

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 **16**

OUR MIXOLOGIST SPECIALTY

 **HEART OF THE DESERT** Hatch Green Chili Infused Socorro Blanco, Jalisco Orange, Lemon **13**

RIVIERA MAYA Strawberry Infused Cazadores Blanco Tequila, Elderflower, Cointreau, Sparkling Wine **13**

 **BLUEBERRY HABANERO MARGARITA** Blueberry Infused Patron Silver, Cointreau, Lemon, Habanero Infused Agave; Topped With Lemon Air **16**

 **DULCE ENFUEGO** Pineapple-Chipotle Infused Casa Noble Organic Crystal Tequila, Grand Marnier, Lemon, Agave **15**

MI DIA'S RANCH WATER Your Choice of Infused Tequila, Lime, Sparkling Water. Classically Served With Socorro Blanco Tequila **13**

 **PIÑA MORADA** Pineapple-Chipotle Infused Casa Noble Organic Crystal Tequila, Lime, Pineapple, Chicha Morada **15**

HOUSE INFUSED TEQUILAS 1.5 oz

HATCH GREEN CHILI INFUSED SOCORRO BLANCO On Tap **12**

BLUEBERRY INFUSED PATRON SILVER On Tap **13**

PINEAPPLE-CHIPOTLE INFUSED CASA NOBLE ORGANIC CRYSTAL TEQUILA Chilled **13**

STRAWBERRY INFUSED CAZADORES BLANCO On Tap **10**

STRAWBERRY INFUSED KAHLÚA Chilled **10**

INFUSED TEQUILA FLIGHT Any 3 of Our Signature Infusions **13**



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 **9.5**

 **LA ROCA** Teremana Blanco, Cointreau **13**

HOLLYWOOD Casamigos Reposado, Jalisco Orange **18**

THE UPSSELL El Jimador Reposado, Cointreau **11**

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

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

 **SEÑOR JALAPEÑO** Lunazul Blanco, Triple Sec, Jalapeño **12**

LA PRIMAVERA Don Julio Silver, Grand Marnier **18**

PARA LA PATRONA Patron Silver, Patron Citronge **17**

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

WAR OF 1812 1800 Reposado, Cointreau **13**

THE U.S. ORIGINAL Herradura Reposado, Cointreau **14**

PLATINUM PURE Tequila Ocho Silver, Grand Marnier, Patron Citronge **14**

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

EL JEFE Don Julio Añejo, Jalisco Orange **18**

THE WINDSOR Casa Noble Reposado, Cointreau **17**

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

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

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

THE MAVERICK Osadia Blanco, Cointreau **16**

FROZEN TEQUILA FRAPPE

MI DIA FROZEN OVER House Made Frozen Margarita, Exotico Silver, Triple Sec **9.5**
Add Mango, Strawberry, Prickly Pear, Coconut, Pineapple, or Passion Fruit **+2**

 **JALISCO TWISTER** Margarita Meltdown with House Made Sangria **12**

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

MEXICAN CANDY Mi Dia House Frozen Margarita, Chamoy, Mango, Tajin Chili **11.5**



THINKING OUTSIDE THE BOX

- ✈️ **PALOMA** Socorro Blanco, Grapefruit, Lime, Izze Grapefruit Soda, Ancho Chile Rim **12**
- THE G.O.A.T.** Cincoro Reposado, Lemon, Smoked Vanilla Agave, Reserve Malbec **23**
- TEXAS SMASH** Bendt No.5, Strawberry, Lemon, Basil Infused Agave, Ginger Beer **13**
- 🍷 **NEW MEXICAN MARTINI** Cazadores Reposado, Cointreau, Olives, Lemon, Lime, Jalapeño Infused Agave, Hatch Chili Salt **12**
- PINK TACO** Sauza Tres Generaciones Silver, Cointreau, Chambord, Lemon, Organic Light Agave, Cilantro Ice Sphere **13**
- ✈️ **ROCKIN' ROYAL 75** Teremana Blanco, Chambord, Lemon, Strawberry Agave, Sparkling Wine **12**
- 🍷 **JALISCO EXPRESS** Cazadores Reposado, Lime, Serrano, Cilantro, Habanero Infused Agave **13**
- LUCKY EDDY** Dulce Vida Blanco 100, Deep Eddy Peach Vodka, Lime, Lemon, Strawberry, Sparkling Wine **12**
- PRICKLY PEAR MARTINI** Dulce Vida Organic Blanco Tequila, Veev Acai, Prickly Pear, Orange, Lemon, Strawberry Infused Agave **13**
- ✈️ **HIBISCUS CHAMPAGNE MARGARITA** Sparkling Wine, Olmeca Altos Blanco Tequila, Hibiscus, Elderflower **15**
- GUADALAJARA MOJITO** Olmeca Altos Blanco Tequila, Mint, Lime, Sparkling Water, Organic Light Agave **12**
- LA MULA VERDE** Titos Vodka, Cucumber, Ginger, Mint, Lime, Sparkling Water **14**
- BAJA CAMARENA** Tequila Ocho Blanco, Passion Fruit, Lime, Hibiscus **16**
- THE BUTTERFLY EFFECT** Casamigos Blanco, Elderflower, Pineapple, Lemon, Strawberry Agave, Butterfly Pea Tea **16**

Mezcal Y Mas

- MEZCARITA** Burrito Fiestero Cenizo, Jalisco Orange, Huitlacoche Salt **14**
- ✈️ **JARDIN DE OAXACA** Amaras Verde Mezcal, Cointreau, Blackberry, Orange, Lemon, Basil Infused Agave **16**
- JUAN EN A MELON** Ilegal Joven, Midori, Melon, Lime **15**
- 🍷 **EL GUABANERO** Ilegal Joven Mezcal, Guava, Lime, Elderflower, Habanero Infused Agave, Lemon Air **16**
- OAXACAN OLD FASHIONED** Cazadores Añejo, Del Maguey Vida Mezcal, Smoked Vanilla Agave, Mole Bitters **16**
- MORNING GLORY** Señor Sotol, Aperol, Guava, Ginger Agave, Lime, Sparkling Water **13**

FLIGHTS NO SUBSTITUTIONS

- BLANCO FLIGHT** El Tesoro Blanco, Avion Silver, Don Julio Silver **14**
- REPOSADO FLIGHT** Clase Azul Reposado, Casamigos Reposado, Siete Leguas Reposado **16**
- AÑEJO FLIGHT** Don Julio Añejo, Herradura Añejo, Milagro Select Barrel Añejo **18**
- MEZCAL FLIGHT** Casamigos Mezcal, Ilegal Reposado, Rey Campero Jabali **25**
- INFUSED TEQUILA FLIGHT** Any 3 of Our Signature Infusions **13**
- EL CAPITAN** Komos Extra Añejo, Clase Azul Añejo, Soledad 8 yr **75**
- EL PRESIDENTE** Clase Azul Ultra, Cincoro Extra Añejo, Gran Patron Burdeos **200**

TEQUILA

SUBJECT TO AVAILABILITY

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.

1.5 oz	1.5 oz	1.5 oz
818 12	Clase Azul 35	Nosotros 10
1800 9	Cincoro 22	Olmeca Altos 9
Ambhar 10	Don Julio 13	Osadia 14
Arte NOM 1580 18	Dos Primos 12	Patron 14
Avion 10	Dulce Vida Organic 80 10	Riazul 14
Cabo Wabo 11	El Jimador 8	Roca Patron 20
Calirosa Rosa Blanco 12	El Tesoro 13	Sauza Hornitos 8
Casa Del Sol 15	Espolon 8	Siete Leguas 15
Casa Dragones 18	Fortaleza 14	Socorro 10
Casa Noble 12	Herradura 10	Soledad Joven 25
Casamigos 12	Lunazul 8	Tequila Ocho 12
Cazadores 8	Mi Campo 8	Teremana 11
Chaquira 50	Milagro Select Barrel 12	Tres Generaciones 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.

1.5 oz	1.5 oz	1.5 oz
818 13	Don Julio 14	Olmeca Altos 11
1800 10	Dulce Vida Organic 80 11	Osadia 16
Ambhar 11	El Jimador 9	Patron 16
Arte NOM 1414 20	El Tesoro 16	Riazul 16
Avion 11	Espolon 9	Roca Patron 22
Casa Del Sol 20	Fortaleza 16	Sauza Hornitos 9
Casa Noble 14	Herradura 12	Siete Leguas 16
Casamigos 13	Komos Rosa 25	Socorro 11
Cazadores 9	Maestro Dobel Diamante 14	Tequila Ocho 15
Chaquira 55	Mi Campo 11	Teremana 12
Cincoro 26	Milagro Select Barrel 14	Tres Generaciones 13
Clase Azul 45	Nosotros 12	

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.

1.5 oz	1.5 oz	1.5 oz
818 16	Don Julio 1942 45	Olmeca Altos 13
1800 11	Don Julio 70th 20	Osadia 18
Ambhar 12	Dulce Vida Lonestar 18	Patron 18
Arte NOM 1146 22	El Jimador 10	Riazul 22
Avion 12	El Mayor 12	Roca Patron 25
Casa Del Sol 25	El Tesoro 20	Sauza Conmemorativo 9
Casa Maestri 25	Espolon 10	Sauza Hornitos 9
Casa Noble 16	Fortaleza 20	Siete Leguas 17
Casamigos 14	Gran Centenario 11	Socorro 12
Cazadores 10	Herradura 16	Soledad Dos Barricas 28
Chaquira 60	Herradura Legend 40	Tequila Ocho 18
Cincoro 40	Herradura Ultra 16	Teremana 13
Clase Azul Anejo 100	Hornitos Black Barrel 10	Tres Generaciones 14
Corazon 10	Komos Cristalino 25	
Don Julio 15	Milagro Select Barrel 16	

EL PRESIDENTE'S LIST

SUBJECT TO AVAILABILITY

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.

	1oz	2oz
Avion 44 Extra Añejo	15	30
Casa Dragones Joven	30	60
Casa Noble 5yr Single Barrel Extra Añejo	15	30
Casa Noble 5yr Single Barrel "Carlos Santana" Extra Añejo	55	110
Casa Noble Alta Belleza Extra Añejo	100	200
Casa Noble "Seleccion Del Fundador" Vol li 8yr Extra Añejo	100	200
Cazadores Extra Añejo	7	14
Chaquira Extra Añejo	33	65
Cincoro Extra Añejo	120	240
Clase Azul Añejo	50	100
Clase Azul Ultra Añejo	125	250
Codigo 1530 "Origen" Extra Añejo	33	65
Don Julio Ultima Reserva	40	80
Dulce Vida Extra Añejo	23	45
El Mayor Extra Añejo	13	25
El Tesoro Paradiso Extra Añejo	20	40
Gran Patron Burdeos Añejo	50	100
Gran Patron Piedra Extra Añejo	38	75
Gran Patron Platinum	15	30
Grand Mayan Ultra Aged	15	30
Herradura Seleccion Suprema	40	80
Jose Cuervo Reserva De Familia	25	50
Komos Extra Añejo	40	80
Patron Extra Añejo	15	30
Tears Of Llorona	25	50
Tequila Ocho Extra Añejo	25	50
Soledad 8yr Extra Añejo	16	32

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.

	1.5 oz		1.5 oz
Amaras Cupreata	18	Del Maguey Vida	10
Amaras Verde	10	Illegal Joven	12
Bozal Cruixe	18	Illegal Reposado	16
Bozal Tobasiche	18	Illegal Añejo	25
Burrito Fiestero Artesenal	12	Rey Campero Jabali	30
Burrito Fiestero Ancestral	40	Wahaka Madre Cuixe	24
Casamigos Joven	16	Señor Sotol	11
Clase Azul Cenizo	75		
Del Maguey Pechuga	50		



WINE

BUBBLES

Zonin Prosecco	Italy	10
Perelada Brut Cava	Catalonia, Spain	10/32
Perelada Brut Rose	Catalonia, Spain	12/42

WHITES

Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	14/50
Meomi Chardonnay	Sonoma, Santa Barbara, CA	14/50
Cru Chardonnay	Arroyo Seco, California	12/44
Ruffino Lumina Pinot Grigio	Friuli, Italy	10/36

REDS

Santo Cruz Merlot	Central Valley, Chile	10/32
Michael - Schlumberger Pinot Noir	Sonoma County, CA	10/36
DiamAndes Malbec-Syrah	Mendoza, Argentina	14/46
Left Bank Red Blend	Western Cape, South Africa	12/42
Simi Cabernet Sauvignon	Sonoma County, CA	16/60
Bliss Cabernet Sauvignon	Mendocino, CA	14/52
RG MX Red Blend	Parras Valley, Mexcio	16/60
RG MX Cabernet	Parras Valley, Mexcio	66
RG MX Merlot	Parras Valley, Mexcio	66

BOTTLE BEER SELECTIONS

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

LATIN AMERICAN

6

Bohemia, Corona, Corona Premier, Dos XX Lager, Modelo Especial, Negra Modelo, Pacifico, Victoria

DOMESTIC

5

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

IPA, PREMIUM

8

El Chingon IPA, Mosaic IPA

EUROPEAN

6

Stella Artois, Heineken Non-Alcoholic Beer

