



BUENA VIDA

Mexican Cuisine with a Twist



NON-ALCOHOLIC BEVERAGES	SIGNATURE COCKTAILS	WINE	BEERS ON DRAFT	BEERS BY THE BOTTLE
<p>Classic Lemonade 4 (Single Serving)</p> <p>Strawberry Lemonade 5 (Single Serving)</p> <p>Mango Lemonade 5 (Single Serving)</p> <p>Coke 3.5</p> <p>Diet Coke 3.5</p> <p>Sprite 3.5</p> <p>Ginger Ale 3.5</p> <p>Unsweeted Iced Tea 4</p> <p>Flavored Red Bull 6</p>	<p>EL JEFE 17 Extra Anejo Rum, Mata Vermouth, Old Fashioned Bitters and Cherry Liqueur</p> <p>MARGARITA AL PASTOR 14 Bacon and Serrano Infused Tequila, Pineapple, Lime and Agave with Smoked Jalapeno Salt</p> <p>REDENTOR 14 Passion Puree With Coco Rose Syrup with a Splash of our House Red Wine</p> <p>GINGERITO 14 Aperol, Apple Puckers with Passion Puree, Ginger Beer and Vanilla Syrup</p> <p>PASSION FRUIT MARTINI 14 Citrus Vodka, Passion Puree, Hibiscus Syrup with Egg White Foam</p> <p>LA BUENA VIDA 13 Peloton Mezcal with Agave and Apple Juice Reduction with a Splash of Fresh Squeezed Lemon Juice</p> <p>HORCHACOLATE 14 Vodka, Chocolate Liqueur and Horchata (Non Alcoholic Available)</p> <p>ESPRESSO MARTINI 15 Vodka/ Galliano Ristretto China / Hazelnut Orgeat</p>	<p>BUBBLES</p> <p>BUENA VIDA BRUT ROSE 8/32 9/40</p> <p>ROSE</p> <p>BUENA VIDA 8/32 House Rose</p> <p>ROSE MONTE XANIC 9/60 Valle De Guadalupe Mexico</p> <p>WHITE</p> <p>BUENA VIDA 8/32 House White, Sauvignon Blanc</p> <p>CHARDONNAY - ANCIENT PEAKS 13/52 Central Coast, Ca</p> <p>DRY RIESLING - DR. LOOSEN 11/44 Mosel, Germany</p> <p>RED</p> <p>BUENA VIDA 8/32 House Red, Cabernet Sauvignon</p> <p>MALBEC - ARANWA 11/44 Mendoza, Argentina</p> <p>TEMPRANILLO - CARLOS</p> <p>SERRES 11/44 Rioja, Spain</p>	<p>LAGUNITAS IPA 9 India Pale Ale; 14 Oz Serving- 6.2% Abv</p> <p>BLUE MOON 9 Belgium Style Wheat Ale; 14 Oz Serving – 5.4% Abv</p> <p>PACIFICO CLARA 9 Pilsner – Style Lager; 14 Oz Serving – 4.5% Abv</p> <p>STELLA ARTOIS 10 Belgian Lager; 14 Oz Serving – 5%</p>	<p>ASLIN VOLCANO SAUCE SOUR ALE 11 Herndon, Virginia – ‘16 Oz Can’ Thick And Clean Raspberry Goodness – 6% Abv</p> <p>DOS EQUIS AMBER LAGER 7 Mexico – ‘12 Oz Bottle’ Earthy With Floral Hops – 4.2% Abv</p> <p>CORONA EXTRA LAGER 7 Mexico – ‘12 Oz Bottle’ Zesty & Grassy – 4.6% Abv</p> <p>MODELO ESPECIAL PILSNER 7 Mexico – ‘12 Oz Bottle’ Orange Blossom, Honey-Hop – 4.5% Abv</p> <p>MODELO NEGRA ‘DARK’ LAGER 7 Mexico – ‘12 Oz Bottle’ Biscuit-Bold & Caramel Malty 5.4% Abv</p> <p>HEINEKEN 8 Holland – ‘12 Oz Bottle’ – 5% Abv</p> <p>MICHELOB ULTRA 8 ‘12 Oz Bottle’ – 4.2% Abv</p> <p>WHITE CLAW 12 5% Abv</p> <p>TRULY 12 5% Abv</p>
<p>CLASSIC COCKTAILS</p> <p>CLASSIC MARGARITA 11 Tequila Blanco, Orange Liqueur, Agave, Lime</p> <p>STRAWBERRY MARGARITA 12 Tequila Blanco, Orange Liqueur, Agave and Lime</p> <p>MANGO MARGARITA 12 Tequila Blanco, Orange Liqueur, Agave and Lime</p> <p>ROSE SANGRIA 11 Rose Wine, Rum, Blood Orange Syrup</p> <p>RED SANGRIA 11 Cabernet Sauvignon, Bourbon with Apple and Oranges Garnish</p>				

FOR THE TABLE	SALADS	MAIN DISH	ENCHILADAS AND QUESADILLAS	TACOS SECCIÓN															
<p>GUACAMOLE CLASSIC 12 Homemade guacamole, fresh lime juice, and pico de gallo. Served with salsa roja & salsa verde.</p> <p>CHIPS & SALSAS 6 Salsa roja & salsa verde.</p> <p>HOUSE SALSAS SAMPLER WITH CHIPS 10 Salsa Morita, Salsa Roja, Salsa Arbol, Salsa Molcajete, Salsa Verde</p>	<p>MEXICAN SALAD 14 Chopped romaine lettuce, lemon vinaigrette, corn, diced cucumber, red onions, black beans, tomato, jicama, queso fresco, and guajillo dressing on top, with crispy tortillas and roasted pepitas.</p> <p>CAESAR SALAD 12 Romaine lettuce, parmesan cheese, crispy tortillas and caesar dressing.</p> <p>PROTEIN ADD-ONS</p> <p>5 OZ GRILLED CHICKEN 7</p> <p>5 OZ GRILLED STEAK 10</p> <p>GRILLED SHRIMP 8</p>	<p>SIGNATURE FAJITAS 7 oz of your choice of protein with sauteed veggies fajitas, served with flour tortillas, side crema, and pico de gallo.</p> <p>GRILLED CHICKEN 26</p> <p>GRILLED STEAK 30</p> <p>GRILLED SHRIMP 28</p> <p>FAJITAS MIX FOR TWO 48 With 5 oz of protein (steak, chicken, shrimp), served with side fries, pico de gallo and crema.</p> <p>ACAPULCO SALMÓN 22 7 oz pan-seared salmon filet marinated in mojo oil, nestled on a bed of poblano cream sauce, and served with a medley of roasted corn, yellow squash, zucchini, diced poblano, and black & green beans.</p> <p>BV BURGER 20 8oz homemade burger patty seasoned, bacon jam, cheddar cheese, morita mayo, watercress, on brioche bread, served with side fries.</p> <p>FRIED CHICKEN MILANESA SANDWICH 18 Brioche bread with fried chicken, jicama salad, Caesar tartar, and chipotle mayo.</p>	<p>(All enchiladas served with rice and beans)</p> <p>CHICKEN ENCHILADA 22 Juicy chicken marinated in creamy red sauce, wrapped in a corn tortilla with Chihuahua cheese, red onions, and crema fresca.</p> <p>MUSHROOM ENCHILADA 20 Mushrooms mixed with poblano rajas, corn tortillas, melted Chihuahua cheese, salsa verde of green tomatillo, crema fresca, and white onions.</p> <p>SHRIMP & CRAB ENCHILADA 24 Crab and shrimp stuffing wrapped in corn tortillas with poblano sauce and pickled red onions.</p> <p>CHICKEN QUESADILLA 14 ADD STEAK 18 Melted cheese with grilled chicken, served with salsa morita and pico de gallo on top.</p> <p>MUSHROOM QUESADILLA 13 Melted cheese with a mushroom filling of poblano peppers, onion, and garlic, served with molcajete sauce.</p>	<p>Three per order served on flour tortillas with side rice and beans</p> <p>STEAK & CHEESE 20 Steak, melted cheese, sliced avocado, and chipotle mayo.</p> <p>AL PASTOR 18 Pork marinated in adobo al pastor, with pico pineapple on top.</p> <p>BAJA FISH 19 Local blue catfish deep-fried in beer tempura, with crema fresca, cabbage slaw, chipotle mayo and pico de gallo on top.</p> <p>GRILLED CHICKEN TACO 17 Marinated grilled chicken, refried beans, morita mayo, and pico de gallo.</p> <p>FRIED CHICKEN TACO 17 Crispy fried chicken, cesar tartar romaine and radish combined with kimchi vinaigrette.</p> <p>MUSHROOM TACO 16 Sauteed mushrooms, diced onions, garlic, with smoky and spicy diablo sauce, pickled frenas on top.</p> <p>BUFFALO SHRIMP TACO 19 Crispy shrimp coated in spicy buffalo sauce, topped with ranch dressing and pickled red cabbage.</p> <p>PORK BELLY TACO 18 Braised pork belly in ancho glaze sauce, accompanied with watercress, pickled white onion, and lemon vinaigrette.</p>															
<p>A P P E T I Z E R S</p> <p>SHRIMP COCKTAIL 15 Poached shrimp in tangy cocktail sauce with ancho and serrano peppers, tomatoes, & fresh lime juice.</p> <p>CORN RIBS 11 Seasoned with tajin, served with cotija cheese crumbles, and chipotle mayo.</p> <p>MUSSELS ALA DIABLA 14 Succulent mussels served in flavorful diablo sauce, topped with pork rind crumbles, and baguette bread.</p> <p>CLASSIC NACHOS 11 ADD</p> <p>CHICKEN STEAK 16 18 Crispy corn tortillas loaded with cheese sauce, spicy toreados chiles, black beans, chipotle mayo, pickled red onions.</p> <p>QUESO FUNDIDO CON CHORIZO 13 Melted Chihuahua cheese & Mexican chorizo crumbles accompanied with toasted bread.</p> <p>CRAB QUESO 14 Melted Chihuahua cheese with a delicious crab dip, accompanied with toasted bread.</p> <p>CALAMARI FRITO 14 Fried calamari, sliced fried jalapeños, seasoned salt and dust arbol powder, lemon cilantro aioli.</p>	<p>S I D E S O P T I O N S</p> <p>VEGGIE FAJITAS 7 Grilled veggies fajitas</p> <p>SWEET PLANTAINS 6 Sweet plantain served with refried beans and crema fresca.</p> <p>FRIES 6 Seasoned with BV spice.</p> <p>RICE & BEANS 6 Hearty seasoned rice & beans for a classic satisfying side.</p>	<p>THE CHEF'S EXPERIENCE AWAITS! ENJOY A DELICIOUS 4-COURSE DINNER FOR ONLY \$60/PERSON!</p> <table border="1"> <thead> <tr> <th>FOR THE TABLE TO SHARE</th> <th>FIRST COURSE</th> <th>SECOND COURSE</th> <th>THIRD COURSE</th> <th>FOURTH COURSE</th> </tr> </thead> <tbody> <tr> <td>Guacamole Chips Salsas Grilled Chicken Nachos</td> <td>Caesar Salad Crab Queso or Queso Fundido con Chorizo. Shrimp Crab Tostada Mussels ala Diabla Corn Ribs</td> <td>Baja Taco Al Pator Grilled Chicken Mushroom Taco</td> <td>Acapulco Salmón Chicken or Mushroom Enchilada Buena Vida Burger Shrimp Al Ajillo</td> <td>Piña Colada Tres Leches Churros Cheesecake</td> </tr> <tr> <td>PLEASE CHOOSE ONE PER PERSON, TWO PER PERSON FOR GROUPS OF THREE OR MORE</td> <td>PLEASE CHOOSE TWO DISHES/PERSON</td> <td>PLEASE CHOOSE ONE DISH/PERSON</td> <td>PLEASE CHOOSE ONE DISH/PERSON</td> <td>PLEASE CHOOSE ONE DESERT/PERSON</td> </tr> </tbody> </table>			FOR THE TABLE TO SHARE	FIRST COURSE	SECOND COURSE	THIRD COURSE	FOURTH COURSE	Guacamole Chips Salsas Grilled Chicken Nachos	Caesar Salad Crab Queso or Queso Fundido con Chorizo. Shrimp Crab Tostada Mussels ala Diabla Corn Ribs	Baja Taco Al Pator Grilled Chicken Mushroom Taco	Acapulco Salmón Chicken or Mushroom Enchilada Buena Vida Burger Shrimp Al Ajillo	Piña Colada Tres Leches Churros Cheesecake	PLEASE CHOOSE ONE PER PERSON, TWO PER PERSON FOR GROUPS OF THREE OR MORE	PLEASE CHOOSE TWO DISHES/PERSON	PLEASE CHOOSE ONE DISH/PERSON	PLEASE CHOOSE ONE DISH/PERSON	PLEASE CHOOSE ONE DESERT/PERSON
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<p>D E S S E R T S</p> <p>CHURROS 10 Waffle batter mix and chocolate sauce.</p> <p>CHEESECAKE 11 Creamy cheesecake with blueberry coulis, chiffonade mint, and lime zest.</p> <p>PIÑA COLADA TRES LECHES 11 Soft and creamy tres leches cake with pineapple compote and whipped cream.</p>																			

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Please inform your server of any food allergies.

Parties of six or more will have a 20% service charge added to the check.