

# BUENAVIDA

AUTHENTIC MEXICAN CUISINE

# \$49

Buena Vida  
EXPERIENCE  
UNLIMITED SMALL PLATES & DRINKS

- PER PERSON -

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.

## DRINKS

### COCKTAILS

**HOUSE MARGARITA**  
Banco Tequila / agave  
lime / house made sour mix  
**ADD mango / spicy**

**SPIKED AGUA FRESCA**  
Tequila blanco / hibiscus or  
pineapple mint Agua Fresca

**HABANERO HIBISCUS MARGARITA**  
Blanco tequila / lime  
habanero Jamaica agua fresca

**AZTEC OLD FASHIONED**  
Reposado tequila  
cane syrup / mole bitters

**WHITE SANGRIA**  
Sauvignon blanc / peach liqueur  
cantaloupe / mango grapes

**RED SANGRIA**  
Cabernet sauvignon / orange liqueur  
pomegranate / mandarin / grape

### BEER

**TECATE LIGHT**  
**TECATE ORIGINAL**

### WINE

**SPARKLING BRUT**  
**SAUVIGNON BLANC**  
**CABERNET SAUVIGNON**

\*  
ALL  
RAIL MIX  
DRINKS  
INCLUDED

## GUACAMOLES

**TRADITIONAL \$10**  
avocado / tomato  
onion / cilantro / lime

**YUCATAN \$12**  
basil / firefly farms  
goat cheese / pickled mango

**GIRASOL \$12**  
sundried tomato / sunflower seed

## APPETIZERS

**TUNA CEVICHE \* \$13**  
papaya / mango / cucumber / lime / serrano / red onion

**SPICY SMOKED SALMON SPREAD \$10**  
chipotle / smoked trout roe / scallion

**CRAB & TOMATILLO - AVOCADO SPREAD \$11**  
pomegranate/ crispy shallot / cilantro

**SWEET CORN EMPANADAS \$9**  
crispy organic maseca / Oaxaca cheese  
corn rajas / garlic - guajillo salsa

**POTATO & CHEESE FLAUTAS \$9**  
yukon gold potato & Oaxaca cheese puree / black bean  
shaved cabbage / cotija

**QUESO FUNDIDO CON CHAMPIGNON \$12**  
melted quesos Oaxaca & Chihuahua  
roasted mushroom chipotle - apricot chutney  
organic tortillas

**SOPES DE BARBACOA \$10**  
slow cooked ancho beef / organic masa  
guacamole / cotija

## SOUPS AND SALADS

**BLACK BEAN AND KALE SOUP \$6**  
roasted poblano & tomato broth / corn  
smoked panela / tofu / cilantro

**LONG ISLAND DUCK TORTILLA SOUP \$8**  
chile pasilla / panela/ radish / lime / cilantro

**BABY BEET \$8**  
whipped requeson / macha / spiced pecan

**CUCUMBER \$7**  
baby heirloom tomato / red pepper / queso fresco  
ancho crouton / house tajin / lemon balm

**BABY KALE \$8**  
jicama / red onion / orange / goat cheese  
pumpkin seed

**CAESAR TIJUANA STYLE \$8**  
baby gem lettuce / parmesan / crouton

## TOSTADAS / NACHOS

**SANGRITA MARISCADA TOSTADA\* \$14**  
shrimp / crab / spicy tomato / guacamole

**CHICKEN TINGA TOSTADA \$12**  
Locust point farms roasted chicken / tomato  
onion chopped little gem lettuce / crema / cotija

**CRAB NACHOS \$10**  
corn torilla chips / black bean puree  
chihuahua chesse sauce / rajas / pickled chiles

## ENCHILADAS

**CHEESE AND SPINACH \$12**  
oaxaca & chihuahua cheeses / creamy salsa verde

**ROASTED CHICKEN & CHEESE \$14**  
chipotle / salsa roja / crema / cotija

## QUESADILLAS

**GRILLED CHICKEN \$11**  
achiote grilled chicken  
chihuahua & oxacan cheeses / pico de gallo

**CHEESE \$9**  
chihuahua & oxacan cheeses / pico de gallo

## VEGETABLES

**FINGERLING SWEET POTATO TOSTONES \$8**  
hazelnut - ancho salsa / orange mojo  
cocoa nibs

**ROASTED BUTTERNUT SQUASH \$ 6**  
salsa macha/ pepita

**PLANTAINS \$7**  
chile morita honey butter / crema

**SHISHITO TOREADOS \$8**  
sal gusano / lemon

**TOFU \$9**  
sweet corn puree / pickled chile / avocado verde  
Oaxaca cheese

## MEATS

**COLORADO LAMB RIBS \$14**  
chile pasilla/ roasted garlic/ queso Oaxaca potato puree

**CHICKEN PIPIAN \$12**  
pumpkin seed/ mole verde / roasted butternut squash

**GRILLED CHORIZO MEATBALLS \$12**  
chihuahua cheese / morita tomato sauce / olive/ almond

## SEAFOOD

**CAMARONES AL AJILLO \$14**  
garlic shrimp / citrus adobo / bacon  
corn / hominy / rajas/ potato / cotija

**BANANA LEAF BROILED SKATE \$12**  
habanero coconut glaze/ heirloom cherry tomato/ lime

**GUISA DE MARISCO \$14**  
spicy seafood stew/ rhode island calamari  
shrimp/ skate/ hominy

**CHICHARRON DE PESCADO \$10**  
crispy Chesapeake catfish  
lemon- garlic mayo/ chile fresno salsa

## BUILD YOUR OWN TACOS

**BUILD YOUR OWN TACO PLATTERS, SERVED WITH HANDMADE ORGANIC TORTILLAS, GUACAMOLE, SALSAS, RADISH SALAD AND MEXICAN RICE & BEANS.**

### CHOOSE FROM:

**MUSHROOM \$24**  
poblano rajas / crispy shallot

**CARNITAS \$32**  
sweet corn puree / chile de arbol salsa / pickled onion

**CHICKEN ALAMBRE \$32**  
beer & achiote grilled freerange chicken  
poblano / onion / morita/ pico de gallo

**STEAK ALAMBRE \$34**  
smoked bacon / poblano rajas  
Oaxaca cheese / heirloom cherry tomato pico de gallo