Por Vida
MEZCAL AND MEXICAN

ALL YOU CAN EAT

TACOS

39 PER PERSON

Beverage purchase required. Dine-in only. No sharing.
Uneaten tacos are charged at 6 each,
but you're welcome to take them home!

CHIPS & SALSA FLIGHT

- **SALSA TAQUERA**
  Tomato, tomatillo, chile de árbol, chile pasilla, garlic, onion
- **SALSA NEGRA**
  Burnt onion, charred tortilla, chile de árbol, confit garlic, lime
- **JALAPEÑO EMULSION**
  Jalapeño, lime, garlic

Gluten-free chips available on request

FOR YOUR TACOS

Pico de gallo • Onion & cilantro • Morita aioli • Limes

THE TACOS

2 tacos per order. Tortillas made from local, non-modified Ontario-grown maíz. All tacos can be modified to be gluten-free.

- **BROCCOLI** ✓
- **BRUSSELS SPROUT** ✓
- **BIRRIA**
  Make it a quesabirria + $1 per order
- **CHICKEN AL PASTOR**
- **CARNITAS**
- **CARNE ASADA**

DESSERT

Soft serve, rotating flavours

MARGARITA PITCHERS 40

During AYCE

✓ *vegetarian*

Plus applicable taxes and 18% gratuity. 90-minute dining limit.

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THE CHEF'S WAY

How Chef Eddy dresses each taco, plus a few favourites from the team. Use the salsas and garnishes at your table to build yours the same way, or make it your own.

BROCCOLI

Morita aioli, lime

BRUSSELS SPROUT

Jalapeño emulsion, salsa negra

CHICKEN AL PASTOR

Salsa negra, morita aioli, pico de gallo

"The morita gives the al pastor a little smoke that sits right with the adobo char. That's how I eat it every time."

– CHEF EDDY

CARNITAS

Jalapeño emulsion, onion, cilantro, lime

"I skip the taquera and go straight to salsa negra. The burnt onion and charred tortilla with the pork, that's my way."

– DOUG

CARNE ASADA

Morita aioli, pico de gallo

BIRRIA

Salsa taquera, onion, cilantro, lime

"I always ask for a side of consommé and dip every taco, then finish each one with a little morita aioli."

– JULIO

vegetarian

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