VIVO
TEX/MEX

Appetizers

GUACAMOLE 7.50

CHILE CON QUESO 5.95 CUP | *Bowl* ***7.95***
Our award-winning salsa spices up this melted cheese dip.
With beef picadillo or guacamole add ***1.50***

EL TRIO 11.95
This appetizer is great for a group and offers a triple sampler of our homemade guacamole, chile con queso and spicy bean dip.

CALI NACHOS 11.95 | *Half order* ***6.95***
Roger's favorite nachos are loaded with beans, melted cheese, tomato, guacamole, zesty alfalfa sprouts and pico de gallo. A healthier and tasty treat!
With chicken add ***1.50***
With grilled tufo add ***1.50***
With beef or chicken fajita add ***2.00***

MACHO NACHOS 9.95 | *Half order* ***6.50***
Bean and cheese nachos topped with beef picadillo or shredded chicken served with a side of guacamole and jalapeños.
With beef or chicken fajita add ***2.00***

QUESADILLA IXTAPA 9.95
Two flour tortillas stuffed with Monterrey Jack cheese, choice of beef or chicken fajita meat and pico de gallo. Served with guacamole and sour cream.

CHALUPA COMPUESTA 6.50
Crispy corn tortilla smothered with beans, melted cheese, shredded lettuce, tomatoes, onion and guacamole.
With beef or chicken fajita add ***2.00***

VEGGIE CHALUPA 7.50
Crispy corn tortilla smothered with beans, white cheese, guacamole, tomato, onion and alfalfa sprouts.
With grilled tofu add ***1.50***

CHALUPAS TINGAS 12.95
A staff favorite! These chalupas come topped with sour cream, tinga spiced chicken, lettuce, avocado and queso cotija. Two per order.

Soups / Salads

TORTILLA SOUP 5.50 CUP | *Bowl* ***8.50***
This family recipe – now in its third generation – features a fragrant chile-spiced broth with chicken, tortilla strips, avocado and Monterrey Jack.

TACO SALAD 9.95
Crispy flour tortilla bowl filled with refried beans, cheese, iceburg lettuce, sour cream, guacamole, jalapeño, onion, pico de gallo and your choice of beef picadillo or shredded chicken.
With grilled tofu, chicken, tinga chicken or beef fajita ***11.95***

FIESTA SALAD 9.95
A fiesta of colors and flavors! Romaine lettuce, jicama, tomatoes, carrots, sliced avocado, queso cotija and toasted pepitas (pumpkin seeds) with a zesty chile-lime vinaigrette or cilantro Caesar.
With grilled tofu, chicken or beef fajita ***add $2***

Entrees

EMMA'S CHOICE 10.95
Choose your favorite Puffy Taco and Enchilada to create your combo. Served with whole grain brown rice and refried beans.

CAMERON'S FAVORITE 11.95
This combo plate features your favorite chalupa (compuesta or veggie) and an enchilada of your choice. Served with whole grain brown rice and refried beans.

CHILE ENCHILADAS 10.50
A true tex-mex favorite, cheese and onion filled enchiladas smothered in a rich ancho chile and beef sauce and melted cheese. Served with whole grain brown rice and refried beans.

BEEF ENCHILADAS 11.95
Our hearty ancho chile sauce over two beef picadillo filled enchiladas topped with melted cheese. Served with whole grain brown rice and refried beans.

CHICKEN ENCHILADAS 11.95
Chicken filled enchiladas covered in our signature vegetarian sauce, simmered with jalapeños and secret spices, topped with cheese. Served with whole grain brown rice and refried beans.

VERDE ENCHILADAS 11.95
Traditional shredded chicken and cheese enchiladas with our flavorful tomatillo sauce and sour cream. Served with whole grain brown rice and refried beans.

VEGETARIAN CHEESE ENCHILADAS 10.50
Monterrey Jack filled enchiladas covered in our vegetarian sauce. Served with whole grain brown rice and refried beans.

CHIPOTLE ENCHILADAS 12.50
Chicken and cheese enchiladas rolled in corn tortillas covered in a spicy chipotle sauce. Topped with avocado slices. Served with brown rice and charro beans.

SHRIMP ENCHILADAS 15.95 *(Thursday thru Sunday only)*
Shrimp and Monterrey Jack cheese rolled in corn tortillas topped with a spicy charred poblano cream sauce with a dollop of sour cream. Served with whole grain brown rice and refried beans.

PUFFY TACO PLATE 10.50
Two homemade corn tortillas fried to puffy, golden perfection with your choice of filling, topped with lettuce, tomatoes, cheese, jalapeno and onion. Served with whole grain brown rice and refried beans.
Fillings: *Beef Picadillo / Shredded Chicken / Guacamole / Tofu / Bean with cabbage, tomato, avocado and onion only*

SHRIMP TACOS 13.95 *(Thursday thru Sunday only)*
Two lightly griddled corn tortillas stuffed with spiced sautéed shrimp, Monterrey Jack cheese, shredded cabbage and chipotle cream.

FAJITA TACO PLATE 10.95
Two grilled beef or chicken tacos with grilled onions and peppers on homemade corn or flour tortillas. Served with whole grain brown rice, refried beans, pico de gallo and guacamole.

POLLO VIVO 11.95
Grilled chicken breast covered with our tasty tomatillo sauce, Monterrey Jack cheese, and avocado slices. Served with whole grain brown rice and beans.

STEAK JALISCO $15.95
Skirt steak grilled to perfection and topped with pico de gallo and grilled green onion. Served with whole grain brown rice, beans, and cilantro garlic sauce.

We do not split checks. Parties of 6 or more will have a 20% gratuity added.

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VIVO Drinks

Margaritas

House frozen or rocks margarita

Regular 9.95 Small 6.95

*Prickly pear, mango or strawberry flavor add **.75***
*Hibiscus syrup or house-made cucumber puree add **$1***

Top Shelf Margarita
add **$2** to shot price
Your choice of tequila mixed with Cointreau, fresh-squeezed lime and simple syrup, on the rocks

Top Shelf Mexican Martini
add **$5** to shot price
Your choice of tequila mixed with Cointreau, fresh-squeezed lime, simple syrup, and a splash of fresh-squeezed orange juice and olive juice

House Mexican Martini 10.95
100% Agave tequila, Triple Sec, fresh-squeezed lime, simple syrup, and a splash of fresh-squeezed orange juice and olive juice

Vivo Ria 9.95
Red wine, tequila and fruit juices, served on the rocks

Austin Margarita 9.95
Alteno Silver, Paula's Orange Liqueur, and fresh lime juice on the rocks

Cucumber Margarita 9.95
Herradura Silver, Cointreau, house-made cucumber puree, fresh-squeezed lime, simple syrup, served up with Hawaiian black sea salt

Tamarind Margarita 9.95
Cazadores Reposado, Cointreau, tamarind nectar, honey syrup and fresh-squeezed lime, served up

Hibiscus Margarita 9.95
Hornitos Reposado, house-made hibiscus syrup, fresh-squeezed lime, simple syrup, on the rocks with Hawaiian black sea salt

El Rencoroso 9.95
Hornitos Reposado, muddled cilantro and jalapeno, fresh-squeezed lime and simple syrup, on the rocks with Hawaiian black sea salt

Margarita de Oro 9.95
El Jimador Añejo, fresh lime juice and a float of Grand Marnier on the rocks

Cesar's La Vida Margarita 11.95
Casa Noble Crystal, Cointreau, fresh-squeezed lime juice and simple syrup served on the rocks

Eastside Margarita 7.95
Alteno Silver, Cointreau and fresh lime juice on the rocks

Strawberry Basil 10.95 (Seasonal)
Hornitos, muddled strawberries and basil leaves, fresh-squeezed lime, simple syrup, on the rocks with Hawaiian black sea salt.

Watermelon Margarita 10.95
(Seasonal)
Herradura Silver, fresh-squeezed watermelon, honey syrup, fresh-squeezed lime, served up with Hawaiian black sea salt

Cocktails

Aviation Cocktail 10.95
Hendricks Gin, Maraschino liquor, Crème de Violette and fresh-squeezed lemon, served up with a flamed lemon peel

Bee's Knees 8.95
Aviation Gin, fresh-squeezed lemon and house honey syrup, served up

Stinger #2 12.95
Casa Noble Crystal, house honey syrup and fresh-squeezed lemon, served up

Paloma 7.95
Alteño tequila, fresh-squeezed grapefruit juice, topped off with Squirt, on the rocks

Daisy de Santiago 9.95
10 Cane Rum, fresh-squeezed lime, Yellow Chartreuse, and club soda on the rocks

Moscow Mule 7.95
Stolichnaya, fresh-squeezed lime and ginger beer

St Germaine Margarita 9.95
Siembra Azul blanco, St Germaine, fresh squeezed lime juice and simple syrup served on the rocks

Beer List

Import 4.50
Bohemia • Corona • Corona Light • Negra Modelo
Pacifico • Sol • Tecate • XX

Domestic 3.50
Miller Light

Michelada add **1.00**

Greens Amber Gluten Free 10.00

Ask server about our seasonal selection of beers.

Tequila Shots

BLANCO
(may be rested up to 2 months)

Abandonado	**8.95**	El Tesoro	**8.95**
AGV	**8.95**	El Viejo Luis	**7.95**
Antiguo de Herradura	**7.95**	Espolon	**6.95**
Baluarte	**8.95**	Gran Centenario	**7.95**
Casa Noble	**10.95**	Herradura	**6.95**
Cazadores	**6.95**	Milagro	**6.95**
Chinaco	**10.95**	Partida	**8.95**
Corralejo	**7.95**	Patrón	**7.95**
Don Julio	**7.95**	Siembra Azul	**8.95**
Dulce Vida	**8.95**	Tequila Ocho	**8.95**

REPOSADO
(rested from 2 to 12 months)

Abandonado	**9.95**	El Viejo Luis	**8.95**
AGV	**9.95**	Espolon	**7.95**
Antiguo de Herradura	**8.95**	Gran Centenario	**8.95**
Baluarte	**9.95**	Gran Centenario Rosangel	**9.95**
Casa Noble	**12.95**	Herradura	**7.95**
Cazadores	**7.95**	Hornitos	**6.95**
Corralejo	**8.95**	Milagro	**7.95**
Don Julio	**8.95**	Partida	**9.95**
Dulce Vida	**9.95**	Siembra Azul	**9.95**
El Jimador	**6.95**	Tequila Ocho	**9.95**
El Tesoro	**8.95**		

AÑEJO
(aged at least 12 months)

Abandonado	**10.95**	El Jimador	**8.95**
AGV	**10.95**	EL Tesoro	**9.95**
Antiguo de Herradura	**9.95**	El Viejo Luis	**8.95**
Casa Noble	**15.95**	Gran Centenario	**9.95**
Cazadores	**8.95**	Herradura	**8.95**
Chinaco	**11.95**	Milagro	**8.95**
Corralejo	**9.95**	Partida	**10.95**
Don Julio	**9.95**	Siembra Azul	**10.95**
Dulce Vida	**10.95**	Tequila Ocho	**12.95**

ULTRA PREMIUMS

1800 Colección	**165**	Gran Centenario Leyenda	**35**
Asombrosso 11yr	**110**	Gran Patrón Plata	**31**
Cabo Uno	**65**	Gran Patrón Burdeos	**80**
Casa Dragones	**23**	Herradura Selección Suprema	**52**
Deleon	**48**	Jose Cuervo Reserva de la Familia	**25**
Don Julio 1942	**23**	Milagro Barrel Select Anejo	**25**
Don Julio Real	**42**	Partida Elegante	**60**
El Tesoro Paradiso	**23**		

Join us for Happy Hour!

Monday–Friday 3–6 p.m.

Appetizers **1/2 price**

$2.00 Tecate

$6.95 House margaritas **$6.95** VIVO Ria

$6.95 Top Shelf Margaritas with Ixa Tequila

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