

COLD BAR

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

ADD TO SALAD

Add Chicken..... \$10

Add Steak..... \$12

Add Shrimp..... \$10

Add Pork Belly.... \$8

SALSA & CHIPS

CHIPS & HOUSE SALSA FLIGHT A bucket of fresh corn chips and your choice of 3 salsas:	\$9
✔ 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 Pomegranate, El Diablito, Truffle. Served with chips.	\$17
*Please advise us if you prefer Gluten-Free chips.	

Par Vida

MEZCAL AND MEXICAN

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

BOTANAS

Smaller Bites

✔ VEGETARIAN

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

LOS FUERTES

Bigger Bites

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

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 <i>Coliflor con Mole</i> Roasted cauliflower, mole negro, crema, sesame, pickled onion, peanut.	\$19.50	OCTOPUS (2PC) <i>Pulpo</i> Charred flour tortilla, fried onion and octopus, ponzu, pickled cabbage, x'ni'pec, morita aioli.	\$21
✔ RAJAS <i>Rajas</i> Poblano, corn, onion, coconut milk, cheese-cruste tortilla, jalapeño emulsion, crispy tortilla strips.	\$19.50	BAJA FISH <i>Pescado Baja</i> Flour tortilla, beer-battered cod, beer-mustard aioli, salpicón, pico de gallo, salsa taquera.	\$22.50
RIBEYE <i>Ribeye con Costra</i> Shaved ribeye, cheese crust, peanut salsa macha, morita aioli, crispy potato.	\$24	BIRRIA <i>Birria de Res</i> Beef birria, salsa taquera, onion, cilantro, chile and beef broth for dipping.	\$24
CHICKEN NORTEÑO <i>Pollo Asado</i> Citrus and spice, pickled cabbage, salsa negra, morita aioli, pico de gallo.	\$21	BIRRIA QUESADILLAS <i>Quesa-Birrias</i> Heirloom corn tortillas, beef birria, cheese, chile and beef broth for dipping.	\$24
BEEF TONGUE <i>Lengua de Res</i> Bone marrow-habanero salsa, salpicon, salsa taquera, x'ni'pecc.	\$24	SHRIMP-A-DILLAS <i>Camarones con Costra</i> Flour tortilla, cheese crust, refritos, avocado, x'ni'pec.	\$24
ADOBO PORK <i>Tacos de Adobada</i> Slow-cooked adobo pork, jalapeño emulsion, onion, cilantro, pineapple.	\$21	EL BOL Turn your taco into a bowl. Served with rice, avocado, greens, and pico. Pick your favourite taco.	\$25
CAMPECHANO <i>Tacos de Adobada</i> Confit brisket, house chorizo, salsa taquera, onion, cilantro.	\$22.50	TACO PLATTER Choose 4 of our tacos and receive 2 of each for a total of 8 tacos. Substitute Octopus..... +\$10	

FOR THE TABLE

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



COCKTAILS 2 oz.

RED MICHELADA

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

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

PLAYA SUNSET

Vodka, blue curaçao, chamoy, mango juice and Sprite.

PV COLADA

Coconut Tequila, Pinnacle Juice, Coconut Milk, Agave

DEVIL'S AVOCADO

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

PINK SMOKE

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

POR VIDA SOUR

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

APEROL MARGARITA

Tequila, Aperol, lime juice, agave.

MEXICAN BULLDOG (2.5 oz.)

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

GINGER PIÑA MOJITO

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

CARAJILLO

Patron XO Coffee, Liqueur 43, cold press Drew Coffee.

NAKED & FAMOUS

Mezcal, Aperol, St. Benedictine liqueur, lime juice.

APPLE BLOSSOM

Wine, vodka, apple shrubs, apple juice, St. Germain.

PINK FLAMINGO

Gin, elderflower liquor, watermelon, basil, lemon.

MEZCALITAS

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

EL LUCHADO

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

CERVEZA

DRAUGHT (20oz.)

POR VIDA LAGER

Mexican style Lager, local brew by Ace Hill.

POR VIDA AMBER LAGER

Full bodied but smooth and refreshing.

CANS

STRONGBOW CIDER (500ml)

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

TECATE (473ml)

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

COORS SELTZER (355ml)

Ask you server for flavours.

TRIPLE BOGEY

ROTATIONAL (355ml)

Ask you server for details.

BOTTLES

MODELO ESPECIAL (355ml)

Light bodied with soft and delicate mouth feel, notes of honey, light bread and spice.

CORONA (330ml)

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

CORONITAS (207ml)

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

NEGRA MODELO (355ml)

Dark Lager, it's a rich, smooth and slightly sweet taste.

SOL (330ml)

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

DOS EQUIS (330ml)

Golden Pilsner style with spices and earth tones.

BEER BUCKETS (5 bottles)

Modelo.....	\$41
Negra Modelo.....	\$41
Corona.....	\$43
Coronitas	\$29
Sol	\$39

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

MARGARITAS

ASK YOUR SERVER TO MAKE IT SPICY!

CLASSIC MARGARITA

Tequila Blanco, Triple Sec, lime juice, agave.

MARGARITA CON FRUTA

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

PREMIUM PATRÓN MARGARITA

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

VINO

BLANCO - WHITE

SQUEALING PIG

SAUVIGNON BLANC

Marlborough New Zealand

Tangy citrus, white peach and hints of herbaceous.

OCTAVIO ART

CHARDONNAY

Spain

Aromas of tropical fruits and hints of butter.

TINTO - RED

OVTAVIO ART

CABERNET SAUVIGNON

Spain

Flavours of blackcurrants and spices.

CIAO BELLA

NEGROAMARO

Italy

Kirsh and raspberry compote, dried and earthy.

ESPUMOSO - SPARKLING

CIAO BELLA

PROSECCO DOC BRUT

Castello Carboncine, Treviso, Italy

SIN ALCOHOL

NON-ALCOHOLIC

SOUR MANGO FLOAT

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

POMEGRANATE FAUX-LOMA

Lime juice, pomegranate juice, grapefruit soda.

TIA P

Non-alcoholic spicy rum, pineapple juice and coconut milk.

VIRGIN MARGARITA

HP Agave liqueur non-alcoholic tequila, lime juice, agave syrup.

HIBISCUS SUNSET

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

MEXICAN COKE

Made with cane sugar.

JARRITOS

Flavours may vary.

TOPO CHICO

SPARKLING WATER

ALL-NATURAL FRUIT JUICE

Flavours may vary.

CORONA 0.0

DULCE

Sweet
Ending

☑ CHURROS

FLAN

Chamomile and lavender custard, passionfruit caramel.

MANGONADA

Mango soft serve, chamoy, Japanese peanuts.

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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