



Mi Corazon *Homemade Mexican Food*

- Kenneth Village -

Starters y Mas!



Mi Corazon *Homemade Mexican Food*

Aperitivos

Elote - Mexican Corn-on-the-cob. Smearred with Homemade Mayo, Mexican Cheese and Mexican Chili Powder. (Non Gmo Corn)	\$6.5
Guacamole - Pure Avocado, Jalapeno, Red Onions and Tomato. Served with Homemade Non-gmo Tortilla Chips.	\$6.5 S \$9.5 L
Salsa Sampler - Homemade Salsa! Chipotle Cream Salsa, Fresh Pico De Gallo, and Pancho Villa our House Favorite!	\$9
Quesadilla - Flour Tortilla and Melted Jack Cheese. Topped with Sour Cream, Pico De Gallo & Guacamole	\$10.5
Veggie Quesadilla - Flour Tortilla, Melted Jack Cheese, Medley Of Grilled Zucchini, Yellow Squash, Bell Peppers & Onions. Topped with Sour Cream, Pico De Gallo & Guacamole.	\$13.5
Nachos - Homemade Non-Gmo Corn Tortilla Chips, Organic Refried Beans, Jack Cheese, Pico De Gallo, Guacamole & Sour Cream.	\$12
Scallop Duo - Pan Seared Wild- Caught Scallops Served Two Ways.... Half Is Served Over Pico De Gallo and Topped with Our Slightly-Sweet Chili Sauce. The Other Half Is Served Over Avocado and Topped with Our Mango Habanero Salsa.	\$19
Asada Fries - Fresh-Cut-Fries Topped with Monterey Jack Cheese, Grass-Fed Carne Asada, Pico De Gallo, Guacamole & Chipotle Mayo.	\$15
Queso Fundido - Mexican Fondue! Melted Monterey Jack Cheese with Pico de Gallo. Add Soyrizo \$3	\$8

Sopas y Ensaladas

Corazon - Organic Mixed Greens, Jicama, Fresh Oranges, Beets, Red Onion, Pepitas & Homemade Citrus Chili Vinaigrette. (non-dairy)	\$10.5
Mexi-Cali - Romaine Lettuce, Pico De Gallo, Queso Fresco, Avocado, Pepitas, Black Beans, Fresh Corn & Red Bell Pepper. With Homemade Creamy Cilantro Dressing.	\$12
Pozole Verde Soup - Organic Whole Chicken, Stewed and Shredded in a Mild Green Chile Broth with Mexican Spices & Hominy. Topped with Avocado & Cabbage. Choice of Corn or Flour Tortillas.	c\$6.5 b\$9.5
Soup of the Day - Please ask your server.	

Lunch Specials *served 11:30am to 5pm*

Tortas Mexican Sandwich on a Bolillo. Add Fresh-cut-fries For \$3	
The Californian - Grilled Organic Chicken Breast, Lettuce, Pico de Gallo, Roasted Jalapeno, Jack Cheese Avocado, Queso Fresco & Homemade Chipotle Mayo.	\$13.5
El Ranchero - Grilled Grass-Fed Carne Asada, Lettuce, Pico de Gallo, Roasted Jalapeno, Avocado Queso Fresco & Chipotle Mayo.	
Tinga Torta - Choice Of Carnitas (Stewed, Shredded & Grilled), Organic Chicken or Grass-fed Beef (Stewed & Shredded) Organic Refried Beans, Lettuce, Pico de Gallo, Queso Fresco & Homemade Chipotle Mayo.	
Tacos Corazon 3 Soft Tacos - Served with a Side of Pancho Villa Salsa.	
De Pollo Asada - Grilled Marinated Organic Chicken. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$11
De Carnitas - Stewed & Shredded Natural Pork, Grilled. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$11
De Carne Asada - Grilled Marinated Grass-fed Skirt Steak. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$11
De Pescado - Grilled Wild-Caught Red Snapper. Topped with Cabbage, Sour Cream & Pico De Gallo.	\$14
De Camarones - Grilled Wild-Caught Jumbo Shrimp. Topped with Cabbage, Sour Cream & Pico De Gallo.	\$15
Rajas - Roasted Poblanos, Fresh Corn in a Cheesy Cream Sauce. Topped with Lettuce & Pepitas.	\$10
Calabacitas - Medley of Grilled Zucchini, Yellow Squash, Bell Peppers & Onions. Topped with Guacamole.	\$10

Flautas Served with Organic Rice & Organic Refried Beans.

Chicken Flautas - Two Large Flour Tortillas Filled with Shredded Organic Chicken, Corn, Black Beans & Jack Cheese. Topped with Lettuce, Guacamole & Sour Cream. Served with a Side of Chipotle Cream Salsa!	\$15.5
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Tostadas Served with Organic Rice & Organic Refried Beans.

Tinga Tostada - A Crispy Corn Tortilla Topped with Your Choice Of Organic Chicken or Grass-fed Beef (Stewed & Shredded). Organic Refried Beans, Lettuce, Tomato, Queso Fresco & Sour Cream.	Chicken \$14.5 Beef \$14.5
Calabacita Tostada - A Crispy Corn Tortilla Topped with a Medley of Grilled Zucchini, Yellow Squash, Bell Peppers & Onions. Organic Refried Beans, Lettuce, Tomato & Guacamole.	\$13.5

Burritos Served with a Side of Pancho Villa Salsa!

Carne Asada - Grilled Marinated Grass-Fed Skirt Steak, Organic Rice, Organic Refried Beans, Jack Cheese & Side of Salsa.	\$12
Chicken Tinga - Organic Chicken (Stewed & Shredded), Organic Rice, Organic Refried Beans, Jack Cheese & Side of Salsa.	\$12
Beef Tinga - Grass-Fed Beef (Stewed & Shredded), Organic Rice, Organic Refried Beans, Jack Cheese & Side of Salsa.	\$12
Carnitas - Stewed & Shredded Natural Pork (Grilled), Organic Rice, Organic Refried Beans, Jack Cheese & Side of Salsa.	\$12
Veggie - Organic Rice, Organic Refried Beans, Jack Cheese, Lettuce, Guacamole, Sour Cream & Pico de Gallo.	\$11
Calabacitas - Medley of Grilled Zucchini, Yellow Squash, Bell Peppers, Onions, Organic Refried Beans, Guacamole & Side of Salsa.	\$11

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES
we proudly use non-gmo canola frying oil
split plate charge \$3

Tacos Dorados - 2 Hard Shell Tacos -Served with Organic Rice & Organic Refried Beans.	\$13
Beef Tinga - Grass-fed Beef (Stewed & Shredded). Topped with Lettuce, Tomato, Cheese & Salsa.	
Chicken Tinga - Organic Chicken (Stewed & Shredded). Topped with Lettuce, Tomato, Cheese & Salsa.	
Potato - Potato Mixed with Hominy Corn, Jack Cheese, Green Onion & Chipotle. Topped with Lettuce, Tomato & Salsa.	
Beef & Pickle - Grass-Fed Ground Beef, Seasoned with Mexican Spices. Topped with Pickles, Lettuce, Chipotle Mayo & Jack Cheese.	
Tacos Corazon - 3 Soft Tacos - Served with Organic Rice & Organic Refried Beans.	
De Pollo Asada - Grilled Marinated Organic Chicken. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$15
De Carnitas - Stewed & Shredded Natural Pork, Grilled. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$15
De Carne Asada - Grilled Marinated Grass-fed Skirt Steak. Topped with Lettuce, Pico De Gallo, Sour Cream & Queso Fresco.	\$15
De Pescado - Grilled Wild-Caught Red Snapper. Topped with Cabbage, Pico De Gallo & Sour Cream.	\$18
De Camarones - Grilled Wild-Caught Jumbo Shrimp. Topped with Cabbage, Pico De Gallo & Sour Cream.	\$19
Rajas - Roasted Poblanos, Fresh Corn in a Cheesy Cream Sauce. Topped with Lettuce & Pepitas.	\$14
Calabacitas - Medley of Grilled Zucchini, Yellow Squash, Onions & Peppers. Topped with Guacamole.	\$14
Enchiladas Served with Organic Rice & Organic Refried Beans.	
2 Enchiladas Smothered in Your Choice of Homemade Roja Red or Chile Verde Green Sauce.	
Cheese - Stuffed with Jack Cheese And Topped with Queso Fresco & Sour Cream.	\$13
Chicken Or Beef - Stuffed with Shredded Organic Chicken Or Shredded Grass-fed Beef Topped with Queso Fresco & Sour Cream.	\$15.5
Calabacitas - Medley Of Grilled Zucchini, Yellow Squash, Bell Peppers, Topped with Queso Fresco & Sour Cream.	\$14
Combinations (SORRY, NO SUBSTITUTIONS) Served with Organic Rice & Organic Refried Beans.	
No. 1 - (Vegetarian) One Cheese Enchilada), One Hard Shell Potato Taco.	\$13.5
No. 2 - One Cheese Enchilada, One Hard Shell Taco (Grass-fed Beef or Organic Chicken).	\$14.5
No. 3 - One (Grass-fed Beef or Organic Chicken) Enchilada , One Hard Shell Taco (Grass-fed Beef or Organic Chicken).	\$15.5
Burritos Mojados Choice of Roja Enchilada Sauce or Chile Verde Sauce Topped with Queso Fresco & Mexican Crema.	
Carne Asada - Grilled Marinated Grass-Fed Skirt Steak, Organic Rice, Organic Refried Beans & Jack Cheese.	\$16.5
Chicken Tinga - Organic Chicken (Stewed & Shredded), Organic Rice, Organic Refried Beans & Jack Cheese.	\$16.5
Beef Tinga - Grass-Fed Beef (Stewed & Shredded), Organic Rice, Organic Refried Beans & Jack Cheese.	\$16.5
Carnitas - Stewed & Shredded Natural Pork (Grilled), Organic Rice, Organic Refried Beans & Jack Cheese.	\$16.5
Veggie - Organic Rice, Organic Refried Beans, Jack Cheese, Lettuce, Pico de Gallo & Guacamole.	\$15.5
Calabacitas - Medley of Grilled Zucchini, Yellow Squash, Bell Peppers, Onions, Organic Refried Beans & Guacamole.	\$15.5

Entrees

Served with Organic Rice & Organic Refried Beans.	
Red Snapper Tropical - Wild-Caught Red Snapper Encrusted with Peanuts, Mexican Spices & Topped with Pez Salsa Verde.	\$23
Served with Organic Rice, Grilled Veggies and a Side of Our Homemade Slightly Sweet Chili Sauce.	
Scallop Tacos - Two Blue Corn Tortillas, Filled with Grilled Wild-Caught Scallops. Topped with Cabbage & Fresh Mango	\$21.5
Habanero Salsa.	
Ahi Tacos - Two Blue Corn Tortillas, Filled with Grilled Wild-Caught Ahi Tuna. Topped With Cabbage & Homemade Creamy Cilantro Dressing.	\$19.5
Fish De Oaxaca - Grilled Wild-Caught Red Snapper in a Oaxacan (<i>Wa-ha-can</i>) Chile-Cream Sauce. Choice of corn or flour tortillas.	\$22
(Also Substitute For 2 Organic Chicken Thighs)	
Shrimp Diablo - 6 Grilled Wild-Caught Jumbo Shrimp in a SPICY Red-Chili Cream Sauce. Choice of corn or flour tortillas.	\$19.5
Chicken Mole - Two Organic Grilled Chicken Thighs, Smothered in our Homemade 20-Ingredient-Mole Sauce. (made with peanuts)	\$22.5
Topped w/Sesame Seeds. Choice of corn or flour tortillas.	
Chile Verde - Slow Cooked Natural Pork in a Mild Green Chile Sauce. Choice of corn or flour tortillas. (House Favorite)	\$18.5
Rajas & Corn Cakes - Fried Potato, Jack Cheese, Chipotle & Hominy Corn Cakes. Topped With Poblano Crema, Corn & Pepitas.	\$16.5
Add Organic Chicken Or Grass-fed Carne Asada (+\$6). Add Wild-caught Jumbo Shrimp (+\$6)	
Chile Rellano - Breaded Poblano Chile Stuffed with Jack Cheese. Topped with our Homemade Ranchero Sauce.	\$17.5
Carne Asada Plate - Grilled Grass-Fed Skirt Steak, Grilled Onions & Jalapeno. Choice of corn or flour tortillas.	\$19
Sizzling Fajitas - Served on a Sizzling Hot Griddle with Peppers & Onions. Guacamole, Pico De Gallo & Sour Cream on the side.	
• Calabacitas (Squash Medley).	\$19
• Organic Pollo Asado Or Grass-Fed Carne Asada	\$24
• Organic Chicken Breast	\$25
• Wild-caught Jumbo Shrimp (7)	\$26
* Choice of corn or flour tortillas.	

Drinks

Horchata <i>Our Secret Recipe!</i> <i>made w/organic milk</i>	4.5	Mexicola	3
Agua Fresca <i>Home-made Watermelon Water</i>	4	Diet Coke	2.75
Jamaica <i>Home-made</i>	4	Sprite	3
Bottled Water <i>Arrowhead Spring Water</i>	2.75	Orange Juice	3.5
Jarritos	3	Organic Apple Juice	3.75
Club Soda, Lemon-Lime, Orange & Sangria (non-alcoholic)		Organic Lemonade	3.75
Iced Tea <i>Freshly Brewed Daily</i>	3.5	Organic Mexican Coffee	3.75
		Decaf Coffee	3.75
		Organic Hot Tea	3.5

Beers

Bohemia <i>Monterrey, Mexico</i>	6
Pacifico <i>Mexico City, Mexico</i>	6
Corona <i>Mexico City, Mexico</i>	6
Tecate <i>Monterrey, Mexico</i>	6

Draught Beers

Ask your server about our other draught beers, prices vary.

Negra Modelo <i>Mexico City, Mexico</i>	7
Modelo Especial <i>Mexico City, Mexico</i>	7

Wines

Please Ask Your Server for The Wine List



Homemade • Fresh • Natural • Organic

Jeremy and Vanessa Swan welcome you to Mi Corazon. Opened in 2012 to share our passion for healthy Mexican Food! We use the freshest ingredients, grass-fed beef, organic chicken, natural pork and wild-caught fish and shrimp. Our organic beans and rice are prepared vegan!

No hormones | No antibiotics | No HFCS

Maintaining a commitment to our community, our kitchen and your health.
If we can't feed it to our kids...
We sure aren't feeding it to you!

Mi Corazon

Cocktails *Handcrafted!*

House Margarita/Skinny Margarita	11
Fresh squeezed lime juice, homemade simple syrup with Agave. So simple and tasty that one is never enough! salud!	
Lowrider Margarita	13
When you want something extra special you have to customize it!	
Choices: Cucumber, Cucumber & Jalapeno, Watermelon or Jamaica	
Mexican Pirate	10
Our take on the classic Rum and Coke. Mexican Coke over ice with Ron Copa Rica Rum and a twist of lime.	
Blanco Loco	11
House-made Organic Horchata & Paprov Vodka	
Michelada	11
Negro Especial with our Home-made spicy tomato concoction	
Mamasita	10
O.J. with a split bottle of champagne	
Sangria	11
House made with our house red wine, orange juice, agave, splash of triple sec and fruit. Carafe \$45	
Corazon Cosmo	10
Paprov Vodka, cranberry juice, simple syrup and lime.	

HAPPY HOUR at Mi Corazon

- \$3 off Draft Beer
- \$2 off Bottled Beer
- \$5 House Wine
- \$2 off any Margarita
- \$7 Two Hard Shell Tacos
chicken, beef or potato
- \$6 Happy Nachos
- \$6 Cheese Quesadilla

3pm to 6pm Monday-Friday

Join us for
Brunch

10am-2pm Saturday and Sunday

Free coffee 10am-12pm