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Hola! Welcome to Mí Almita Cantina, where we feature fresh coastal Mexican,
by James Beard **Chefs Hugo Ortega & Michael Mina.**
The food is invigoratingly fresh, drinks are flowing & our spirit is electric.

Mí Almita is as much a thrill for the soul as it is for the senses.

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SHAREABLE APPETIZERS



Warm Tortilla Chips, Salsa Mexicana 6
Guacamole +4 | Refried Black Beans +4 | Half & Half +4

Chicharrón de Calamar 12 🌶️
Crispy Fried Squid, Chili Aioli, Cilantro-Lime Crema

Quesadilla 10 🌶️
Fire-Roasted Poblano, Maui Sweet Onion, Queso Menonita
Add Beef, Tamarindo Chicken, Pork Carnitas +3 Each

Tomatillo Chicken Tostadas 12
Chipotle Mayonesa, Refritos, Pico de Gallo

Denecio's Nachos Grande 13 🌶️
Three Cheeses, Pork Carnitas, Guacamole, Salsa de Ajo

Tostada de Carne Asada 15
Charred Beef, Queso, Mojo de Ajo, Greens

SALADS

Hugo's Caesar Salad 10 🌶️
Pumpkin Seed Caesar Dressing, Baby Gem Lettuce
Crispy Garlic Chicken +4 | Carne Asada +8

Mercado Chopped Salad 10
Chipotle Vinaigrette, Avocado, Kahumana Farms Keiki Greens
Crispy Garlic Chicken +4 | Carne Asada +8

¡TACOS!

2 Tacos Per Order

Pork 9
Slow-Cooked in Banana Leaf, Guajillo-Chili Sauce

Chicken 8 🌶️
Roasted Garlic, Mole Tamarindo

Beef 9
12-Hour Smoked Brisket, Red Wine & Guajillo Mole

Bravas 8
Flame-Roasted Peppers & Mushrooms, Salsa Verde

Fish 9 🌶️
Baja-Style Crispy Marlin, Napa Slaw, Chipotle Mayonesa

Shrimp 9
Charred Shrimp, Roasted Garlic, Chile de Árbol

PLATOS GRANDE

Arroz a la Tumbada 25
Chorizo Istmeño, Brothy Rice with Tomato
Garlic Shrimp, Line-Caught Blue Marlin

Atun Tatemada 26 🌶️
Ahi Tuna, Salsa Veracruzana, Hearts of Palm, Green Olive

Fajitas 24
Grilled Skirt Steak, Guacamole, Roasted Peppers & Onions

Enchilada Roja 18
Braised Short Rib, Tomato Salsa Roja

Enchilada Verde 18
Garlic Roasted Chicken, Tomatillo Salsa Verde

SIDES

Mexican Rice & Beans 7

Papas Bravas 6
Trio of Mí Almita Dipping Sauces

Charred Longbeans 8
Crispy Onions, Lime

BEVERAGES

SIGNATURE COCKTAILS 12

Mí Almita 'Rita

Tequila or Mezcal, Lime, Orange Liqueur, Agave Nectar

IMP Paloma

Tequila or Mezcal, Lime, Cinnamon, Grapefruit Soda

Tropical Heat

Tequila or Mezcal, Mango, Li Hing Mui, Habanero

Bloody Almita

Tequila or Mezcal, Bloody Almita Mix

Oaxacan Old Fashioned

Reposado Tequila, Mezcal, Velvet Falernum, Mole Bitters



100% AGAVE

Tequila 1.5oz lime

Tromba Blanco 8

Patrón Blanco 9

Ocho Blanco 11

Espolòn Reposado 9

Siete Leguas Reposado 11

Fortaleza Reposado 12

Espolòn Añejo 12

Siete Leguas Añejo 15

Don Julio 1942 Añejo 23

Mezcal 1.5oz orange

El Silencio Espadin 10

El Silencio Ensemble 12

Del Maguey Chichicapa 18

El Jolgorio Tobala 22



BEER

Tecate 6

Modelo Negra 6

Corona 6

Dos Equis Amber 6

Red Stripe 6

Waikiki Brewing IPA 6

Michelada +1



FROZEN COCKTAILS 11

Margarita

Reposado Tequila, Lime, Agave Nectar

Frosé All Day

Jolie Folie Rosé, Puerto Rican Rum, Lime

Blue Hawaii

Puerto Rican Rum, Curaçao, Pineapple

Green Midori

Vodka, Lime, Cucumber Syrup

Cantina Especial

Daily Creation from our Bar Team



WINE

Martini & Rosso Prosecco 8

Antigal 1 Sauvignon Blanc 8

The Street Riesling 8

De Casta Rosé 8

The Street Pinot Noir 8

Merf Cabernet Sauvignon 8

Diseño Malbec 8

BOTTLED WATER & TEA

Topo Chico Lime, Grapefruit 2

Iced Tea Green, Peach, Berry, Mango, White, Mint 3

SODA

Jarritos Grapefruit, Guava, Mango 3

Soft Drinks Coca-Cola, Diet Coke, Sprite 2.49