord, Lemon, Agave Nectar, Cilantro Ice Sphere **12**
- TEQUILA OLD FASHION** Organic Dulce Vida Añejo Tequila, Mole Bitters, Smoked Vanilla Agave **16**
-  **CLOUD 9** Codigo 1530 Blanco Rosa, Cointreau Noir, Lemon, Lime, Vanilla Agave, Hibiscus Air **15**
- SAN MIGUEL ROYAL 75** Casa Dragones Blanco, Chambord, Lemon, Strawberry Agave, Cava **11**
-  **JALISCO EXPRESS** Cazadores Reposado, Lime, Serrano, Cilantro, Habanero Infused Agave Nectar **13**
- LUCKY EDDY** Herradura Directors Cut, Deep Eddy Peach Vodka, Lime, Lemon, Strawberry, Prosecco **12**
- PRICKLY PEAR MARTINI** Dulce Vida Organic Blanco Tequila, Veev Acai, Prickly Pear, Orange, Lemon, Strawberry Infused Agave **13**
-  **HIBISCUS CHAMPAGNE MARGARITA** Prosecco, Clase Azul Plata, Hibiscus, St. Germain Elderflower **15**
- GUADALAJARA MOJITO** Avion Silver, Mint, Lime, Prosecco, Organic Light Agave **11**

mezcal Y mas

- MEZCARITA** Del Maguey Vida Mezcal, Solerno Bood Orange, Huitlacoche Salt **12**
-  **JARDIN DE OAXACA** Casamigos Mezcal, Cointreau, Blackberry, Orange, Lemon, Basil Infused Agave **11**
- LA GRANADA** Rey Campero Jabali Mezcal, La Pinta Pomegranate Tequila, Aromatic Bitters, Lemon, Pomegranate Agave **16**
- AMANECER** Bacanora, Sotol, Orange, Mint, Lemon, Lime, Topo Chico **15**
-  **EL GUABANERO** Illegal Reposado Mezcal, Guava, Lime, Habanero Infused Agave, Lemon Air **13**
-  **PARAÍSO DE AGUACATE** Illegal Mezcal Joven, St Germaine, Avocado, Pineapple, Lime, Organic Light Agave Nectar **16**
- LA PLAYA** Bozal Tobasiche Mezcal, Rumhaven Coconut Rum, Pineapple, Lemon, Agave, Egg White and Aromatic Bitters **14**

mezcal

Unlike tequila, mezcal can be made from more than 30 types of agave and can be produced anywhere in Mexico, typically in the Oaxaca region. Its signature smoky flavor comes from cooking the agave in underground pits, which are lined with hot rocks that burn for about 24 hours before the cooking process begins.

Bozal Cruixe.....	15	Illegal Joven	10
Bozal Tobasiche.....	15	Illegal Reposado	12
Casamigos Mezcal.....	12	Illegal Anejo	16
Clase Azul Cenizo.....	40	Rey Campero Jabali	18
Del Maguey Pechuga.....	35	Wahaka Madre Cuixe	16
Del Maguey Vida.....	9		

MEZCAL FLIGHT Casamigos Mezcal, Illegal Reposado, Rey Campero Jabali **18**

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

TEQUILA

SILVER Blanco - Plata - White - Platinum

This is the blue agave spirit in its purest form. It is clear and bottled within two months of distillation, where the true flavors and the intensity of the agave are present, as well as the natural sweetness.

1800.....	8	Clase Azul.....	16	Mi Campo.....	8
Ambhar.....	9	Codigo 1530 Rosa.....	14	Milagro Select Barrel.....	12
Arte NOM 1580.....	10	Don Julio.....	10	Olmeca Altos.....	9
Avion.....	10	Dulce Vida Organic 80.....	8	Patron.....	10
Cabo Wabo.....	9	El Jimador.....	8	Riazul.....	9
Casa Dragones.....	13	El Tesoro.....	9	Roca Patron.....	13
Casa Noble.....	10	Espolon.....	8	Sauza Hornitos.....	7
Casamigos.....	10	Fortaleza.....	11	Siete Leguas.....	10
Cazadores.....	7	Herradura.....	9	Tequila Ocho.....	11
Chaquira.....	30	Herradura "Director's Cut" 100.....	16	Tres Generaciones.....	8

BLANCO FLIGHT El Tesoro Blanco, Avion Silver, Don Julio Silver 12

REPOSADO meaning "Rested"

The tequila is aged in wood barrels between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavors.

1800.....	9	Don Julio.....	11	Milagro Select Barrel.....	14
Ambhar.....	10	Dulce Vida Organic 100.....	10	Olmeca Altos.....	10
Arte NOM 1414.....	11	El Jimador.....	9	Patron.....	11
Avion.....	11	Espolon.....	9	Riazul.....	10
Casa Noble.....	11	Fortaleza.....	12	Roca Patron.....	16
Casamigos.....	11	Herradura.....	10	Sauza Hornitos.....	8
Cazadores.....	8	Jose Cuervo Tradicional.....	8	Siete Leguas.....	11
Chaquira.....	35	Maestro Dobel Diamante.....	11	Tequila Ocho.....	12
Clase Azul.....	18	Mi Campo.....	11	Tres Generaciones.....	9

REPOSADO FLIGHT Clase Azul Reposado, Casamigos Reposado, Siete Leguas Reposado 14

AÑEJO meaning "Aged"

After aging for at least one year, tequila can then be classified as an "añejo". The distillers are required to age añejo tequila in barrels that do not exceed 600 liters. This aging process darkens the tequila to an amber color, and the flavor can become smoother, richer and more complex.

1800.....	10	Don Julio 1942.....	18	Olmeca Altos.....	11
Ambhar.....	11	Don Julio 70th.....	14	Patron.....	12
Arte NOM 1146.....	12	Dulce Vida Organic 100.....	14	Riazul.....	11
Avion.....	12	El Jimador.....	10	Roca Patron.....	18
Casa Maestri.....	12	Espolon.....	10	Sauza Conmemorativo.....	8
Casa Noble.....	12	Fortaleza.....	13	Sauza Hornitos.....	9
Casamigos.....	12	Gran Centenario.....	11	Hornitos Black Barrel.....	10
Cazadores.....	9	Herradura.....	12	Siete Leguas.....	12
Chaquira.....	40	Herradura Ultra.....	16	Tequila Ocho.....	13
Corazon.....	10	Lunazul Primero.....	8	Tres Generaciones.....	10
Don Julio.....	12	Milagro Select Barrel.....	16		

ANEJO FLIGHT Fortaleza Añejo, Ambhar Añejo, Arte NOM 1146 Añejo 16

EXTRA AÑEJO meaning "Ultra Aged"

A new classification added in the summer of 2006, labeling any tequila aged more than 3 years, an "Extra Añejo". These tequilas are extremely smooth and complex with a predominant oak finish.

ASK YOUR SERVER ABOUT OUR "EL PRESIDENTE'S LIST"



WINE

BUBBLES

Ruffino Prosecco 187ml	Italy	9
Freixenet, Carta Nevada Brut Cava	Sant Sadurni D'Anoia, Spain	9/32

WHITES

Ferrari-Carano Fume Blanc	Napa Valley, CA	9/32
Santa Ema Sauvignon Blanc	Maipo Valley, Chile	10/35
Barone Fini Pinot Grigio	Valdadige, Italy	9/32
Casa Madero Chardonnay	Parras Valley, Mexico	10/35
Meomi Chardonnay	Sonoma, Santa Barbara, Monterray, CA	12/42

REDS

Charles Smith Merlot	Columbia Valley, WA	9/32
Alfredo Roca Pinot Noir	Mendoza, AR	10/35
Hahn Estate Pinot Noir	Arroyo Seco, CA	13/45
Casa Madero 3V Red Blend	Parras Valley, Mexico	12/45
Finca el Origen, Reserva Malbec	Mendoza, AR	10/35
Pascual Toso Reserva Malbec	Mendoza, AR	14/49
Famiglia Bianchi Cabernet Sauvignon	Mendoza, AR	13/45
Simi Cabernet Sauvignon	Sonoma County, CA	15/52
Casa Madero "Casa Grande"		
Gran Reserva Cabernet Sauvignon	Parras Valley, Mexico	66

BOTTLE BEER SELECTIONS

Make It A Michelada With Our Homemade Sangrita For \$1 More

LATIN AMERICAN

5

Bohemia, Corona, Corona Light, Dos XX Lager, Modelo Especial, Negra Modelo, Pacifico, Tecate, Victoria

AMERICAN

4

Bud Light, Coors Light, Michelob Ultra, Miller Light, Shiner Bock

IPA

6

Seasonal

EUROPEAN

5

Stella Artois, Kaliber Non Alcoholic Beer

