

COLD BAR

- OYSTERS** \$20
Ostiones
 Escabeche, cucumber pico de gallo, chile oil.
- TUNA TOSTADA (3PC)** \$16
Tostada de Atun
 Pasilla ponzu, guacamole, sesame aioli, peanut salsa macha, chile furikake.
- GREEN AGUACHILE** \$19
Aguachile Verde
 Citrus cured shrimp, herbed aguachile, avocado, cucumber, onion.
- SCALLOP CEVICHE** \$17
Ceviche de Callo
 Mango-passionfruit leche, ginger, jicama, radish.
- ✔ **GREENS SALAD** \$19
Ensalada Verde
 Crunchy greens, pepperoncini, onion, pickled peach, crouton, sesame-chile vinaigrette, manchego.
- ✔ **HEIRLOOM TOMATO SALAD** \$15
Ensalada de Tomates Criollos
 Sliced heirloom tomatoes, jocoque, hibiscus-mint vinaigrette, mizuna.

ADD TO SALAD

- Add Chicken \$10 Add Steak \$12
 Add Shrimp \$10 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 NEGRA**
 Burnt onion, charred tortilla, chile de arbol, confit garlic, lime.
- ✔ **JALAPEÑO EMULSION**
 Jalapeño, lime, garlic.
- ✔ **SALSA TATEMADA**
 Habanero, charred onion and tomato, confit garlic, vinegar.
- ✔ **SALSA TAQUERA**
 Tomato, tomatillo, chile de arbol, chile pasilla, garlic, onion.

*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
- ✔ **MANGO HABANERO** \$16
- ✔ **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.

BOTANAS Smaller Bites



- ✔ **CON QUESO** \$15
Queso Fundido
 Morita chile cheese fondue, chips.
- HUSK & MARROW** \$17
Esquites con Tuétano
 Street corn off the cob, morita aioli, bone marrow, gruyère, grilled sourdough.
- ✔ **MEXICAN STREET CORN** \$16
Elotes
 Fresh corn on the cob, aioli, chili-lime salt, cotija cheese, lime.
- ✔ **COFFEE & CHILE BEETS** \$12
Betabeles con cafe y chile
 Roasted purple beets, pickled yellow beets, beet and pineapple yogurt, peanut salsa macha, pepita.
- ✔ **GRILLED BROCCOLINI** \$20
Broccolini Asado
 Chile & lemon butter, manchego, pepita milk, pickled onion.
- MEXICAN SPICE BAG** \$15
Papas fritas a la Mexicana
 Spiced french fries, scallion, peppers, pork belly, birria gravy.
- BEEF TONGUE SKEWERS** \$21
Brochetas de Lengua
 Poblano chimichurri, bone marrow, chile, scallion.
- ✔ **NACHOS DORI-LOCOS** \$21
Nachos Doris-Locos
 Tortilla chips, Doritos, smoky cheese sauce, cotija, esquites, beans, pico de gallo.
 Add Pork Belly \$8
- QUESADILLA MACHETE** \$23
Quesadilla Machete
 Chicken Norteño, cheese, refried beans, pico de gallo, crema.

LOS FUERTES Bigger Bites

- MEXICAN CAESAR WRAP** \$22
Burrito de Ensalada Cesar
 Guajillo-caesar dressing, crunchy greens, chicken norteno, crispy pork belly, avocado, crouton, manchego.
- DIVORCED ENCHILADAS** \$21
Enchiladas Divorciadas
 Chicken asado, salsa roja, salsa verde, queso, pickled onion, crema.
- GRILLED STEAK SKILLET** \$30
Alambre de Carne Asada
 Marinated flank steak, peppers, scallion, soy vinaigrette, tortillas.
- GRILLED OCTOPUS** \$35
Pulpo al Guajillo
 Guajillo mojo, morita and butternut squash purée, warm chickpea, bean, and tomato salad.
- LAMB NECK BARBACOA** \$40
Barbacoa de pescuezo
 Braised lamb neck, summer vegetables, rice, consomme, tortillas.

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-crusting 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 negra, morita aioli, pico de gallo.
- BEEF TONGUE** \$24
Lengua de Res
 Bone marrow-habanero salsa, salpicon, salsa taquera, x'ni'pecc.
- ADOBO PORK** \$21
Tacos de Adobada
 Slow-cooked adobo pork, jalapeño emulsion, onion, cilantro, pineapple.
- CAMPECHANO** \$22.50
Tacos de Adobada
 Confit brisket, house chorizo, salsa taquera, onion, cilantro.
- 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, salsa taquera.
- BIRRIA** \$24
Birria de Res
 Beef birria, salsa taquera, 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

Par Vida
 MEZCAL AND MEXICAN

Please add applicable taxes.
 Groups of 6+ are subject to 18% automatic gratuity.

FOR THE TABLE

- ✔ **LALO'S RICE** \$10
 Chef's choice.
- ✔ **BLACK BEANS** \$10
Frijoles
 Served in broth with cotija and pico de gallo.
- ✔ **MEXICAN PICKLED VEGETABLES** ... \$6
Encurtidos
 Cauliflower, carrot, onion, garlic, jalapeño in escabeche.



COCKTAILS 2 oz.

RED MICHELADA

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

- w/ Corona \$12
- w/ Modelo Especial \$13
- w/ Negra Modelo \$13

PLAYA SUNSET

Vodka, blue curaçao, chamoy, mango juice and Sprite. \$15

SMOKY COLADA

Mezcal, pineapple juice, coconut milk. \$18.50

DEVIL'S AVOCADO

Mezcal, Liqueur 43, pineapple juice, lemon, fresh avocado. \$17

PINK SMOKE

Mezcal, Aperol, grapefruit juice, lemon juice, rosemary syrup, egg white. \$17

POR VIDA SOUR

Mezcal, Amaro Averna, lemon juice, simple syrup, egg white. \$16.50

APEROL MARGARITA

Tequila, Aperol, lime juice, agave. \$15.50

MEXICAN BULLDOG (2.5 oz.)

Tequila Blanco, Triple Sec, lime juice, agave, upside-down Coronita. \$18

GINGER PIÑA MOJITO

Spiced rum, lime juice, pineapple juice, simple syrup, mint, ginger beer. \$16.50

CARAJILLO

Patron XO Coffee, Liqueur 43, cold press Drew Coffee. \$18

NAKED & FAMOUS

Mezcal, Aperol, St. Benedictine liqueur, lime juice. \$18.50

APPLE A DAY

Wine, vodka, apple shrubs, apple juice, St. Germain. \$16

PINK FLAMINGO

Gin, elderflower liqueur, watermelon, basil, lemon. \$16.50

MEZCALITAS

Mezcal, lime juice and your choice of juice: mango, pineapple, lime, lemon. \$18.50

EL LUCHADO

This cocktail will unmask itself every week; ask your waiter/waitress, please. MP

CERVEZA

DRAUGHT (20oz.)

POR VIDA LAGER \$9.50
Mexican style Lager, local brew by Ace Hill.

POR VIDA AMBER LAGER \$9.50
Full bodied but smooth and refreshing.

CANS

STRONGBOW CIDER (500ml) \$9.50
Light with lively carbonation and subtle sweetness followed by a short and crisp finish.

TECATE (473ml) \$12
A full-bodied lager with a refreshing crisp malt flavour and a pleasant aftertaste.

COORS SELTZER (355ml) \$9.25
Ask you server for flavours.

TRIPLE BOGEY ROTATIONAL (355ml) \$9
Ask you server for details.

BOTTLES

MODELO ESPECIAL (355ml) \$9
Light bodied with soft and delicate mouth feel, notes of honey, light bread and spice.

CORONA (330ml) \$9.25
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) \$9
Dark Lager, it's a rich, smooth and slightly sweet taste.

SOL (330ml) \$8.50
Light gold colour; grassy hop nose; soft hop taste; clean finish.

DOS EQUIS (330ml) \$9
Golden Pilsner style with spices and earth tones.

DULCE Sweet Ending

☑ **CHURROS** \$10

FLAN \$10
Chamomile and lavender custard, passionfruit caramel.

MANGONADA \$13
Mango soft serve, chamoy, Japanese peanuts.

BEER BUCKETS (5 bottles)

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

Please add applicable taxes.
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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 / \$60
Tequila Reposado, Triple Sec, lime juice, agave and choice of: mango, pineapple, pomegranate, grapefruit, tamarind. Glass / Pitcher

PREMIUM PATRÓN MARGARITA \$17 / \$65
Choice of: lime, mango, pineapple, pomegranate, grapefruit, and tamarind. Glass / Tree

VINO

BLANCO - WHITE

SQUEALING PIG SAUVIGNON BLANC \$14.50 / \$19.75 / \$60
Marlborough New Zealand
Tangy citrus, white peach and hints of herbaceous. 6oz. / 9oz. / Bottle

OCTAVIO ART CHARDONNAY \$11 / \$15 / \$40
Spain
Aromas of tropical fruits and hints of butter. 6oz. / 9oz. / Bottle

TINTO - RED

OCTAVIO ART CABERNET SAUVIGNON \$11 / \$15 / \$40
Spain
Flavours of blackcurrants and spices. 6oz. / 9oz. / Bottle

CIAO BELLA NEGROAMARO \$14.50 / \$19.75 / \$53
Italy
Kirsh and raspberry compote, dried and earthy. 6oz. / 9oz. / Bottle

ESPUMOSO - SPARKLING

CIAO BELLA PROSECCO DOC BRUT \$14 / \$60
Castello Carboncine, Treviso, Italy 6oz. / Bottle

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.

TIA P \$14
Non-alcoholic spicy rum, pineapple juice and coconut milk.

VIRGIN MARGARITA \$13
HP Agave liqueur non-alcoholic tequila, lime juice, agave syrup.

HIBISCUS SUNSET \$13
Hibiscus-blood orange juice, mango juice, lemon juice, simple syrup, egg whites, guava soda.

MEXICAN COKE \$5
Made with cane sugar.

JARRITOS \$4.50
Flavours may vary.

TOPO CHICO SPARKLING WATER \$6

ALL-NATURAL FRUIT JUICE \$6
Flavours may vary.

CORONA 0.0 \$5.50

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

\$39 AYCE TACOS

Wednesday ALL DAY!
\$39 per person. Dine in only,
no sharing, for groups of 6 or less
(select items excluded).
\$40 Margarita pitchers!

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