

COLD BAR

- ✔

TUNA TOSTADAS..... \$16

Tostadas de Atún

Ponzu, avocado, pickled onion, sesame aioli, peanut salsa macha.
- ✔

GREEN GODDESS SALAD \$17

Ensalada Diosa Verde

Heritage greens, little gem lettuce, roasted marinated squash, cherry tomato, beans, avocado, queso fresco, Poblano Green Goddess dressing.
- ✔

GRILLED AVOCADO SALAD \$18

Ensalada de Aguacate

Heritage greens, apple, quinoa, candied walnut, celeriac and apple purée, tamarind vinaigrette.
- Add to salad:

Add Chicken.....\$10

Add Shrimp.....\$10

Add Steak.....\$12

Add Pork Belly..... \$8

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 TATEMADA

Habanero, charred onion and tomato, confit garlic, vinegar.
- ✔

SALSA BORRACHA

Beer, chile ancho, charred onion, tomato, and tomatillo.

*Individual salsas 3oz. \$4 *Free chip refills.

*Please advise us if you prefer **Gluten-Free** chips.

GUAC & CHIPS

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

POMEGRANATE & HERB..... \$15
- ✔

EL DIABLITO..... \$14

Fermented chile. (**Gluten-Free** option available)
- ✔

TRUFFLE OIL, PEPITAS, & COTIJA \$16
- ✔

GUACAMOLE FLIGHT & CHIPS..... \$16

Pomegranate, El Diablito, Truffle. Served with chips.

*Please advise us if you prefer **Gluten-Free** chips.

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.

BOTANAS Smaller Bites

- ✔

MOLTEN CHEESE \$17

Queso Fundido

Oaxacan cheese fondue.

Add chorizo \$4

Add mushroom \$4
- ✔

MUSHROOMS & TOAST \$19

Setas y Pan

Roasted mushrooms, almond mole, Mexican ricotta, warm house bread.
- HUSK & MARROW..... \$16

Esquites con Tuétano

Street corn off the cob, morita aioli, bone marrow, gruyère, grilled sourdough.
- OAXACAN WINGS \$20

Alitas Oaxaqueñas

Mole negro, manchego cheese foam, peanut, pickled onions.
- MIAMI RIBS \$23

Costillas Miami

Pasilla-soy glaze, scallion, pickled chile, cilantro, and jicama.
- ✔

CRISPY BRUSSELS SPROUTS \$16

Coles de Bruselas Crujientes

Burnt onion and poblano butter, cotija cheese, pepita crumb, pickled onion, pipián.
- PORK BELLY AL PASTOR SKEWERS \$15

Brochetas de Cerdo al Pastor

Al pastor pineapple glaze, PV slaw, pineapple pico de gallo.
- ✔

NACHOS DORI-LOCOS \$17

Nachos Dori-Locos

Tortilla chips, Doritos, smoky cheese sauce, cotija, esquites, beans, pico de gallo.

Add Pork Belly..... \$8
- QUESADILLA MACHETE \$21

Quesadilla Machete

Chicken Norteño, cheese, refried beans, pico de gallo, crema.
- ESPRESSO-CHILI HANGER SLIDERS ..\$15

Sliders de Espresso con Chile

Hanger & chuck, espresso-chili aioli, manchego cheese foam, bread and butter jalapeños, potato bun.

LOS FUERTES Bigger Bites

- SURF & TURF BURRITO \$19

Burrito Mar y Tierra

Shrimp, beef chile colorado, black rice, queso, lobster bisque.
- DIVORCED ENCHILADAS \$17

Enchiladas Divorciadas

Chicken asado, salsa roja, salsa verde, queso, pickled onion, crema.
- TORTA AHOGADA \$18

Torta Ahogada

Birote-style bun, beans, braised pork, queso, drowned in a tomato salsa.
- GRILLED OCTOPUS \$35

Pulpo al Guajillo

Guajillo mojo, morita and butternut squash purée, warm chickpea, bean, and tomato salad.
- BIRRIA RAMEN \$20

Ramen de Birria

Birria broth & noodle, braised beef, scallion, cabbage, radish, corn, sous vide egg.

LOS TACOS

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

All tacos and bowls can be modified to be **Gluten-Free**.
- ✔

CAULIFLOWER \$19.50

Coliflor con Mole

Roasted cauliflower, mole negro, crema, sesame, pickled onion, peanut.
- ✔

RAJAS \$19.50

Rajas

Poblano, corn, onion, coconut milk, cheese-crust ed tortilla, jalapeño emulsion, crispy tortilla strips.
- RIBEYE..... \$24

Ribeye con Costra

Shaved ribeye, cheese crust, peanut salsa macha, morita aioli, crispy potato.
- CHICKEN NORTEÑO \$21

Pollo Asado

Citrus and spice, pickled cabbage, salsa borracha, morita aioli, pico de gallo.
- GRILLED STEAK \$22.50

Carne Asada

Marinated shaved beef, salpicón, jalapeño emulsion.
- CHILMOLE PORK & PINEAPPLE \$21

Cerdo con Recado Negro y Piña

Pork braised in recado negro, pineapple, onion, salsa borracha, cilantro.
- LAMB BARBACOA \$24

Barbacoa de Borrego

Cooked in banana leaf, salsa morita, salpicón.
- OCTOPUS (2PC) \$21

Pulpo

Charred flour tortilla, fried onion and octopus, ponzu, pickled cabbage, x’ni’pec, morita aioli.
- BAJA FISH \$22.50

Pescado Baja

Flour tortilla, beer-battered cod, beer-mustard aioli, salpicón, pico de gallo.
- BIRRIA \$24

Birria de Res

Beef birria, salsa morita, onion, cilantro, chile and beef broth for dipping.
- BIRRIA QUESADILLAS..... \$24

Quesa-Birrias

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

Camaron es 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



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

ANCHO OLD FASHIONED\$16.50

Whisky, ancho syrup, chocolate mole bitters, orange slice, dried chile ancho.

HIBISCUS BLOOD ORANGE MEZCALITA \$18

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

DEVIL’S AVOCADO \$16.50

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

PINK SMOKE \$16.50

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

MARTINI PARAÍSO \$16.50

Vodka, St-Germain, strawberry-lychee juice, lemon juice, simple syrup, guava soda, sugar-salt rim.

POR VIDA SOUR \$16.50

Mezcal, Amaro Averna, lemon juice, simple syrup, egg white.

MEXICAN BULLDOG (2.5 oz.) \$18

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

CANTARITOS \$18

Tequila Reposado, lime juice, orange juice, grapefruit soda, salt.

POMEGRANATE PALOMA \$16.50

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

GINGER PIÑA MOJITO \$16.50

Spiced rum, lime juice, pineapple juice, simple syrup, mint, ginger beer.

MIDNIGHT ROAST \$16.50

Whisky, espresso, pumpkin-pecan syrup, black walnut bitters, topped with Bailey’s.

SANGRIA SOLSTICE \$18

Orange brandy, red wine, cinnamon, pomegranate juice, orange juice, gingerale.

RASPBERRY SPRITZ \$16.50

Gin, elderflower liqueur, raspeberry puree, lemon juice, mint, soda.

DIRTY HORCHATA MARTINI \$16.50

Vodka, horchata, cold brew coffee.

CERVEZA

DRAUGHT (20oz.)

DOS EQUIS LAGER ESPECIAL ... \$10.25

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

CANS

STRONGBOW CIDER (440ml) \$9.75

Light with lively carbonation and subtle sweetness followed by a short and crisp finish.

VIZZY ROTATIONAL (473ml) \$9.25

Ask your server for details.

TECATE (473ml) \$9.75

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

BOTTLES

MODELO ESPECIAL (355ml) \$8.25

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) \$8.25

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

CORONITAS (207ml) \$6.50

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

NEGRA MODELO (355ml) \$8.25

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

SOL (330ml) \$8.25

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

BEER BUCKETS (5 bottles)

Modelo \$36.25
Negra Modelo \$36.25
Corona \$36.25
Coronitas \$27.50
Sol \$36.25

DULCE

Sweet Ending

✓ CHURROS \$10

✓ WARM CARROT CAKE PUDDING ... \$12

Served with crema ice cream.

✓ TRES LECHES DONUT \$10

Horchata milk, horchata ganache, puffed rice.

Join us for THE WEEKLY FIESTA

HAPPY HOUR

Tuesday 5-9:30pm
Thursday-Friday 4-6pm
2-4-1 Classic Margaritas
\$6 Bottles of Sol
\$10 Botanas

\$35 AYCE TACOS

Wednesday ALL DAY!
\$35 per person. Dine in only,
no sharing, for groups of 6 or less
(select items excluded).
\$40 Margarita pitchers!

FOLLOW US ON INSTAGRAM

@porvida_oakville
Your favourites, our feed.
Tag us!

MARGARITAS

ASK YOUR SERVER TO MAKE IT SPICY!

CLASSIC MARGARITA \$14.50 / \$54

Tequila Blanco, Triple Sec, lime juice, agave.

MARGARITA CON FRUTA \$16

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

PREMIUM PATRÓN MARGARITA \$17/ \$65

Choice of: lime, mango, pineapple, pomegranate, grapefruit, and tamarind.

VINO

BLANCO - WHITE

6oz. / 9oz. / Bottle

SQUEALING PIG.... \$14.50 / \$19.75 / \$60 SAUVIGNON BLANC

Marlborough New Zealand
The tangy citrus fruit, white peach and herbaceous quality deliver a well-focused and balanced wine with distinct minerality.

TINTO - RED

6oz. / 9oz. / Bottle

ANGUS THE BULL .. \$14.50 / \$19.75 / \$60 CABERNET SAUVIGNON

Central Victoria, Australia
Deep ruby colour, with aromas and flavours of chocolate, cedar, black plum, floral and herbal notes. Medium to full-bodied.

ESPUMOSO - SPARKLING

CIAO BELLA PROSECCO \$14 / \$60

Castello Carboncine, Treviso, Italy

SIN ALCOHOL

NON-ALCOHOLIC

SOUR MANGO FLOAT \$12

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

POMEGRANATE FAUX-LOMA \$12

Lime juice, pomegranate juice, grapefruit soda.

PINEAPPLE NO-JITO \$12

Lime juice, pineapple juice, simple syrup, mint, ginger beer.

HIBISCUS SUNSET \$13

Hibiscus-blood orange juice, mango juice, lemon juice, simple syrup, egg whites, guava soda.

HORCHATA \$7

Almond, cinnamon, rice, milk.

MEXICAN COKE \$5

Made with cane sugar.

JARRITOS \$4.50

Flavours may vary.

TOPO CHICO SPARKLING WATER \$4

ALL-NATURAL FRUIT JUICE \$6

Flavours may vary.

CORONA 0.0 \$5.50

VIRGIN FRUIT MARGARITA \$8



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