

BUENA VIDA

Contemporary
Mexican
Cuisine

\$35 Buena Vida BRUNCH EXPERIENCE

unlimited small plates

Unlimited brunch drinks

House Mimosas \$8
sparkling wine / choice of flavor:
traditional, mango, strawberry

White Sangria \$8 / \$32
sauvignon blanc / canteloupe / mango / grape
peach liqueur

Red Sangria \$8 / \$32
cabernet sauvignon / pomegranate / mandarin
grape / orange liqueur

TTT Margarita \$9
blanco tequila / agave / lime

Michelada \$8
beer / sangrita / tamarind - chili

Bloody Mary \$9
vodka / signature bloody mary mix

Bloody Maria \$9
blanco tequila / signature bloody mary mix

Our corn tortillas and chips are **hand made daily** in house from **organic masa**.
Buena Vida is proud to **source local produce**, seafood, and meats wherever possible.
Some of our partners include Cheshire farms, Langenfeller farms and Roseda farms.

STARTERS

Guacamole Traditional \$10
avocado / tomato / onion / cilantro / lime
add chopped egg and bacon \$3

Cucumber & tomato salad \$6
baby heirloom tomato / red pepper / queso fresco /
ancho crouton / house tajin / lemon balm

Black Bean & Kale Soup \$5
roasted poblano & tomato broth / corn / smoked panela & tofu
cilantro

Bacon and Avocado Quesadilla \$11
smoked bacon / poblano / Oaxaca cheese

Crab Nachos \$11
corn tortilla chips / black bean puree / chihuahua cheese sauce rajas
pickled chiles

Beef Barbacoa Nachos \$13
Ancho braised angus beef / corn tortilla chips / chihuahua cheese /
cotija / pickled chiles

EGGS & SUCH

Comes with breakfast potatoes and cucumber salad

Tortilla Quiche \$13
oaxaca cheese / kale / mushroom / poblano / epazote
frisee salad / salsa morita

Huevos Rancheros \$12
soft corn tortilla / sunny side up egg / avocado
panela cheese / black bean puree / pico de gallo

Breakfast Tostada \$12
crispy corn tortilla / fried egg / black bean puree / chopped lettuce
pico de gallo / crema / cotija / garlic - guajillo salsa

Sopes de Chorizo Benedict * \$14
organic masa cornmeal cake / house made cheshire
farms pork chorizo / poached egg / creamy salsa verde

Spicy Crab and Egg Enchiladas \$16
corn / poblano / scallion / chihuahua cheese

Bacon & Egg Scramble \$14
smoked bacon / avocado / new potato / peppers & onions
salsa verde

TORTAS & SANDWICHES

Comes with cucumber - tomato salad
and fruit salad

Egg & Avocado BLT \$14
smoked bacon
sunny side up egg / lettuce
tomato / morita mayo

Ham & Cheese Torta \$15
gruyere & oaxaca guacamole
black bean / salsa morita

Ahogada \$16
pork carnitas / onion / spicy
tomato sauce

CLASSICS CHEFS SPECIALS

Comes with breakfast potatoes and cucumber salad

Albondigas \$14
Roseda Farms dry aged beef meatballs
chile morita tomato sauce / almond

Potato & Oaxaca Cheese Flautas \$14
black bean puree / rajas / cabbage slaw
verde & roja salsas / cotija / fried egg / guacamole

Trompo Taco Hash \$13
spit roasted pork al pastor / new potato / poblano / scallion
poached egg / salsa verde / cucumber salad

Chilaquiles \$13
corn tortilla chips / fried egg / salsa verde / Oaxaca & cotija
cheeses / crema fresca / pickled red onion / cucumber salad

Spicy Fried Chicken \$16
chile de arbol / agave syrup / breakfast potatoes
cucumber salad

Shrimp & House Made Chorizo Grits \$16
roasted poblano / tomato / scallion / poached egg
cucumber salad

Crispy Pork Chop "Milanesa" \$13
tomato / avocado / morita mayo / lemon

TACOS

Comes with breakfast potatoes and cucumber salad

Mushroom \$13
cotija / scallion / salsa verde

Huevo con Papas \$12
potato / rajas / chihuahua cheese

Chorizo con Huevo y Papa \$13
house Cheshire farms pork sausage
scrambled egg / potato

Carne con Huevo y Queso \$15
steak / chihuahua cheese

SIDES

Mexican Rice and Beans \$4

Breakfast Potatoes \$5

Fruit salad \$7
shaved fresh coconut

SWEETS \$7

Churros
Mexican caramel sauce

Bunuelos
cinnamon sugar cracker
whipped cream

**Mexican Chocolate
Cupcakes**
candy sprinkles