

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 \$16

EL DIABLITO \$16

Fermented chile. (Gluten-Free option available)

TRUFFLE OIL, PEPITAS, & COTIJA \$16

GUACAMOLE FLIGHT & CHIPS \$17

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.

Par Vida

MEZCAL AND MEXICAN

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 \$17

Esquites con Tuétano

Street corn off the cob, morita aioli, bone marrow, gruyère, grilled sourdough.

CRISPY BRUSSELS SPROUTS \$16

Coles de Bruselas Crujientes

Burnt onion and poblano butter, cotija cheese, pepita crumb, pickled onion, piñán.

PORK BELLY AL PASTOR

SKEWERS

..... \$15

Brochetas de Cerdo al Pastor

Al pastor pineapple glaze, PV slaw,

pineapple pico de gallo. \$8

NACHOS DORI-LOCOS \$18

Nachos Dori-Locos

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

Add Pork Belly

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 \$19

Enchiladas Divorciadas

Chicken asado, salsa roja, salsa verde, queso, pickled onion, crema.

DROWNED SANDWICH \$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.

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 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

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 \$59

Choose 4 of our tacos and receive 2 of each for a total of 8 tacos.

Substitute Octopus +\$10



VEGETARIAN

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.

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.

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.

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.

BEER BUCKETS (5 bottles)

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

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!

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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.

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 6oz. / Bottle DOC BRUT \$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



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