

COLD BAR

TUNA TOSTADAS \$16
TOSTADAS DE ATUN
Ponzu, avocado, pickled onion, sesame aioli.

SCALLOP CEVICHE \$19
CEVICHE DE CALLO DE HACHA
Cocoa, chile de árbol, ginger, sweet potato, citrus.

CHARRED AVOCADO SALAD \$16
ENSALADA DE AGUACATE TATEMADO
Greens, apple, candied walnut, quinoa, craisin, apple mole, tamarind vinaigrette.

Add to salad:

Add Chicken \$10
Add Shrimp \$10
Add Steak \$12

SALSA+CHIPS

CHIPS & HOUSE SALSA FLIGHT \$9
A bucket of fresh corn chips and your choice of 3 salsas:

SALSA MACHA
Peanut, sesame, pumpkin seed, dried chile.

SALSA MORITA
Tomatillo, chile morita, onion, cilantro.

JALAPEÑO EMULSION
Jalapeño, lime, garlic.

SALSA NEGRA
Charred tortilla, chile de arbol, onion, lime, soy.

SALSA TATEMADA
Habanero, charred onion and tomato, confit garlic, vinegar.

*Free chip bucket refills.

*Individual salsas 3oz. \$4

*Please advise your server if you prefer **Gluten-Free** chips.

GUACAMOLE+CHIPS

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

POMEGRANATE & HERB GUACAMOLE... \$15

EL DIABLITO GUACAMOLE \$14
Fermented chile.

TRUFFLE OIL, PEPITAS, & COTIJA \$16

GUACAMOLE FLIGHT & CHIPS \$16
Pomegranate, El Diablito, Truffle. Served with chips.

*Please advise your server if you prefer **Gluten-Free** chips.

LA BODEGA
BROUGHT TO YOU BY
ESTD. **Por Vida** 2024
MEZCAL AND MEXICAN

Shop curated Mexican pantry and hot, fresh, prepared foods to go—next door (unit 4)!

Por Vida

MEZCAL AND MEXICAN

 Vegetarian

 Gluten-Free

SHAREABLES

TORTILLA SOUP \$10
SOPA DE TORTILLA
Charred tortilla, tomato, and dried chile broth. Crema, cotija, avocado.

SAVOURY CHURRO \$13
CHURRO SALADO
Sweet potato churro, ancho dust, manchego.

HUSK + MARROW \$16
ESQUITES
Street corn off the cobb, morita aioli, bone marrow, gruyere, grilled sourdough.

MOLTEN CHEESE \$17
QUESO FUNDIDO
Oaxacan cheese fondue.
Add chorizo \$4
Add mushroom \$4

SWEET POTATO TAMAL \$18
TAMAL DE CAMOTE
Duck confit, wilted spinach, mole negro, pickled onion.

GRILLED CALAMARI \$26
CALAMAR A LA VERACRUZANA
Tomato, olive, caper, citrus, house chorizo.

CHILMOLE PORK SKEWERS \$16
ALAMBRES DE CERDO EN CHILMOLE
Recado negro, mezcals marinated pineapple, pearl onion, jalapeño emulsion.

CHILAQUILES \$18
CHILAQUILES
Chips tossed in salsa roja, queso fresco, crema, cilantro, onion.
Add Chicken \$10
Add Cochinita \$6
Add Shrimp \$10
Add Fried Egg \$1

RIBEYE \$38
CARNE ASADA
Soy marinated rib-eye, marrow-coffee butter, greens.

WINGS AL PASTOR \$20
ALITAS AL PASTOR
Roasted wings, charred jalapeño aioli, pineapple pico.

LOS TACOS

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

CAULIFLOWER TACO \$19.50
COLIFLOR CON MOLE
Roasted cauliflower, mole negro, crema, sesame, pickled onion, peanut.

RAJAS TACO \$19.50
RAJAS
Poblano, corn, onion, coconut milk, cheese crust, jalapeño emulsion, crispy tortilla strips.

SLOW ROASTED PORK SHOULDER \$19.50
COCHINITA PIBIL
Rubbed in achiote & citrus, morita salsa, habanero pickled onions.

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

GRILLED STEAK \$22.50
CARNE ASADA
Marinated shaved beef, salpicon, jalapeno emulsion.

OCTOPUS (2PC) \$21
PULPO
Charred flour tortilla, fried onion and octopus, ponzu, pickled cabbage, x'ni'pec, morita aioli.

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

SHRIMP-A-DILLAS \$21
CAMARONES CON COSTRA
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.

TACO PLATTER \$56
Choose 4 of our tacos and receive 2 of each for a total of 8 tacos.
Add Octopus to platter \$10

FOR THE TABLE

LALO'S RICE \$10
Chef's choice.

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

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

DESSERT

CHURROS \$10

CHOCOLATE NICUATOLE \$13
NICUATOLE DE CHOCOLATE
Chile de arbol, passionfruit gelee, chocolate crumb.

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

COCKTAILS 2 oz.

RED MICHELADA

Lime juice, homemade agua de pico, jugo, FUN!
w/ Corona \$12
w/ Modelo Special \$13
w/ Negra Modelo \$13

ESPRESSO MARTINI ESPECIAL \$15

Bailey's, Kahlua, banana liqueur,
vanilla vodka, espresso.

TIERRA DEL FUEGO \$19

Mezcal, Tequila Blanco, Campari,
Ancho Reyes, bitters.

HIBISCUS BLOOD ORANGE MEZCALITA \$20

Mezcal, Triple Sec, hibiscus-blood orange juice,
lime juice, agave.

DEVIL'S AVOCADO \$16.50

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

PINK SMOKE \$17

Mezcal, Aperol, grapefruit juice, lemon juice,
rosemary syrup, egg white.

MEXICAN BULLDOG (2.5 oz.) \$20

Tequila Blanco, Triple Sec, lime juice, agave,
upside down Coronita.

BOURBON APPLE CIDER SOUR \$18

Bourbon, apple cider, lemon juice,
cinnamon syrup, egg white.

POMEGRANATE PALOMA \$19

Tequila Blanco, grapefruit juice, pomegranate
juice, lime juice, soda.

TAMARINDO MULE \$15

Vodka, tamarind juice, lime juice, ginger beer, mint.

SPICED STRAWBERRY MOJITO \$15

Spiced rum, fresh strawberry juice, lime juice,
muddled mint, soda.

KIWI CAIPIRINHA \$15

Cachaca, lime juice, simple syrup, fresh kiwi.

SPICED SANGRIA \$19

Brandy, Triple Sec, red wine, pomegranate juice,
apple cider, orange juice, cinnamon syrup, soda.

MARGARITAS

ASK YOUR SERVER TO MAKE IT SPICY!

CLASSIC MARGARITA \$14.50 / \$54
Tequila Blanco, Triple Sec, lime juice, agave.
Glass / Pitcher

MARGARITA CON FRUTA \$16

Tequila Reposado, Triple Sec, lime juice, agave
and choice of: mango, pineapple, pomegranate,
grapefruit, and tamarind.
Glass

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

Choice of: lime, mango, pineapple, pomegranate,
grapefruit, and 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
CIAO BELLA PROSECCO \$14 / \$60
DOC BRUT
Castello Carboncine, Treviso, Italy

CERVEZA

DRAUGHT 20oz.

DOS EQUIS LAGER ESPECIAL \$9.25

A golden pilsner style beer with a nuanced blend of
malts, spices and earth tones.

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.

VIZZY ROTATIONAL (473ml) \$9

Ask your server for details.

TECATE (473ml) \$9.25

A full-bodied lager with a refreshing crisp
malt flavour and a pleasant aftertaste.

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 \$9.25

An aromatic nose full of citrus, lemon, and floral notes,
a crisp and sharp mouth-feel paired with light caramel
and hoppy flavours.

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 mouth-feel,
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.

BEER BUCKETS (5btl)

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

SIN ALCOHOL

NON-ALCOHOLIC

TAMARINDO MOCK-JITO \$8.50

Tamarind, mint, simple syrup, soda.

SOUR MANGO FLOAT \$8.50

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

AUTUMN FIZZ \$5

Spiced apple cider, ginger beer.

Spike-it-up:

1oz Mezcal \$7
1oz Tequila \$6

HOUSE CHAMPURRADO \$5

Mexican masa hot chocolate.

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

VIRGIN FRUIT MARGARITA \$8

Por Vida
MEZCAL AND MEXICAN

ESPECIALES

ALL YOU CAN EAT TACOS

Wed 5-10PM / Thur-Fri 12-3PM

\$35 pp +tax, dine in only, no sharing, for
groups of 6 or less (select items excluded).

\$40 Margarita pitchers during AYCE.

Plus applicable tax.

HAPPY HOUR

Thur-Fri 4-5:30PM

2-4-1 Classic Margaritas.

\$5 Bottles of Sol.

\$10 Botanas.

Plus applicable tax.

FLIGHT 4 FLIGHT

Available Every Day

Buy any tequila or mezcal flight and
get a complementary salsa flight.

Plus applicable tax.