

# Por Vida

MEZCAL AND MEXICAN

## COLD BAR

### RIBEYE AGUACHILE

AGUACHILE DE RES ..... \$26  
Ribeye charred over coals, soy and citrus aguachile, peanut salsa macha, avocado, onion

### TUNA TOSTADAS

TOSTADAS DE ATUN ..... \$16  
Ponzu, guacamole, pickled onion, morita aioli.

### SHRIMP CEVICHE IN SPICY SQUID INK

AGUACHILE NEGRO ..... \$21  
Salsa bruja, habanero, ginger, cucumber, ash, charred avocado.

### GRILLED AVOCADO SALAD

ENSALADA DE AGUACATE A LA PARILLA ..... \$16  
Chile-lime pepitas, pickled onion, quinoa, cilantro, crema, cotija, lime, guajillo-sesame oil.  
Add Chicken ..... \$8 Add Steak ..... \$10

## SALSA

All salsas are available on the side

### AVOCADO SALSA

..... \$3

### K'UUT BI IK

..... \$3  
Dried chile and citrus salsa

### CHIPOTLE SALSA

..... \$3

### SALSA TATEMADA

..... \$2

### SALSA FLIGHT

..... \$7  
Avocado salsa, k'ut bi ik, chipotle salsa.

## GUACAMOLE

All guacamoles start with a base of avocado, lime, cilantro, onion, and your choice of:

### FRESH HERB & POMEGRANATE

..... \$13

### X'NI'PEC'

..... \$13  
Tomato, orange, habanero.

### TRUFFLE OIL, PEPITAS, & COTIJA

..... \$15

### GUACAMOLE FLIGHT

..... \$15  
Herb & pomegranate, x'ni'pec, truffle oil & pepitas.

Please add applicable taxes.

Groups of 8 or more will have an automatic 18% gratuity added to the bill.

## SHAREABLES

### HUSK + MARROW

ESQUITES ..... \$17  
Street corn off the cobb, morita aioli, bone marrow, gruyere, grilled sourdough.

### MOLTEN CHEESE

QUESO FUNDIDO ..... \$16  
Oaxacan cheese fondue.  
Add house made chorizo rojo ..... \$4  
Add Mushroom ..... \$4

### GRILLED CARROTS WITH WHITE MOLE

ZANAHORIAS EN MOLE BLANCO ..... \$15  
Miso glazed heirloom carrots grilled over coals, white mole, peanut salsa macha.

### ROASTED POTATOES

PAPITAS ADOBADAS ..... \$10  
Adobo, pickled chile, scallion, cotija, morita aioli, chicken skins.

### LITTLE MASA BITES

MEMELAS ..... \$14  
Hand pressed tortilla, chorizo, refritos, queso fresco, leafy greens.

### MUSHROOM TOAST

HONGOS CON PAN ..... \$20  
Roasted maitake basted in pasilla butter, almond mole, requeson, house focaccia.

### CHILAQUILES

CHILAQUILES ..... \$18  
Chips tossed in adobo, queso fresco, crema, cilantro, onion.  
Add Chicken ..... \$8  
Add Cochinita ..... \$6  
Add Shrimp ..... \$6  
Add Fried Egg ..... \$1

### STEAK + POTATO

ALAMBRES CON CAMOTE ..... \$18  
Tenderloin skewers, poblano caper salsa, Istmeñan sweet potato puree.

### STUFFED PEPPER

CHILE RELLENO DE FIDEO SECO ..... \$18  
Ancho pepper stuffed with fideo. Spiced tomato puree, charred avocado, onion, crema, cilantro.

### DROWNED SANDWICH SLIDERS

TORTITAS AHOGADAS ..... \$16  
Pork in chilmole, refried beans, quesillo, spiced tomato salsa.

### GRILLED CALAMARI

CALAMAR A LA VERACRUZANA ..... \$24  
Tomato, olive, caper, citrus, house chorizo.

### DUCK CARNITAS WINGS

ALITAS DE PATO ..... \$20  
Confit duck wings, mole negro, crema, salpicón.

## LOS TACOS

Tortillas made from local, non-modified Ontario grown maiz. Includes 3 tacos per dish.

### MOLE & ROASTED CAULIFLOWER

MOLE NEGRO Y COLIFLOR ..... \$19.50  
Hibiscus pickled cabbage, cilantro, crema, cotija, chile-lime peanuts.

### SLOW ROASTED PORK SHOULDER

COCHINITA PIBIL ..... \$19.50  
Rubbed in achiote & citrus, avocado salsa, pickled onion.

### CHICKEN NORTEÑO

POLLO ASADO ..... \$21  
Citrus and spice, pickled cabbage, chipotle salsa, morita aioli, pico de gallo.

### LAMB BARBACOA

BARBACOA DE BORREGO ..... \$30  
Lamb shoulder braised in banana leaf, salsa de augacate, red onion, cilantro.

### BEEF TONGUE

LENGUA DE RES ..... \$22.50  
Bone-marrow habanero salsa, pickled cabbage, x'ni'pec.

### GRILLED STEAK

CARNE ASADA ..... \$22.50  
Quesillo, avocado salsa, pico de gallo, cilantro.

### OCTOPUS (2PC)

PULPO ..... \$21  
Flour tortilla, octopus chicharron, pickled cabbage, X'ni'pec, morita aioli.

### BIRRIA QUESADILLAS

BIRRIA-DILLAS ..... \$24  
Heirloom corn tortillas, beef birria, Oaxaca cheese, chile and beef broth for dipping.

### SHRIMP-A-DILLAS

CAMARONES CON COSTRA ..... \$25.50  
Flour tortilla, cheese crust, refritos, avocado, x'ni'pec.

### EL BOL

..... \$25  
Turn your taco into a bowl. Served with rice, avocado, greens, and pico. Pick your favourite taco

## FOR THE TABLE

### LALO'S RICE

..... \$10  
Chef's choice.

### MEXICAN PICKLED VEGETABLES

ENCURTIDOS ..... \$6  
Cauliflower, carrot, onion, garlic, jalapeño in escabeche.

### BLACK BEANS

FRIJOLES ..... \$10  
Served in broth with cotija and pico de gallo.

## DESSERT

### CHURROS

..... \$10

### TRES LECHE DONUT

..... \$10  
Horchata milk, peanut mazapan glaze, peanut crumble.

### MEXICAN AFFOGATO

..... \$10  
Pumpkin ice cream, champurrado, candied pepitas.

## COCKTAILS

### RED MICHELADA

Lime juice, homemade agua de pico, jugo, FUN!

w/ Corona	\$12
w/ Modelo Special	\$13
w/ Negra Modelo	\$13

### BIRRIA OLD FASHIONED \$18

Birria fat-washed mezcal, agave, lime bitters, angostura bitters.

### FIESTA DE OTOÑO \$14.50

Peanut butter whiskey, apple cider, lemon, simple syrup.

### SPICED AMARETTO SOUR \$14

Ancho chile liquor, irish cream, amaretto, lemon juice, simple syrup, egg whites, habanero bitters.

### DEVIL'S AVOCADO \$16.50

Mezcal, Liquor 43, pineapple juice, lemon, fresh avocado.

### PIÑA LIBRE \$16.50

House tepache, mezcal, Triple Sec, ancho chile liquor, agave.

### GRANADA \$15

Vodka, Chambord, lemon, pomegranate juice, sparkling wine.

### PONCHE \$16

Spiced rum, creme de banane, pear juice, apple cider, pineapple, lemon, cinnamon syrup

### VAQUERO \$16

Bourbon, Ancho Reyes, Aperol, simple syrup, bitters, pineapple juice, sage.

### LA EMPERATRIZ \$17

Empress Gin, lemon juice, elderflower liqueur, simple syrup juniper, rose, blackberry foam.

### EL DIABLO \$14.50

Tequila reposado, creme de cassis, ginger beer, lime juice.

### MARY'S GOLD MULE \$15

Mezcal, St Germain, lime juice, ginger beer.

## CERVEZA

DRAUGHT 20oz.

### POR VIDA MEXICAN LAGER \$8.75

light gold with sweet cereal and light grassy hop aromas.

### COWBELL CERVEZA \$9

Refreshing, light-bodied Mexican-style lager with a splash of lime.

CANS 473ml

### FAIRWEATHER ROTATIONAL \$9.25

Ask server for details on this great local beer.

### HOP VALLEY BUBBLE STASH \$9.25

New age IPA, brewed exclusively with late addition Mosaic Cryo Hops offering bright, tropical sweet notes in this easy drinking bubbler.

### TOPO CHICO SELTZER STRAWBERRY GUAVA \$9.25

Tangy guava and juice sweetness of fresh strawberries.

### COWBELL PEACH CIDER \$9.25

sweet aromatic profile and delicate taste of peaches and hints of fresh apple.

### COWBELL SMOOTH SAILING LIGHT LAGER \$9.25

A well-crafted light lager that is brewed with premium Canadian malts and treated water straight from Cowbell's aquifer for a thirst-quenching and refreshingly good time. It's all smooth sailing from here on out.

### GLUTENBERG IPA GF \$9.25

perfect harmony between citrus fruit aromas, the freshness of hops and bitterness.

#### BEER BUCKETS (5btl)

Coors	\$28.75
Modelo	\$33.75
Negra Modelo	\$33.75
Corona	\$33.75
Coronitas	\$25

## NON ALCOHOLIC/SIN ALCOL

### TAMARINDO MOCK-JITO \$8.50

Tamarind, mint, simple syrup, soda.

### SOUR MANGO FLOAT \$8.50

Mango, lemon, egg white, simple syrup, guava soda.

### HOUSE CHAMPURRADO \$5

Mexican masa hot chocolate.

Spike-it-up: 1oz Mezcal \$7 1oz Tequila \$6

### MEXICAN COKE \$5

Uses cane sugar.

### JARRITOS \$4.50

Flavours may vary.

### TOPO CHICO SPARKLING WATER \$4

### ALL NATURAL FRUIT JUICE \$4.50

(Flavours may vary)

### CORONA 0.0 \$5.50

## MARGARITAS

### CLASSIC MARGARITA \$14.50 / \$54

Tequila Blanco, Triple Sec, lime juice, agave.

Glass / Pitcher

### FRUIT MARGARITA \$16

Reposado, Triple Sec, lime juice, agave, fruit flavour.

### PREMIUM PATRON MARGARITA \$17 / \$65

Classic Lime, Spicy Mango, Pineapple, Tamarind

Glass / Tree

## VINO

### BLANCO - WHITE

6oz. / 9oz. / Bottle

### DEMUERTE WHITE \$16 / \$23 / \$66

Yecla, Spain

### TINTO - RED

6oz. / 9oz. / Bottle

### DEMUERTE 'ONE' LUMINOUS \$16 / \$23 / \$66

Yecla, Spain

### ESPUMOSO - SPARKLING

6oz. / Bottle

### PROSECCO BRUT. DOC \$14.50 / \$60

Belstar Valdobbiadene, Italy

### BOTTLES

### COORS LIGHT 341ml \$6.75

Light grain with a touch of mineral aroma and flavour; soft pleasant finish.

### MODELO ESPECIAL 355ml \$7.75

Light bodied with a soft and delicate mouthfeel, mildly carbonated, flavours of light sweet malt, grain, notes of honey, light bread and spice.

### CORONA 330ml \$7.75

Light gold colour; grassy hop nose; soft hop taste; clean finish.

### CORONITAS 207ml \$6

Light gold colour; grassy hop nose; soft hop taste; clean finish.

### NEGRA MODELO 355ml \$7.75

Approachable dark lager that maintains an impressive balance for its style. The malt-driven and nutty flavor notes with hints of caramel.

## SPECIALS

### ALL YOU CAN EAT TACOS

Available Monday 5-9pm + Thursday - Friday 12-3pm  
\$35 pp +tax, dine in only, no take away (select items excluded).  
Includes an agua of the day, appetizer and dessert.

### HAPPY HOUR 2-4-1 MARGARITAS

4pm - 5:30pm, every Thursday and Friday  
2-4-1 Classic Margaritas and \$6 single piece  
tacos + tax (select items excluded).

### FLIGHT 4 FLIGHT

Buy any tequila or mezcal flight and get  
a complementary salsa flight.  
Available every day + applicable taxes.

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