

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 Socorro Blanco 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 Socorro Blanco, Jalisco 1562, 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**

MI DIA'S RANCH WATER Your Choice of Infused Tequila, Lime, Topo Chico. Classically Served With Socorro Blanco Tequila **12**

HOUSE INFUSED TEQUILAS

HATCH GREEN CHILI INFUSED SOCORRO BLANCO On Tap **10**

BLUEBERRY INFUSED PATRON SILVER On Tap **10**

PINEAPPLE-CHIPOTLE INFUSED CASA NOBLE ORGANIC CRYSTAL TEQUILA On Tap **10**

STRAWBERRY INFUSED ESPOLON BLANCO Chilled **10**

STRAWBERRY INFUSED KAHLÚA Chilled **10**

INFUSED TEQUILA FLIGHT Any 3 of our signature Infusions **11**

 Most Popular Drinks

 Spicy Drinks

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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**

✈ **LA ROCA** Teremana Blanco, Cointreau **11**

HOLLYWOOD Casamigos Reposado, Jalisco 1562 **18**

THE UPSSELL El Jimador Reposado, Cointreau **10**

PAY IT FORWARD Socorro Reposado, Jalisco 1562 **12**

✈ **LA FLACA "THE SKINNY"** Mi Campo Blanco, Cointreau **12**

✈ **SEÑOR JALAPEÑO** Avion Silver, Triple Sec, Jalapeño **12**

LA PRIMAVERA Don Julio Silver, Grand Marnier **16**

✈ **PARA LA PATRONA** Patron Silver, Patron Citronge **14**

THE HEART OF THE MATTER Corazon Añejo, Jalisco 1562 **15**

WAR OF 1812 1800 Reposado, Cointreau **11**

THE U.S. ORIGINAL Herradura Reposado, Cointreau **13**

PLATINUM PURE El Tesoro Platinum, Grand Marnier, Patron Citronge **14**

EL MAESTRO Maestro Dobel Diamante Reposado, Jalisco 1562 **16**

EL JEFE Casa Noble Reposado, Jalisco 1562 **16**

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

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

THE GUARDIAN Cazadores Añejo, Jalisco 1562 **14**

LONESTAR KID Dulce Vida 100 Añejo Tequila, Jalisco 1562 **18**

FROZEN TEQUILA FRAPPE

MI DIA FROZEN OVER House Made Frozen Margarita, Exotico Silver, Triple Sec **8**
Add Mango, Strawberry, Prickly Pear, Coconut **2**

✈ **JALISCO TWISTER** Margarita Meltdown with House Made Sangria **11**

VIOLET MERENGUE Mi Dia House Frozen Margarita, Crème Yvette Violet Liqueur, La Pinta Pomegranate Tequila **13**

MEXICAN CANDY Mi Dia House Frozen Margarita, Chamoy, Mango, Tajin Chili **10**



THINKING OUTSIDE THE BOX

- **PALOMA** Socorro Blanco, Grapefruit, Lime, Izze Grapefruit Soda, Ancho Chile Rim **12**
- THE G.O.A.T.** Cincorro Reposado, Lemon, Smoked Vanilla Agave, Reserve Malbec **23**
- TX SMASH** TX Whiskey, Strawberry, Lemon, Basil Infused Agave, Ginger Beer **13**
- **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 **13**
- **CLOUD 9** Calirosa Rosa Blanco, Jalisco 1562, Lemon, Lime, Vanilla Agave, Hibiscus Air **15**
- ROCKIN' ROYAL 75** Teremana Blanco, Chambord, Lemon, Strawberry Agave, Sparkling Wine **12**
- **JALISCO EXPRESS** Cazadores Reposado, Lime, Serrano, Cilantro, Habanero Infused Agave Nectar **13**
- LUCKY EDDY** Dulce Vida Blanco 100, 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, Cincorro Blanco Tequila, Hibiscus, St. Germain Elderflower **15**
- GUADALAJARA MOJITO** Avion Silver, Mint, Lime, Prosecco, Organic Light Agave **12**

mezcal y mas

- **MEZCARITA** Del Maguey Vida Mezcal, Jalisco 1562, Huitlacoche Salt **14**
- **JARDIN DE OAXACA** Casamigos Mezcal, Cointreau, Blackberry, Orange, Lemon, Basil Infused Agave **16**
- LA GRANADA** Burrito Fiestero Cenizo, La Pinta Pomegranate Tequila, Aromatic Bitters, Lemon, Pomegranate Agave **12**
- **EL GUABANERO** Illegal Reposado Mezcal, Guava, Lime, Habanero Infused Agave, Lemon Air **16**
- OAXACAN OLD FASHIONED** Espolon Añejo, Del Maguey Vida Mezcal, Smoked Vanilla Agave, Mole Bitters **16**
- MORNING GLORY** Senor Sotol, Aperol, Guava, Ginger Agave, Lime, Topo Chico **11**

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 Anejo	24
Bozal Tobasiche.....	15	Rey Campero Jabali	25
Casamigos Mezcal	14	Wahaka Madre Cuixe	18
Clase Azul Cenizo	50	Burrito Fiestero Artesenal	10
Del Maguey Pechuga.....	40	Burrito Fiestero Ancestral	35
Del Maguey Vida.....	10	MG Mezcal Gin	15
Illegal Joven	12	Senor Sotol	11
Illegal Reposado	16		

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

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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.....	30	Olmeca Altos.....	9
Ambhar.....	10	Cincoro.....	18	Patron.....	13
Arte NOM 1580.....	15	Don Julio.....	12	Riazul.....	12
Avion.....	10	Dulce Vida Organic 80.....	8	Roca Patron.....	17
Cabo Wabo.....	9	El Jimador.....	8	Sauza Hornitos.....	7
Calirosa Rosa Blanco.....	11	El Tesoro.....	13	Siete Leguas.....	12
Casa Dragones.....	16	Espolon.....	8	Socorro.....	10
Casa Noble.....	11	Fortaleza.....	14	Tequila Ocho.....	11
Casamigos.....	11	Herradura.....	9	Tres Generaciones.....	10
Cazadores.....	7	Mi Campo.....	8		
Chaquira.....	35	Milagro Select Barrel.....	12		

BLANCO FLIGHT El Tesoro Blanco, Avion Silver, Don Julio Silver 14

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.....	13	Patron.....	14
Ambhar.....	11	Dulce Vida Organic 100.....	12	Riazul.....	14
Arte NOM 1414.....	17	El Jimador.....	9	Roca Patron.....	20
Avion.....	11	Espolon.....	9	Sauza Hornitos.....	8
Casa Noble.....	12	Fortaleza.....	16	Siete Leguas.....	13
Casamigos.....	12	Herradura.....	10	Socorro.....	11
Cazadores.....	8	Maestro Dobel Diamante.....	11	Tequila Ocho.....	15
Chaquira.....	38	Mi Campo.....	11	Tres Generaciones.....	11
Cincoro.....	22	Milagro Select Barrel.....	14		
Clase Azul.....	32	Olmeca Altos.....	11		

REPOSADO FLIGHT Clase Azul Reposado, Casamigos Reposado, Siete Leguas Reposado 16

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.....	32	Milagro Select Barrel.....	16
Ambhar.....	12	Don Julio 70th.....	18	Olmeca Altos.....	13
Arte NOM 1146.....	22	Dulce Vida Organic 100.....	18	Patron.....	15
Avion.....	12	El Jimador.....	10	Riazul.....	17
Casa Maestri.....	22	Espolon.....	10	Roca Patron.....	22
Casa Noble.....	14	Fortaleza.....	19	Sauza Conmemorativo.....	8
Casamigos.....	13	Gran Centenario.....	11	Sauza Hornitos.....	9
Cazadores.....	9	Herradura.....	14	Siete Leguas.....	14
Chaquira.....	42	Herradura Ultra.....	16	Socorro.....	12
Cincoro.....	30	Hornitos Black Barrel.....	10	Tequila Ocho.....	17
Corazon.....	10	Komos Cristalino.....	25	Tres Generaciones.....	12
Don Julio.....	14	Lunazul Primero.....	8		

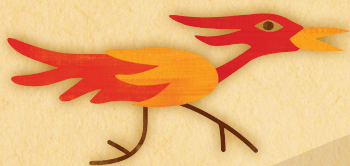
ANEJO FLIGHT Fortaleza Añejo, Ambhar Añejo, Arte NOM 1146 Añejo 18

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	10
Freixenet, Carta Nevada Brut Cava	Sant Sadurni D'Anoia, Spain	10/38

WHITES

Ferrari-Carano Fume Blanc	Napa Valley, CA	10/38
Natura Sauvignon Blanc	Chile	10/38
Barone Fini Pinot Grigio	Valdadige, Italy	10/38
Casa Madero Chardonnay	Parras Valley, Mexico	11/42
Meomi Chardonnay	Sonoma, Santa Barbara, Monterray, CA	13/50

REDS

Charles Smith Merlot	Columbia Valley, WA	10/38
Alfredo Roca Pinot Noir	Mendoza, AR	11/42
Hahn Estate Pinot Noir	Arroyo Seco, CA	14/54
Casa Madero 3V Red Blend	Parras Valley, Mexico	13/50
Finca el Origen, Reserva Malbec	Mendoza, AR	11/42
Pascual Toso Reserva Malbec	Mendoza, AR	15/58
Famiglia Bianchi Cabernet Sauvignon	Mendoza, AR	14/54
Simi Cabernet Sauvignon	Sonoma County, CA	16/62
Casa Madero "Casa Grande"		
Gran Reserva Cabernet Sauvignon	Parras Valley, Mexico	100

BOTTLE BEER SELECTIONS

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

LATIN AMERICAN 6

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

AMERICAN 5

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

IPA 7

Seasonal

EUROPEAN 6

Stella Artois, Kaliber Non Alcoholic Beer

