

## MIXED BEVERAGE PROGRAM

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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".

## HOUSE INFUSED TEQUILAS 1.5 oz

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

**BLUEBERRY INFUSED PATRON SILVER** On Tap **13**

**PINEAPPLE-CHIPOTLE INFUSED MI CAMPO** Chilled **13**


**STRAWBERRY INFUSED HORNITOS BLANCO** On Tap **10**

**STRAWBERRY INFUSED KAHLÚA** Chilled **10**

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


## MI DIA'S SIGNATURE DRINK

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 **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


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 **BLUEBERRY HABANERO MARGARITA** Blueberry infused Patron Blanco, Cointreau, Lemon, Habanero Infused Agave. Topped with Lemon Air **16**

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

 **DULCE ENFUEGO** Pineapple-Chipotle Infused Mi Campo Blanco Tequila, Grand Marnier, Lemon, Agave Nectar **15**

 **HEART OF THE DESERT** Hatch Green Chile Socorro Blanco, Jalisco Orange, Lemon, Hatch Chile Salt Rim **13**

 **PIÑA MORADA** Pineapple-Chipotle Infused Mi Campo Blanco Tequila, Chicha Morada, Lime, Pineapple **15**

**MI DÍA'S RANCH WATER** Your Choice of Infused Tequila, Lime, Sparkling Water. Classically served with Socorro Tequila Blanco **13**

**EL REVOLUCIONARIO** Strawberry Infused Kahlúa & 1921 Tequila Cream Blended with Our House Made Tahitian Vanilla Ice Cream **12**

## MOCKTAILS

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**DESIGNATED DRIVER** Cucumber Juice, Lime, Organic Agave Nectar, Ginger Beer **10**

**LA PALMA** Coconut, Pineapple Juice, Lemon, Vanilla Agave, Sprite **10**

**SUEÑO DE MORA** Blueberry, Basil, Lime, Ginger Agave, Sparkling Water **10**

**FAUX-JITO FIZZ** Orange, Mint, Lime, Lavender Infused Agave, Sprite **10**

 Most Popular Drinks

 Spicy Drinks

[WWW.MIDIAFROMSCRATCH.COM](http://WWW.MIDIAFROMSCRATCH.COM)

## 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** Agavales Reposado, Triple Sec **9.5**
- ✈️ **THE UPSSELL** Hornitos Reposado, Cointreau **13**
- PARA LA PATRONA** Patron Silver, Patron Citronge **17**
- PAY IT FORWARD** Socorro Reposado, Jalisco Orange **12**
- ✈️ **LA FLACA** Mi Campo Blanco, Cointreau **12**
- 🍷 **SEÑOR JALAPEÑO** Lunazul Blanco, Triple Sec, Jalapeño **12**
- EL JEFE** Tres Generaciones Añejo, Grand Marnier **18**
- BLACKBARREL** Sauza Hornitos Blackbarrel Añejo, Grand Marnier **15**
- THE WINDOSR** Casa Noble Reposado, Cointreau **18**
- LOS ALTOS DE JALISCO** Olmeca Altos Plata, Jalisco Orange **13**
- HOLLYWOOD** Teremana Reposado, Jalisco Orange **16**
- LA TAHONA** El Tesoro Blanco, Grand Marnier **18**
- WAR OF 1812** 1800 Reposado, Cointreau **14**
- PLATINUM PURE** Tequila Ocho Plata, Grand Marnier, Patron Citronge **16**
- EL MAESTRO** Maestro Dobel Diamante, Jalisco Orange **18**
- LA ROCA** Teremana Blanco, Cointreau **13**
- MILE HIGH** Avion Silver, Grand Marnier, Jalisco Orange **16**
- THE GUARDIAN** Cazadores Añejo, Jalisco Orange **14**

## PREMIUM COCKTAILS

- STALLION** Casa Maestri Añejo, Grand Marnier Cuvée Louis **30**
- THE 23** Cincoro Reposado, Grand Marnier Cuvée Louis **40**
- TRADICIÓN MAZAHUA** Clase Azul Reposado, Cointreau Noir **50**

## FROZEN TEQUILA FRAPPE

- ✈️ **MI DIA FROZEN OVER** House Made Frozen Margarita, Agavales Blanco, 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, Pomegranate Liqueur **13**
- MEXICAN CANDY** Mi Dia House Frozen Margarita, Chamoy, Mango, Tajín Chili **11.5**




## THINKING OUTSIDE THE BOX

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 **PALOMA** Socorro Blanco, Grapefruit, Lime, Izze Grapefruit Soda, Ancho Chile Rim **12**

**THE BUTTERFLY EFFECT** Patron Silver, Elderflower, Pineapple, Lemon, Strawberry Infused Agave, Butterfly Pea Tea **16**

 **NEW MEXICAN MARTINI** Cazadores Reposado, Cointreau, Olives, Lemon, Lime, Jalapeño Infused Agave, Hatch Chili Salt **13**

**JEFFERSON'S SMASH** Jeffersons Whiskey, Strawberry, Lemon, Basil Infused Agave, Ginger Beer **13**

 **PINK TACO** Tres Generaciones Plata, Cointreau, Chambord, Lemon, Organic Light Agave **13**


 **JALISCO EXPRESS** Cazadores Reposado, Cointreau, Lime, Serrano, Cilantro, Habanero Infused Agave **13**

**MIDDAY SUMMER DREAM** Hornitos Plata, Cointreau Noir, Watermelon, Jalapeño, Lime **13**

**LUCKY EDDY** Deep Eddy Peach Vodka, Hornitos Plata, Lime, Lemon, Strawberry, Sparkling Wine **12**

**PRICKLY PEAR MARTINI** Avión Silver Tequila, Veev Acai, Prickly Pear, Orange, Lemon, Strawberry Infused Agave **13**

**LA MULA VERDE** Weber Ranch Vodka, Cucumber, Ginger, Mint, Lime, Sparkling Water **14**

 **HIBISCUS CHAMPAGNE MARGARITA** Sparkling Wine, Hornitos Plata, Hibiscus, Elderflower **16**

**BAJA CAMARENA** Tequila Ocho Plata, Passion Fruit, Lime, Hibiscus **16**

**GIN DREAMER** Roku Japanese Gin, Blueberry, Basil, Lemon **14**

**ESPRESSO MARTINI** Skyy Infused Espresso Vodka, Kahlúa, Frangelico Liqueur **16**


**GUADALAJARA MOJITO** Olmeca Altos Blanco Tequila, Mint, Lime, Sparkling Water, Organic Light Agave **12**

**THE G.O.A.T** Cincoro Reposado, Lemon, Smoked Vanilla Agave, Reserve Malbec **23**

## MEZCAL Y MAS

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**MEZCARITA** Amaras Verde, Jalisco Orange, Huitlacoche Salt **14**

 **JARDIN DE OAXACA** Illegal Joven, Cointreau, Blackberry, Orange, Lemon, Basil Infused Agave **16**

 **EL GUABANERO** Amaras Verde Mezcal, Guava, Lime, Elderflower, Habanero Infused Agave, Lemon Air **15**

**OAXACAN OLD FASHIONED** Cazadores Añejo, Del Maguey Vida Mezcal, Smoked Vanilla Agave, Mole Bitters **16**

**MEZCAL FLIGHT** Illegal Reposado, Mezcal Vago Elote, Montelobos Espadin **25**

## FLIGHTS NO SUBSTITUTIONS

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**ADDITIVE FREE** El Tequileno Blanco, Aguasol Reposado, Tequila Ocho Añejo **20**

**CRISTALINO FLIGHT** Maestro Dobel Diamante, Patron Cristalino, Komos Cristalino **22**

**CELEBRITY FLIGHT** Casa Del Sol Blanco, Cincoro Reposado, Teremana Añejo **30**

**EL CAPITAN** Soledad 8 yr, Komos Extra Añejo, Marques de Casa Noble **75**

**EL PRESIDENTE** Clase Azul Ultra Añejo, 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.

### BLANCO FLIGHT G4 Blanco, Avion Silver, Lalo Blanco 14

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

## 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.

### REPOSADO FLIGHT Siete Leguas Reposado, Socorro Reposado, Patron Reposado 16

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

## 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.

### AÑEJO FLIGHT Milagro Select Barrel Añejo, Maestro Dobel Añejo, Herradura Añejo 18

1.5 oz		1.5 oz		1.5 oz	
1800.....	11	Dulce Vida Lonestar.....	18	Olmeca Altos.....	13
Arte NOM 1146.....	22	El Jimador.....	10	Patron.....	18
Avion.....	12	El Mayor.....	12	Riazul.....	22
Casa Del Sol.....	18	El Tesoro.....	20	Roca Patron.....	25
Casa Maestri.....	25	Espolon.....	10	Sauza Conmemorativo.....	9
Casa Noble.....	16	Fortaleza.....	20	Sauza Hornitos.....	9
Casamigos.....	14	Gran Centenario.....	11	Siete Leguas.....	17
Cazadores.....	10	Herradura.....	16	Socorro.....	12
Cincoro.....	40	Herradura Ultra.....	16	Soledad Dos Barricas.....	28
Clase Azul Añejo.....	100	Hornitos Black Barrel.....	10	Tequila Ocho.....	18
Don Julio.....	15	Komos Cristalino.....	25	Teremana.....	13
Don Julio 1942.....	45	La Pulga.....	17	Tres Generaciones.....	14
Don Julio 70th.....	20	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
Cazadores Extra Añejo.....	7	14
Chaquira Extra Añejo.....	33	65
Cincoro Extra Añejo.....	120	240
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	Ilegal Joven.....	12
Bozal Cuixe.....	18	Ilegal Reposado.....	16
Bozal Tobasiche.....	18	Ilegal Añejo.....	25
Burrito Fiestero Artesenal.....	12	Montelobos Espadin Joven.....	13
Burrito Fiestero Ancestral.....	40	Rey Campero Jabali.....	30
Casamigos Joven.....	16	Wahaka Madre Cuixe.....	24
Clase Azul Cenizo.....	75	Señor Sotol.....	11
Del Maguey Pechuga.....	50		



## WINE

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### 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
Michel - 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, Mexico	16/60
RG MX Cabernet	Parras Valley, Mexico	66
RG MX Merlot	Parras Valley, Mexico	66

## BOTTLE BEER SELECTIONS

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*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