Por Vida

MEZCAL AND MEXICAN

BEBIDAS

Cocktails · Tequila · Mezcal · Cerveza · Vino

MARGARITAS

2 oz

Ask your server to make it spicy!

Glass / Pitcher

- **CLASSIC MARGARITA** — **15.50 / 57.25**
  Tequila blanco, triple sec, lime juice, agave
- **MARGARITA CON FRUTA** — **17 / 63.75**
  Tequila reposado, triple sec, lime juice, agave and your choice of mango, pineapple, pomegranate, grapefruit or tamarind

Glass / Tree (4 servings)

- **PREMIUM PATRÓN MARGARITA** — **18.25 / 69**
  Patrón Silver, triple sec, lime juice, agave and your choice of classic, mango, pineapple, pomegranate, grapefruit or tamarind

OTHER CLASSICS

- **RED MICHELADA** — **14**
  Lime juice, Clamato, Maggi, Valentina. Your choice of Corona, Modelo Especial or Negra Modelo
- **MEZCALITAS** — **19.75**
  Mezcal, lime juice. Original or your choice of mango, pineapple, pomegranate, grapefruit or tamarind
- **MEXICAN BULLDOG (2.5 OZ)** — **19.25**
  Tequila blanco, triple sec, lime juice, agave, upside-down Coronita

**Please add applicable tax.*

SIGNATURE COCKTAILS

2 oz

- **GINGER PIÑA MOJITO** **17.50**
  Spiced rum, lime juice, pineapple juice, simple syrup, mint, ginger beer
- **DEVIL'S AVOCADO** **18.25**
  Mezcal, Licor 43, pineapple juice, lemon, fresh avocado
- **MON CHERRY** **17**
  Gin, Amaro Averna, pineapple juice, egg white, cherry syrup. Rimmed with pineapple and pink peppercorn salt
- **APEROL MARGARITA** **16.50**
  Tequila, triple sec, Aperol, lime juice, agave
- **GRANADA-DE-NADA** **17**
  Rye, pomegranate juice, rosemary syrup, topped with sparkling rosé. Garnished with rosemary
- **MANGO BUBBA TEA** **17**
  Vodka, mango juice, topped with iced tea. Garnished with Chambord and hibiscus tapioca
- **CAFÉ DE OLLA NEGRONI** **19.25**
  Campari infused with café de olla blend, mezcal, sweet vermouth
- **HOT JOSÉ** **17**
  Tequila reposado, hot apple cider, brown butter syrup, cinnamon

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CERVEZA

DRAUGHT

20 oz

- **POR VIDA LAGER** — **10.25**
  Mexican-style lager, brewed locally by Ace Hill
- **POR VIDA AMBER LAGER** — **10.25**
  Full-bodied but smooth and refreshing

BOTTLES

- **CORONA (330 mL)** — **10**
  Light gold colour, grassy hop nose, soft hop taste, clean finish
- **CORONITAS (207 mL)** — **7**
  Light gold colour, grassy hop nose, soft hop taste, clean finish
- **MODELO ESPECIAL (355 mL)** — **9.75**
  Light-bodied with a soft, delicate mouthfeel, notes of honey, light bread and spice
- **NEGRA MODELO (355 mL)** — **9.75**
  Dark lager with a rich, smooth and slightly sweet taste
- **SOL (330 mL)** — **9.25**
  Light gold colour, grassy hop nose, soft hop taste, clean finish
- **DOS EQUIS (330 mL)** — **9.75**
  Golden, pilsner-style lager with spice and earthy tones

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CERVEZA

CANS

- **TECATE (473 mL)** — **12.75**
  A full-bodied lager with a refreshing, crisp malt flavour and a pleasant aftertaste
- **STRONGBOW CIDER (500 mL)** — **10.25**
  Light with lively carbonation and subtle sweetness, followed by a short, crisp finish
- **COORS SELTZER (355 mL)** — **10**
  Ask your server for available flavours

BEER BUCKETS

5 bottles

- **MODELO ESPECIAL** — **43.50**
- **NEGRA MODELO** — **43.50**
- **CORONA** — **45.75**
- **CORONITAS** — **30.75**
- **SOL** — **41.50**

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VINO

BLANCO · WHITE

6 oz / 9 oz / Bottle

- **SQUEALING PIG SAUVIGNON BLANC** — **15.50 / 21 / 63.75**
  Marlborough, New Zealand. Tangy citrus, white peach and hints of herbaceousness
- **OCTAVIO ART CHARDONNAY** — **11.75 / 16 / 42.50**
  Spain. Aromas of tropical fruit and hints of butter

TINTO · RED

6 oz / 9 oz / Bottle

- **OCTAVIO ART CABERNET SAUVIGNON** — **11.75 / 16 / 42.50**
  Spain. Flavours of blackcurrant and spice
- **CIAO BELLA NEGROAMARO** — **Bottle 56.25**
  Italy. Notes of kirsch and raspberry compote with a dry, earthy finish

ESPUMOSO · SPARKLING

6 oz / Bottle

- **CIAO BELLA PROSECCO DOC BRUT** — **15 / 63.75**
  Castello Carboncine, Treviso, Italy
- **KONZELMANN SPARKLING ROSÉ** — **10.75 / 42.50**
  Niagara, Ontario

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SIN ALCOHOL

Non-alcoholic

- **SOUR MANGO FLOAT** — 12.75
  Mango, lemon, egg white, simple syrup, guava soda
- **POMEGRANATE FAUX-LOMA** — 12.75
  Lime juice, pomegranate juice, grapefruit soda
- **TIA P** — 15
  Non-alcoholic spiced rum, pineapple juice, coconut milk
- **VIRGIN MARGARITA** — 14
  HP Agave non-alcoholic tequila, lime juice, agave syrup
- **HIBISCUS SUNSET** — 14
  Orange juice, mango juice, lemon juice, hibiscus syrup, egg white, guava soda

REFRESCOS

- **CORONA 0.0** — 6
- **MEXICAN COKE** — 5.50
  Made with cane sugar
- **JARRITOS** — 5
  Flavours may vary
- **TOPO CHICO SPARKLING WATER** — 6.50
- **FRUIT JUICE** — 6.50
  Flavours may vary

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POSTRES

Desserts

- **CHURROS** — 10.75
  Fried donut, cinnamon sugar, chocolate ganache
- **MEXICAN AFFOGATO** — 10.75
  Mexican hot chocolate, vanilla ice cream
- **FLAN DE NARANJA** — 10.75
  Brûléed custard, caramelized orange, triple sec

SOMETHING WARM

- **CHAMPURRADO** — 7.50
  Mexican hot chocolate

SPIKE YOUR POSTRE

- **LICOR 43** — 8.50
- **KAHLÚA** — 8.50
- **AGUA SANTA MEZCAL** — 9.75
- **BAILEYS** — 9.75
- **1800 AÑEJO TEQUILA** — 10.75
- **PATRÓN AÑEJO** — 17
- **CAVA DE ORO EXTRA AÑEJO** — 29.75

Ask your server for more options or recommendations.

**Please add applicable tax.*

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THE RULES OF

TEQUILA

vs.

MEZCAL

RULE 1

TEQUILA AND MEZCAL ARE BOTH MEXICAN AGAVE SPIRITS, EACH WITH ITS OWN PRODUCTION TRADITIONS.

RULE 2

TEQUILA USES BLUE AGAVE GROWN IN DESIGNATED REGIONS OF MEXICO. MEZCAL CAN BE MADE FROM SEVERAL VARIETIES OF AGAVE.

RULE 3

DIFFERENT COOKING METHODS: TEQUILA AGAVE IS COMMONLY STEAM-COOKED, WHILE MANY TRADITIONAL MEZCALS USE AGAVE ROASTED IN EARTHEN PITS.

RULE 4

IT'S ALL DELICIOUS. TRY BOTH AND TASTE THE DIFFERENCE!

**Please add applicable tax.*

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MEZCAL

1 oz · Mezcal is made from several varieties of agave. Many traditional styles use pit-roasted agave, contributing smoky notes alongside earthy, fruity and floral flavours.

- **AGUA SANTA** — **9.75**
  Cooked agave, pepper, light citrus
- **DEL MAGUEY VIDA** — **9.75**
  Nose of tropical fruit and a hint of honey; taste of ginger, cinnamon and tangerine
- **AMARÁS VERDE** — **10.75**
  Gentle, sweet jasmine with an herbal hint. Intense smoky notes of cooked agave with small touches of spice
- **LEYENDA TLACUACHE** — **14**
  Caramelized fruit, notes of citrus
- **CASAMIGOS** — **14.50**
  Smoke and black pepper
- **MADRE** — **14.50**
  Roasted agave, light peppery flavour and herbs
- **LOS SIETE MISTERIOS** — **14.50**
  Earthy, lightly floral, notes of charred agave
- **AGUA SANTA PECHUGA** — **17**
  Cooked agave, citrus, pepper and a delicate floral note
- **SIGLOSO ESPADÍN** — **18.25**
  Campfire smoke, baked agave sweetness, grilled pineapple and flinty minerality

**Please add applicable tax.*

MEZCAL

1 oz

- **AGUA SANTA MADRE CUISHE** **20.25**
  Mineral notes with pronounced herbal and floral flavours. This wild agave takes an average of 15 years to mature
- **MALA MÍA CUISHE** **24.50**
  Fruity on the nose; smoky, roasted citrus and tropical fruit on the palate with a warm finish
- **MALA MÍA TEPEZTATE** **28.75**
  Earthy and spiced, vanilla, cinnamon and vegetal notes, very smooth
- **ADICCIÓN** **47.75**
  Well-balanced smoky, earthy depth with a smooth finish
- **CLASE AZUL DURANGO (LIMITED)** **79.50**
  Peanut, brown sugar, honey, wood, chocolate
- **CLASE AZUL GUERRERO** **79.50**
  Earthy and smoky with dried fruit, notes of tropical fruit, dark chocolate and minerals
- **CLASE AZUL POTOSÍ** **79.50**
  Herbal front with hints of caramel, lime zest and clove, a mineral and spiced aftertaste and subtle aromas of wildflowers

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TEQUILA BLANCO

1 oz · Also known as silver tequila. Blanco is unaged, so the flavour is agave-forward, with notes of pepper and citrus and a spicy finish.

- **CAZADORES** — **8.50**
  Citrus fruit, fragrant herbs, agave
- **1800** — **9.25**
  Sweet prune, roasted pepper, agave
- **TEREMANA** — **10.25**
  Agave, light citrus
- **CASAMIGOS** — **10.75**
  Notes of vanilla and grapefruit
- **MIJENTA** — **10.75**
  Sweet cooked agave, white flowers, fresh peach and melon, hints of lime zest
- **PATRÓN** — **11.75**
  Smooth and sweet upfront with notes of ripe cooked agave, citrus, honeydew and lemongrass, balanced by a gentle peppery spice
- **DON JULIO** — **12.75**
  Sweet agave, mild citrus
- **DON ADRIANO** — **18.25**
  Citrus and herbal undertones; sweet agave and citrus on the palate
- **DON LONDRES** — **18.25**
  Cooked agave, citrus zest, white pepper and light minerality, well balanced
- **CLASE AZUL** — **26.50**
  Orange, lime and mint on the nose; vanilla, Meyer lemon, fresh mint and a hint of green guava
- **GRAN PATRÓN SMOKY** — **37.25**
  Smooth and sweet with notes of cooked agave, citrus, honey and pepper

**Please add applicable tax.*

TEQUILA REPOSADO

1 oz · Aged 2 to 12 months in oak barrels. Reposado means "rested" in Spanish.

- **CAZADORES** — **9.25**
  Woody, vanilla, tropical fruit
- **1800** — **9.75**
  Buttery caramel, mild spice, light smoke
- **LOS ARANGO** — **10.75**
  Pepper, honeyed agave, light oak
- **TEREMANA** — **10.75**
  Oak, vanilla, agave, light zesty citrus
- **CASAMIGOS** — **13.25**
  Dried fruit, spicy oak, hints of sweet agave
- **MIJENTA** — **13.25**
  Cooked agave, honey, vanilla and orange blossom; toasted oak, butterscotch and pepper
- **PATRÓN** — **14.50**
  Agave and oak, notes of fruit, honey and citrus
- **DON JULIO** — **14.75**
  Hints of dark chocolate, cinnamon, vanilla
- **DON ADRIANO** — **20.25**
  Agave, subtle oak and a hint of vanilla, transitioning into caramel and spice
- **DON LONDRES** — **23**
  Cooked agave, soft vanilla and toasted oak with a smooth finish
- **CLASE AZUL** — **29.75**
  Hazelnut, vanilla, clove, cinnamon and a subtle hint of agave
- **ADICCIÓN** — **47.75**
  Rich butterscotch, caramel and mild spice, exceptionally smooth

**Please add applicable tax.*

TEQUILA AÑEJO

1 oz · Aged one to three years, giving it a rich, oak-influenced flavour comparable to sipping cognac or bourbon.

- **CAZADORES** 10.25
  Chocolate, smoked oak, dried fruit, almond
- **1800** 10.75
  Nutty, toffee, slight peppery spice
- **TEREMANA** 15
  Sweet agave, oak, rich flavour
- **CASAMIGOS** 15
  Spice and barrel oak, hints of vanilla and caramel
- **PATRÓN** 17
  Vanilla, oak, hints of honey
- **DON JULIO** 18.25
  Agave, wood and hints of vanilla
- **DON JULIO 1942** 30.25
  Warm oak, roasted agave, vanilla

EXTRA AÑEJO

1 oz

- **CAVA DE ORO EXTRA AÑEJO BLACK** 26.50
  Aged 5 years in French wine casks. Rich notes of vanilla, caramel and toasted cinnamon
- **CAVA DE ORO EXTRA AÑEJO** 29.75
  Aged 5 years in French and American wine casks. Warm cinnamon, vanilla, caramel and nutmeg; baked apple, honey, mocha and toasted oak
- **DON ADRIANO ULTRA AÑEJO** 30.75
  Vanilla, warm spice, hazelnut, cooked agave, crème brûlée and a hint of maple

**Please add applicable tax.*

TEQUILA CRISTALINO

1 oz · An aged tequila filtered through activated charcoal to remove its amber colour, leaving a crystal-clear spirit that looks like an unaged tequila.

- **1800 CRISTALINO AÑEJO** — **12.75**
  Warm vanilla and toasted oak; silky, with butterscotch, dark chocolate and a whisper of baking spice
- **MAESTRO DOBEL** — **12.75**
  Caramel, honey and maple, nutty and vanilla notes
- **CASAMIGOS CRISTALINO REPOSADO** — **16**
  Very smooth; sweet vanilla bean, sugar syrup and a touch of black pepper
- **DON JULIO 70** — **19.25**
  Sweet, crisp agave balanced by oak, vanilla and caramel
- **PATRÓN** — **20.25**
  Sweet vanilla and butterscotch on the nose; silky and full-bodied, with caramel, ripe tropical fruit, subtle spice and gentle earthiness

OTHER TEQUILA

1 oz

- **1800 COCONUT** — **9.75**
- **CLASE AZUL GOLD** — **79.50**
  Toasted wood, fig, green olive, ginger, dark cocoa

CREATE YOUR OWN TASTING

- **TEQUILA TASTING**
  Choose up to four ½ oz pours of any tequila

**Please add applicable tax.*

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