

**VIVO**  
T E X / M E X

Manor Location

## VIVO Lunch

*Served Monday – Friday from 11 a.m. to 3 p.m.*

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### **CHILE ENCHILADAS \$7.95**

*Cheese and onion filled enchiladas smothered in a rich ancho/beef (or vegetarian) sauce and melted cheese. Served with whole grain brown rice and beans*

### **VERDE ENCHILADAS \$8.95**

*Rolled chicken and jack cheese enchiladas topped with a tangy green tomatillo sauce and sour cream. Served with whole grain brown rice and beans.*

### **COMBO #1 \$8.95**

*Choose your favorite Puffy Taco and enchilada to create your combo. Served with whole grain brown rice and beans.*

### **COMBO #2 \$8.95**

*A crispy taco (beef or chicken) and your choice of enchilada. Served with whole grain brown rice and beans.*

### **PUFFY TACO PLATE \$8.95**

*Two homemade corn tortillas fried to a puffy, golden perfection with your choice of filling and topped with lettuce, tomatoes, an onion ring, jalapenos and cheese. Served with whole grain brown rice and beans.  
Beef Picadillo / Shredded Chicken / Bean / Guacamole / Tofu*

### **POQUITO PLATO \$7.95**

*Cup of our tortilla soup and a puffy taco served with a side of whole grain brown rice.*

## **Join us for Happy Hour!**

Monday - Friday 3 p.m. - 6 p.m.

### **Happy Hour Specials**

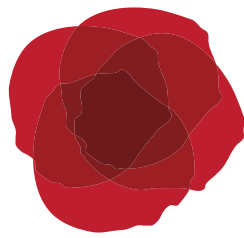
House Margarita Frozen or Rocks \$1 off  
Tecate \$2

Small Margarita \$4.95

Top Shelf Margarita with Herradura Silver \$6.95

All Appetizers 1/2 off

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VIVO  
TEX / MEX

## VIVO Dinner

### Appetizers

#### CHILE CON QUESO

Our award-winning salsa spices up this melted cheese dip.  
cup \$5.95  
bowl \$7.95

With beef picadillo or guacamole add \$1.50

#### GUACAMOLE \$7.50

Fresh avocados smashed with homemade pico de gallo.

#### MACHOS NACHOS \$9.95

Nachos topped with beef picadillo or chicken served with a side of guacamole and jalapeños.

\$6.50 half order

With beef or chicken fajita add \$2.00

#### CALIFORNIA NACHOS \$11.95

Roger's favorite nachos are loaded with beans, melted cheese, tomato, guacamole, zesty alfalfa sprouts and pico de gallo.

A healthy and tasty treat!

\$6.95 half order

with chicken fajita add \$2.00

#### 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.

### On the Lighter Side

#### TORTILLA SOUP \$8.50 BOWL \$5.50 CUP

This family recipe – now in its third generation – features a fragrant chile-spiced broth with chicken, avocado, shredded Monterrey Jack, and tortilla strips.

#### CHALUPA COMPUESTA \$6.50

Crispy corn tortilla smothered with beans, melted cheese, shredded lettuce, tomatoes, onions and guacamole.

With beef picadillo or shredded chicken add \$1.00

With Beef or Chicken Fajita add \$2.00

Veggie chalupa with alfalfa sprouts \$7.50

#### QUESADILLA IXTAPA \$9.95

Two flour tortillas stuffed with white cheese, fajita meat and pico de gallo. Served with guacamole and sour cream.

#### FIESTA SALAD \$9.95

A fiesta of colors and flavors! Mixed greens, tomatoes, jicama, carrots, sliced avocado, queso cotija and toasted pepitas (pumpkin seeds) with a zesty chile-lime vinaigrette.

With grilled chicken add \$2.00

#### TACO SALAD \$9.95

Mixed greens with tomatoes, Monterey Jack and cheddar cheese, guacamole, onions, sour cream, crunchy tortilla strips and beef picadillo or shredded chicken.

### Especialidad de la Casa VIVO SPECIALTY!

#### PUFFY TACOS \$10.50

Two homemade corn tortillas fried to a puffy, golden perfection with your choice of filling and topped with lettuce, tomatoes, an onion ring, jalapenos and cheese. Served with whole grain brown rice and beans.

Beef Picadillo / Shredded Chicken / Bean / Guacamole / Tofu

### Entrees

#### COMBINATION PLATES

Our combination plates were created to give you a sample of our specialties – puffy tacos, enchiladas and chalupas – and are served with whole grain brown rice and beans.

#### EMMA'S CHOICE \$10.95

This combo plate features your favorite puffy taco (beef, chicken, guacamole, tofu or bean) and enchilada (chile, beef, chicken, verde or vegetarian).

#### CAMERON'S FAVORITE \$11.95

This combo plate features your favorite chalupa (compuesta or veggie) and enchilada (chile, beef, chicken, verde or vegetarian).

#### VEGGIE'S DELIGHT \$12.95

A real vegetarian's delight – veggie chalupa and two vegetarian enchiladas.

#### ENCHILADAS

Our enchilada plates feature homemade sauces, whole grain brown rice and beans.

#### CHILE ENCHILADAS \$10.50

Cheese and onion filled enchiladas smothered in a rich ancho/beef (or vegetarian) sauce and melted cheese. Served with whole grain brown rice and beans

#### BEEF ENCHILADAS \$11.95

Beef picadillo enchiladas are topped with our delicious ancho chile and beef sauce and melted cheese.

#### CHICKEN ENCHILADAS \$11.95

Our signature sauce, simmered with jalapeños and secret spices, flavors these chicken enchiladas.

#### ENCHILADAS VERDES \$11.95

Traditional shredded chicken and cheese enchiladas are complemented by our flavorful tomatillo sauce and topped with sour cream.

#### VEGETARIAN ENCHILADAS \$10.50

Cheese enchiladas are topped with our signature vegetarian sauce and more melted cheese.

### From the Grill

#### POLLO VIVO \$11.95

Grilled chicken breast covered with our tasty tomatillo sauce, Monterey Jack cheese, and avocado slices.

Served with a small salad, whole grain brown rice and beans.

#### FAJITAS \$10.95

Two grilled beef or chicken tacos made with grilled onions on homemade corn or flour tortillas. Served with whole grain brown rice, beans and guacamole.

#### 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.

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# VIVO Drinks

## Margaritas

House frozen  
or rocks margarita

Large 9.95

Small 6.95

Add a flavor for \$1:

• raspberry • prickly pear

• mango • white peach

• strawberry • hibiscus syrup

• house-made cucumber puree

Top Shelf Margarita

add \$2 to shot price

Your choice of tequila mixed with Cointreau, fresh-squeezed lime and house-made simple syrup, on the rocks

Top Shelf Mexican Martini

add \$5 to shot price

Your choice of tequila mixed with Cointreau, fresh-squeezed lime, house-made 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, house-made simple syrup, and a splash of fresh-squeezed orange juice and olive juice

Vivo Ria 8.95

Red wine, tequila and fruit juices, served on the rocks

Austin Margarita 9.95

El Jimador Blanco, Paula’s Orange Liqueur, and fresh lime juice on the rocks

Watermelon Margarita 10.95 (Seasonal)

Herradura Silver, fresh-squeezed watermelon, honey syrup, fresh-squeezed lime, served up with Hawaiian black sea salt

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 8.95

Antiguo de Herradura Anejo, fresh lime juice and a float of Grand Marnier on the rocks

Eastside Margarita 7.95

Milagro Silver, Cointreau, and fresh lime juice 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

Strawberry Basil 10.95 (Seasonal)

Hornitos, muddled strawberries and basil leaves, fresh-squeezed lime, simple syrup, on the rocks with Hawaiian black sea salt

## Cocktails

Chocolate Martini 9.95

Stoli Vanilla, Praline liqueur, and Bailey’s, served up in a chocolate-drizzled martini glass

French 76 9.95

Plymouth Gin, St. Germain, fresh lemon juice, topped with champagne, served up

Aviation Cocktail 10.95

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

Bees 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

## Tequila Shots

BLANCO <i>(may be rested up to 2 months)</i>			
Asombrosso	7.95	Espolon	6.95
Casa Noble	10.95	Gran Centenario	7.95
Cazadores	6.95	Gran Jubileo	7.95
Chinaco	10.95	Herradura	6.95
Corazón	7.95	Milagro	6.95
Corralejo	7.95	Partida	8.95
Corzo	7.95	Patrón	7.95
Don Julio	7.95	Republic	7.95
Dulce Vida	8.95	Siembra Azul	8.95
El Jimador	6.95	Tequila Ocho	8.95
El Mayor	7.95	El Viejo Luis	7.95
El Tesoro	8.95	Baluarte Blanco	8.95

REPOSADO <i>(rested from 2 to 12 months)</i>			
Asombrosso	9.95	Gran Centenario	8.95
Casa Noble	12.95	Gran Centenario Rosangel	9.95
Cazadores	7.95	Gran Jubileo	8.95
Chinaco	11.95	Herradura	7.95
Corazón	8.95	Antiguo de Herradura	8.95
Corralejo	8.95	Hornitos	6.95
Corzo	8.95	Milagro	7.95
Cruz del Sol	8.95	Partida	9.95
Don Julio	8.95	Republic	8.95
Dulce Vida	9.95	Siembra Azul	9.95
El Jimador	6.95	Tequila Ocho	9.95
El Tesoro	8.95	El Viejo Luis	8.95
Espolon	7.95	Baluarte Reposado	9.95

AÑEJO <i>(aged at least 12 months)</i>			
Casa Noble	15.95	EL Tesoro	9.95
Cazadores	8.95	Gran Centenario	9.95
Chinaco	11.95	Gran Jubileo	9.95
Corazón	9.95	Herradura	8.95
Corralejo	9.95	Antiguo de Herradura	9.95
Corzo	9.95	Milagro	8.95
Don Julio	9.95	Republic	9.95
Dulce Vida	10.95	Partida	10.95
El Jimador	8.95	Siembra Azul	10.95
El Mayor	9.95	Tequila Ocho	12.95

ULTRA PREMIUMS			
1800 Coleccion	165	Herradura Selección Suprema	52
Asombrosso 11yr	110	Jose Cuervo Reserva de la Familia	25
Cabo Uno	65	Chinaco Negro	30.95
Don Julio 1942	23	Milagro Barrel Select Silver	16
Don Julio Real	42	Milagro Barrel Select Reposado	22
El Tesoro Anniversario	23	Milagro Barrel Select Anejo	25
El Tesoro Paradiso	23	Partida Elegante	60
Gran Centenario Leyenda	35		
Gran Patrón Plata	31		
Gran Patrón Burdeos	80		

## Beer List

Import 4.50	
Bohemia • Corona • Corona Light • Negra Modelo Pacifico • Tecate • XX • Sol	
Domestic 3.50	
Miller Light • Shiner	
Specialty 5.00	
see server for seasonal and local selections	
Non-Alcoholic 4.00	
Kaliber	
Gluten-Free 10.00	
Green’s Belgian Beer	

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