

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.



## APERITIVOS

**Warm Tortilla Chips, Salsa Mexicana** 5  
Guacamole +3 | Black Bean Dip +3 | Half & Half +3

**Line-Caught Kajiki Ceviche** 12  
Grilled Pineapple, Habanero & Coconut

**Local Tuna Crudo Tostada** 17  
Avocado, Sour Orange Mayo, Mango

**Kauai Shrimp & Seafood 'Cocktail'** 19  
Octopus, King Crab, Salsa Campechana

**Little Potato & Masa Sopes** 11  
Chicken, Beef and Pono Pork

**Small Kine Farms Mushroom Quesadilla** 12  
Hand-Pulled Quesillo, Mole Amarillo

## ENSALADAS

**Hugo's 'Caesar' Salad** 12  
Pumpkin Seed Caesar Dressing, Baby Gem Lettuce  
Crispy Garlic Chicken +8 | Kauai Shrimp +12

**Mercado Chopped Salad** 11  
Queso Fresco, Tortillas, Avocado, Frijoles, Romaine  
Crispy Garlic Chicken +8 | Kauai Shrimp +12



## TAMALE PLATOS

**Market Fish** 19  
Salsa de Tomate, Veracruzana

**Pono Pork** 17  
Cochinita Pibil, Salsa Habanero



**¡ TACOS !**  
3 Tacos Per Order

**Slow-Cooked Pono Pork Cochinita Pibil** 17

**Smoked Chicken, Mole de Tamarindo** 15

**Red Wine & Guajillo-Smoked Beef Brisket** 19

**Baja Style Crispy Fish, Chipotle Mayo** 19

**Line-Caught Daily Catch 'al Pastor', Pineapple** 18

**Charred Octopus al Carbon, Chile de Arbol** 22



## MI ALMITA SPECIALTIES

**Kauai Shrimp Arroz a la Tumbada (Paella Mexicana)** 31  
Pono Pork Chorizo, Roasted Chicken, Lime

**Broiled Kona Kampachi Zarandeado** M.P.  
Guajillo, Roasted Tomato, Enoki Mushroom

**Chipotle-Broiled Kona Lobster** 26/52  
Charred Lime, Warm Flour Tortillas, Refritos

**12oz Prime NY Strip Steak Carne Brava** 38  
Grilled Poblano 'Rajas'



## POSTRES

**Hugo's Coconut Tart** Vanilla Ice Cream 9

**Classic or Chocolate Tres Leches** Toasted Merengue 9

**Mango Soft Serve Sundae** Macadamia, Coconut 7

**Fresh Warm Cinnamon Churros** Honey, Salted Caramel 9

# 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 <sup>1oz</sup> <sub>lime</sub>

Espolòn Blanco 5  
Patròn Blanco 6  
Ocho Blanco 7  
Espolòn Reposado 6  
Siete Leguas Reposado 7  
Fortaleza Reposado 8  
Espolòn Añejo 8  
Siete Leguas Añejo 10  
Don Julio 1942 Añejo 15

### Mezcal <sup>1oz</sup> <sub>orange</sub>

El Silencio Espadin 5  
El Silencio Ensemble 8  
Del Maguey Chichicapa 5  
El Jolgorio Tobala 6



## 0% AGAVE

**Agua Fresca Slushie** Watermelon, Hibiscus, Lemon 6

**Prickly Pear** Lemonade 6

## FROZEN COCKTAILS 11

### Margarita

Reposado Tequila, Lime, Agave Nectar

### Frosé All Day

Jolie Folie Rosé, Puerto Rican Rum, Lime

### Piña Colada

Puerto Rican Rum, Pineapple, Coconut Cream

### Moscow Mule

Vodka, Lime, Ginger Beer



## BEER

Tecate 6

Modelo Negra 6

Corona 6

Dos Equis Amber 6

Red Stripe 6

Waikiki Brewing IPA 6

Michelada +1



## WINE

Bolla Prosecco 10

Jolie Folie Sauvignon Blanc 8

Lioco Chardonnay 13

Charles Smith Riesling 8

Charles & Charles Rosé 10

Evening Land Pinot Noir 11

Daou Cabernet Sauvignon 14

Finca Decero Malbec 11

## SODA

**Jarritos** Grapefruit, Guava, Mango 4  
**Soft Drinks** Coca-Cola, Diet Coke, Sprite 2