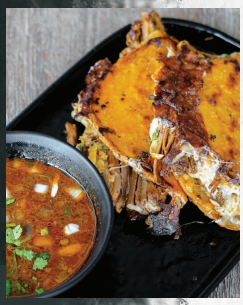
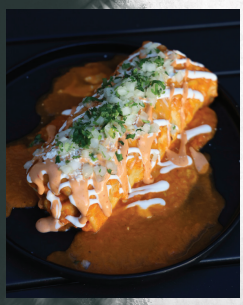
¡Your Local Taco Shop

QUÉ VIDA TACOS

Pero Poquito Mas Bonito!





PRIMERO

Sonora Street Dog — $7.95
Bacon Wrapped all Beef Sausage, Fajita Veggies, Pico de Gallo, Chipotle Crema

Taquitos *(3)* — $10.95
Shredded Beef, Pasilla de Oaxaca Salsa, Salsa Verde, Queso Fresco, Guacamole, Crema Mexicana

Tijuana Style Mulita — $8.95
Al Pastor, Oaxaca Cheese, Guacamole, Onions & Cilantro, Chile de Arbol Salsa

Queso Fundido — $10.95
House Made Spiced Chorizo, Oaxaca & Chihuahua Cheese, Roasted Rajas, Onion & Cilantro, Hand Made Corn Tortillas

Guacamole & Chips — $8.50
Hand Cut Corn Tortillas, Avocado, Jalapeños, Onions, Tomato, Cilantro, Lime

Chips & Salsa Flight — $5.50
Hand Cut Corn Tortillas, Salsa Norteña, Chile de Arbol, Salsa Verde

Ceviche de Camarón — $13.95
Shrimp, QVT Citrus, Red Onion, Avocado, Tomato, Cucumber, Jalapeño

Empanada Del Dia *(3)* — $10.95
Chef's Daily Selection of Handmade Empanadas

Para La Mesa — $21.95
Chips & Salsa Flight, Guacamole, Chipotle Queso, Corn Esquites, Frijoles Negros Refritos

ENSALADA

Grilled Salmon Salad — $21.95
Grilled Salmon, Romaine/Kale Blend, Yellow & Green Squash, Corn Esquites, Avocado, Jalapeño, Tortilla Strips, Black Beans, Pico de Gallo, Mint Citrus Vinaigrette

Tijuana Caesar Salad — $17.95
Grilled Chicken Breast, Romaine Lettuce, Corn Esquites, Tortilla Strips, House Made Caesar Dressing
Substitute Protein: +$

Mexican Shrimp Salad — $19.95
Grilled Shrimp, Romaine Lettuce, Avocado, Roasted Corn Esquites, Cucumber, Bellpeppers, Cherry Tomatoes, Red Onion, Pepitas, Tortilla Strips, Cilantro Lime Dressing

BOWLS

Que Vida Bowl — $14.95
Pick Your Protein, Red Rice, Frijoles de la Olla, Fresh Avocado, Mexican Squash, Corn Esquites, Fajita Veggies, Tortilla Chips, Chipotle Crema

COMBINACION

Dos Tacos Combo — $14.95
Pick 2 Tacos, Red Rice, Frijoles de la Olla
Birria and Tacos Dorados: +$1

Que Bueno Plato: 2 Item Combo — $14.95
Choice of 1 Taco, Choice of 2 Enchiladas, Red Rice, Frijoles de la Olla

Que Rico Plato: 3 Item Combo — $24.95
Chile Relleno, Choice of 1 Taco, Choice of 1 Enchilada, Red Rice, Frijoles de la Olla

PLATOS

Tacos Dorados: Crunchy Tacos *(2)* — $15.95
Shredded beef or Chicken Tinga, Cheddar, Lettuce, Pico de Gallo, Red Rice, Frijoles de Olla, Crema Mexicana

Enchiladas Suizas *(3)* — $17.95
Chicken Tinga, Oaxaca, Salsa Suiza, Queso Fresco, Red Rice, Frijoles Negros Refritos, Crema Mexicana

Chile Relleno — $16.95
Chile, Chihuahua and Queso Fresco, Onion & Cilantro, Red Rice, Frijoles de la Olla, Ranchera Sauce, Crema Mexicana

Enchiladas Rojas *(3)* — $17.95
Shredded Beef, Oaxaca & Cheddar, Salsa Ranchera, Queso Fresco, Red Rice, Frijoles Negros Refritos, Crema Mexicana

Cochinita Pibil — $16.95
Banana Leaf Wrapped Pork, Pickled Red Onion & Jalapeño Slaw, Radish, Red Rice, Frijoles de la Olla, Hand Made Tortillas, Consomé de Cochinita

Mar y Tierra Fajitas — $24.95
Surf and Turf Fajitas, Mesquite Grilled Steak and Shrimp, Roasted Onion, Bell Pepper, Poblano, Oaxaca Cheese, Red Rice, Frijoles de la Olla, Pico de Gallo, Guacamole, Hand Made Tortillas

TRADITIONAL REGIONAL TACOS OF MEXICO

*Our Tortillas are handmade from yellow masa imported from Oaxaca, Mexico. ***All tacos unless noted are served A La Carte****

#1 La Norteña - *Taco de Asada* — $5.50
Guajillo Skirt Steak, Oaxaca Cheese, Avocado Spread, Onion & Cilantro, Salsa

#2 Tarascans - *Taco de Carnitas* — $4.95
Slow Roasted Pork, Onion & Cilantro, Salsa Verde

#3 La Capital - *Taco al Pastor* — $4.95
Adobo Marinated Pork, Avocado Crema, Fresh Pineapple, Onion & Cilantro

#4 El Yucateco - *Taco de Cochinita Pibil* — $4.95
Pork Smoked in Banana Leaf, Pickled Red Onion, Habanero Salsa

#5 Baja California - *Taco de Pescado* — $5.50
Beer Battered White Fish, Pico de Gallo, Shaved Cabbage, Jalapeño Tartar

#6 Gobernador - *Taco de Camaron* — $5.50
Beer Battered Jumbo Shrimp, Shaved Cabbage, Chipotle Crema, Mango Salsa
Sub Grilled Shrimp: +$

#7 Coahuila - *Taco de Pollo* — $4.95
Wood Fire Grilled Chicken, Oaxaca Cheese, Roasted Corn Esquites, Radish

#8 Calabacita - *Veggie Taco* — $4.95
Mexican Squash, Yellow Squash, Corn Esquites, Pickled Red Onions, Black Beans, Crema Mexicana

#9 El Tapatio - *Birria Tacos (2)* — $12.95
Braised Short Rib, Oaxaca Cheese, Onion & Cilantro, Consomé

DOS TACOS COMBO

Pick 2 Tacos, Red Rice, Frijoles de la Olla — $14.95
Birria and Tacos Dorados: +$1

BURRITOS

"Make it Wet"
Add Salsa Ranchera and Mexican Cheese Blend to any Burrito +$3.50

Breakfast Burrito — $10.95
Spiced Chorizo, Scrambled Egg, Oaxaca & Cheddar, Breakfast Potatoes, Pico de Gallo, Chipotle Crema
Add Protein: Bacon, Asada or Birria +$3.50

Cali Asada — $13.95
Guajillo Skirt Steak, French Fries, Guacamole, Pico de Gallo, Oaxaca & Cheddar, Chipotle Crema
Make it Surf and Turf: *Add Shrimp +$3.50*

Carnitas — $10.95
Slow Roasted Pork, Red Rice, Frijoles de la Olla, Oaxaca & Cheddar, Onion & Cilantro, Salsa Verde

Chile Relleno Burrito — $16.95
Fire Roasted Poblano Chile, Chihuahua & Queso Fresco, Onion & Cilantro, Red Rice, Frijoles de la Olla, Ranchera Sauce, Chipotle Crema
Add Protein: +$3.50

Al Pastor — $11.95
Adobo Marinated Pork, Oaxaca & Cheddar, Guacamole, Pineapple, Red Rice, Frijoles de la Olla, Onion & Cilantro, Avocado Crema

Veggie — $10.95
Fajita Veggies, Oaxaca & Cheddar, Red Rice, Frijoles de Olla, Sliced Avocado, Onion & Cilantro, Chipotle Crema, Salsa Ranchera

La Playa — $14.95
Beer Battered Shrimp, Beer Battered Wild Cod, Shaved Cabbage, Sliced Avocado, Oaxaca & Cheddar, Pico de Gallo, Chipotle Crema served with Jalapeno Tartar

El Grande - Wet Burrito — $18.95
Shredded Beef, Oaxaca & Cheddar, Guacamole, Rajas, Red Rice, Frijoles de la Olla, Queso Fresco, Salsa Ranchera, Pico de Gallo

DESAYUNO

(All Day Breakfast)

Breakfast Burrito $10.95
Homemade Chorizo, Scrambled Egg, Oaxaca & Cheddar, Pico de Gallo, Breakfast Papas, Chipotle Crema. *Add Bacon or Asada +$*

Chilaquiles $13.50
House Made Corn Chips, Salsa Ranchera, Fried Eggs, Oaxaca & Cheddar, Onion & Cilantro, Black Bean Smash, Pickled Red Onion, Crema Mexicana
Add Protein +$

Huevos Rancheros $13.50
Sunnyside Up Eggs, Oaxaca & Cheddar, Salsa Ranchera, Frijoles Negros Refritos, Onion & Cilantro, Rajas, Queso Fresco, Crispy Homemade Tortillas, Crema Mexicana
Add Protein +$

Veggie Skillet $10.95
Scrambled Eggs, Calabacita Veggie Mix, Roasted Peppers, Salsa Ranchera, Queso Fresco, Crema Mexicana, Pico de Gallo, Side of Frijoles Negros Refritos and Homemade Tortillas

SUCIO

Nachos Grande $13.95
Chipotle Cheese Sauce, Oaxaca & Cheddar, Guacamole, Pico de Gallo, Queso Fresco, Pickled Red Onions, Jalapeños, Beans, Crema Mexicana
Add Protein: +$

Quesadilla $10.95
Oaxaca & Cheddar, Guacamole, Pico de Gallo, Roasted Rajas, Chipotle Crema
Add Protein: +$

Carne Asada Fries $15.95
Guajillo Marinated Skirt Steak, Oaxaca & Cheddar, Guacamole, Pico de Gallo, Chipotle Cheese, Queso Fresco, Shaved Jalapeño, Chipotle Crema

SIDES

Red Rice $3.95
Frijoles Negros Refritos $3.95
Mexican Street Corn $5.95
Wood Fire Roasted Corn Esquites

Tortillas (1/2 dz) $3.50
House Made Corn Tortillas

POSTRES

Homemade Churros *(6)* $8.50
Guajillo Strawberry, Piloncillo Chocolate, Dulce de Leche

Mexican Sundae $8.50
Vanilla Ice Cream, Churro Chunks, Buñuelos Cinnamon Strips, Dulce de Leche, Piloncillo Chocolate, Fruta Fresca

MEXICAN MILKSHAKES

(Non-Alcoholic)

Churro Milkshake $8.50
Vanilla Ice Cream, Horchata, Churro Chunks, Cinnamon, Whipped Cream, Cinnamon Sugar Dust

Mangonada $8.50
Frozen Mango, Citrus, Chamoy, Blended and served with Banderilla Mexican Candy Straw

PARA LOS NINOS MENU

Kid's Quesadilla $7.95
Flour Tortilla, Oaxaca & Cheddar, Rice and Beans, Crema Mexicana

Kid's Tacos *(2)* $7.95
Steak, Chicken or Carnitas, Corn Tortilla, Oaxaca Cheese, Rice and Beans

Kid's Chicken Tenders $7.95
Breaded Chicken Breast, French Fries

Kid's Taquitos *(2)* $7.95
Shredded Chicken with Oaxaca Cheese, Rice and Beans

Qué Vida

CANTINA

Que Vida - House Margarita $8.50
Tequila, QVT Citrus Mix, Agave, House Salt Blend

Que Caliente - Spicy Margarita $9.50
Tequila, QVT Citrus Mix, Chile Infused Agave, Chamoy Rim, House Salt Blend

Que Classico - Paloma $9.50
Tequila, Fresh Grapefruit, Agave, Lime, Grapefruit Soda, Grapefruit Salt Blend

Que Fresca - Agua Fresca Margarita $10.50
Tequila, Housemade Hibiscus-Cantaloupe Agua Fresca, Agave, Cantaloupe Melon Ball, Hibiscus Flowers

Que Bonita - Blueberry-Watermelon Margarita $10.50
Tequila, Housemade Blueberry-Watermelon Agua Fresca, Agave, Blueberries

Que Coco Loco - Coconut Margarita $10.50
Tequila, Coconut, Pineapple, House Made Coconut Sugar Rim

Que Tropical - Pineapple Margarita $11.50
Tequila, Pineapple, QVT Citrus Mix, Chamoy Rim, House Salt Blend

Que Delicioso - Frozen Mango Margarita $12.50
Tequila, QVT Citrus Mix, Mango, Pineapple, Chamoy Rim, House Salt Blend

Que Chingon - Que Vida ***Cadillac Margarita*** $12.75
Tequila, QVT Citrus Mix, Orange, Agave, Premium Orange Brandy Shot

Que Authentico - Michelada $12.50
House Made Michelada Mix, Modelo Especial, Chamoy, House Salt Blend

Que Burro - Berry Mezcal Mule $13.50
Dos Boots Mezcal, Mixed Berries, Lime, Ginger Beer

BEER MENU

BEERS ON TAP

Modelo $7.50
Que Vida Cerveza Pilsner $6.75
805 Blond Ale $7.75
Local Micro Brews $8.50

BOTTLED BEER

Corona $5.50 **Corona Light** $5.50
Pacifico $5.50 **Dos Equis Amber** $5.50
Cubeta de Cervezas *(Bucket of 6 Coronas)* $24.00

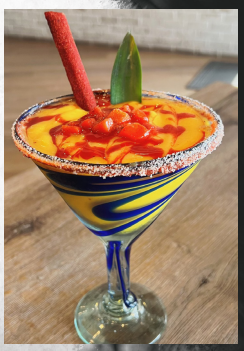
Seltzer *(Assorted Flavors)* $6.75

NON-ALCOHOLIC DRINKS

Aqua Frescas $4.75
Mexican Cola $3.95
Jarritos Soda $3.75
Topo Chico Sparkling Water $3.95

WEEKEND BRUNCH

10:00am-4:00pm

SATURDAY & SUNDAY

Featuring
Breakfast items plus Full Menu
Brunch Drink Specials