

VIVAZ CANTINA

VIVAZ SPECIALTY COCKTAILS

Sweet and Sassy Paulina	11
Tequila, Illegal Mezcal, Lime, Valentina, Mango, Ginger Beer	
Mezcalito	10
Illegal Mezcal, Orange, Tamarind, Tabasco	
Hibiscus Martini	10
Vodka, Hibiscus, Lime, Triple Sec	
Spritz de Jamaica	11
Aperol, Agua de Jamaica, Prosecco	
Mi Viejo	11
Mezcal, Sugar, Mole Bitters	
La Dama Rosa	10
Gin, Pisco, Hibiscus	
Quetzalcoatl (Low ABV)	11
Rum, Aperol, Dragonfruit, Grapefruit, Orange, Pineapple	
Abeja Violeta	11
Gin, Honey, Guava, Lemon	
69 en Cancun	10
Vodka, Lime, Peach Schnapps, Guava	

NON-ALCOHOLIC

Mexican Coke	3
Agua de Jamaica	3
Agua de Horchata	3
O'Doul's	7
Jarritos	4



MARGARITAS (+CORONITA \$4)

Vivaz Margarita	13
Patron Silver, Lime, Triple Sec, Organic Agave	
House Margarita	10
Tequila, Lime, Triple Sec, Organic Agave	
Spicy Jalapeno Margarita	11
Tequila, Muddled Jalapeno, Lime, Triple Sec, Organic Agave	
Sandia Basil	12
Tequila, Muddled Basil, Watermelon Liqueur, Lime, Triple Sec, Organic Agave	
Pina Azul	10
Tequila, Pineapple, Lime, Organic Agave, Blue Curacao	
El Valentino	11
Illegal Mezcal, Tajin, Lime, Triple Sec, Organic Agave	

DE MEXICO

Pelon - Sonora	10
Vodka, Tamarind, Tamarind Soda, Grapefruit	
Salty Chihuahua Shot - Chihuahua	5
Tequila, Triple Sec, Grapefruit	
Michelada - San Luis Potosi	15
Tajin, Lime, Clamato, Cucumber, Valentina, Chamoy, Beer of Choice	
Paloma - Jalisco	10
Tequila, Lime, Grapefruit Soda	
Caballito Shot - Distrito Federal	5
Tequila, Grenadine, Orange	
Negroni Mexicana - Oaxaca	14
Illegal Mezcal, Sweet Vermouth, Campari, Mole Bitters	



DEL MUNDO LATINOAMERICANO

Caipirinha - Brasil	12
Cachaca, Lime, Sugar	
Mojito - Cuba	10
Rum, Fresh Mint, Lime, Sugar	
Calimocho - Spain	10
Red Wine, Amaretto, Coca Cola	
Daiquiri - Cuba	10
Rum, Lime, Sugar	
Macua - Nicaragua	10
Rum, Orange Juice, Guava, Lemon, Sugar	
Coco Loco - Colombia	10
Vodka, Rum, Tequila, Lime, Coconut	
Pisco Sour - Peru	12
Pisco, Lime, Lemon, Sugar, Egg White	
Sangria - Spain	12
Red or White Wine, Infused Fruit Syrup, Pisco, Infused Fruits	
Piña Colada - Puerto Rico	10
Rum, Lime, Pineapple, Coconut	

ADD ANY FLAVOR - MARGARITA, MOJITO, OR DAIQUIRI \$1

Mango, Strawberry, Pineapple, Coconut, Guava, Passionfruit, Peach, Tamarind, Hibiscus, Blood Orange



WHITE	
Pinot Grigio, Anterra, CA	7/24
Sauvignon Blanc, Line 39, CA	7/24
Chardonnay, Clos du Bois, CA	7/24
Moscato, CK Mondavi, CA	7/24
RED	
Pinot Noir, Mark West, CA	7/24
Malbec, Bousquet, AR	7/24
Cabernet Sauvignon, Josh, CA	10/36
Bruma, Plan B Tinto, MX	46

BEER

MEXICAN

Modelo Especial	7
Modelo Negra	7
Corona	7
Pacifico	7
Tecate	7
Sol	7
Victoria	7
Dos Equis	7
Topo Chico	7

DOMESTIC

Budweiser	6
Bud Light	6
Miller Lite	5
Sea Hag IPA	6
Headway IPA	8
IMPORT	
Guinness	8
Stella Artois	7

SPIRITS

MEZCAL

Illegal Mezcal	9
Illegal Resposado	14
Monte Alban	9
Siete Misterios	10
Casamigos Mezcal Joven	15
Bozal Ensemble	11
Montelobos Espadín	11

WHISKEY

Maker's Mark	12
Jameson Irish Whiskey	10
Rabbit Hole Bourbon	13
Blanton's Bourbon	13
Dewars White Label	10
Johnny Walker Red Label	10
Johnny Walker Black Label	12
Glenlivet 12	14
Glenlivet 14	16
Glenfiddich 12	16



FLIGHTS

Chuperamigos	24
Mi Campo Blanco, Hornitos Plata, Astral Blanco, Abre Ojos Silver	
Organico y Puro	30
Tres Agaves Silver, Cayeya Silver, Tequila Hermosa Silver, Tres Generaciones Plata	
Sweet and Smoky	36
818 Reposado, Abre Ojos Deftones Anejo, Monte Alban, Illegal Silver	
Muerto de Mezcal	36
Illegal Reposado, Casamigos Mezcal Joven, Siete Misterios, Montelobos Espadín	
Los Famosos	50
818 Blanco, Casamigos Reposado, Teremana Añejo, Cincoro Silver	



TEQUILA

Don Julio Blanco	12
Don Julio Reposado	13
Patron Silver	12
Patron Reposado	15
Patron Extra Añejo	25
Astral Blanco	9
Mi Campo Silver	8
Mi Campo Reposado	9
Corralejo Silver	10
Corralejo Reposado	12
Leyenda del Milagro Silver	12
Cazadores Blanco	10
Cazadores Reposado	11
818 Silver	12
818 Reposado	14
Teremana Silver	10
Teremana Reposado	12
Teremana Añejo	15
Hornitos Plata	8
Mijenta Blanco	12
Mijenta Reposado	16
Tres Agaves Organic Silver	12
Olmecca Alto Blanco	10
Cayeya Organico Blanco	13
Abre Ojos Silver	10
Abre Ojos Reposado	11
Abre Ojos Deftones Añejo	20
Tequila Hermosa Silver	10
Tres Generaciones Plata	14
Tequila Ocho Silver	13
Bellis Blue Agave Silver	10
Lokita Silver	11
Casamigos Blanco	14
Casamigos Reposado	12
Casamigos Añejo	15
Cincoro Silver	20
Don Julio Primavera Reposado	35
Don Julio 1942 Anejo	35
Avion Silver	13
Avion Reserva 44 Extra Anejo	35
Casa Dragones Silver	25
Maestro Doble Pavito Silver	13
Maestro Doble Diamante Silver	15

HAPPY HOUR!

4-7PM EVERY DAY



\$2 OFF MENU COCKTAILS

\$5 BEERS

\$2 NON-SEAFOOD TACOS



VIVA ZAPATA!

TACOS

- Taco de Carne Asada** 3.5 Seasoned steak seared on the grill to order.
- Taco de Pollo** 3.5 Marinated chicken breast cooked on the grill to order.
- Taco al Pastor** 3.5 Marinated pork topped with grilled pineapple.
- Taco de Chorizo** 3.5 Spicy Mexican seasoned sausage grilled to order.
- Taco de Carnitas** 3.5 Traditionally stewed pulled pork simmered in oil for 3-4 hours.

APERITIVOS

- Elote** 6 Grilled Mexican street corn with fresh cheese and cream.
- Ceviche** MP South American shrimp cocktail, cured and boiled in lime juice. Served with tortilla chips.
- Vivaz Nachos** 16 Large plate of loaded nachos underneath a layer of Oaxacan cheese, guacamole, pico, and jalapenos. Served with refried beans on a tortilla. (Chicken+6/Beef+8/Shrimp MP)
- Chilaquiles** 15 Corn chips loaded with Mexican cheese, avocado, raw onion, sour cream, and your choice of salsa. Topped with a fried egg.
- Gorditas** 12 Two Mexican corn arepas stuffed with cheese, beans, sour cream, and lettuce. (Chicken+6/Beef+8/Shrimp MP)
- Tostadas de Tinga** 17 Two crispy corn tortillas topped with stewed chicken in chile sauce and garnished with lettuce, cheese, and cream.
- Quesabirria** 18 Two stewed beef and cheese quesadillas served with a flavorful Mexican consommé on the side for dipping.



- Taco de Camarones** MP Shrimp cooked a la plancha (grilled). Served with house chipotle dressing.
- Taco de Pescado** MP Fresh fish of the day deep fried in beer batter. Served with house chipotle dressing.
- Taco Americano** 3.5 Ground beef, shredded lettuce, cheese, sour cream, and pico de gallo in a hard corn shell tortilla.



- Guacamole and Chips** 15 Fresh guacamole made daily with in-house tortilla chips.
- Flautas** 11 Fresh mashed potatoes wrapped in three corn tortillas and deep fried. Topped with cheese, lettuce, and sour cream.
- Quesadilla** 12 Two handmade corn or flour tortillas, loaded with cheese, pico de gallo, and your choice of protein. Served with sour cream. (Chicken+3/Beef+6/Shrimp MP)



TAMALES

- Tamal de Salsa Verde** 4.5 Chicken and corn mixed with our spicy and fresh salsa verde.
- Tamal de Salsa Roja** 4.5 Chicken and corn mixed with our savory salsa roja and guajillo pepper.
- Tamal de Rajas con Queso** 4.5 Pepper and corn loaded with cheese and lard.

SIDE SALSAS

- Sour Cream** 1
- Salsa Verde** 1
- Salsa Roja** 1
- Salsa de Arbol** 1
- Poblano-style Mole** 3
- Guacamole** 4.5

ENSALADAS

- House Salad** 6 Lettuce, tomato, onion, and house dressing.
- Taco Salad** 12 Fried flour tortilla shell, fresh avocado, Mexican cheese, black beans, corn, lettuce, sour cream, and pico de gallo.
- Caesar Salad** 6 Romaine lettuce, croutons, parmesan cheese, and caesar dressing.

SOPAS

- Sopa de Fideo** 6 Traditional Mexican noodle soup with carrot, zucchini, cheese, and rich tomato broth.
- Sopa de Tortilla** 6 Rich chicken broth topped off with tortilla chips loaded with Mexican cheese, avocado, and sour cream.
- Pozole** 15 Boneless pork stew with large white corn, radish, onion, and shredded lettuce. Served with two crispy tostadas for dipping.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**Parties of 6 or more are subject to a 20% gratuity charge.*



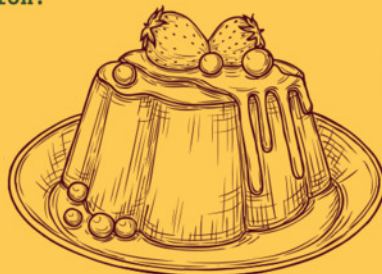
PLATOS PRINCIPALES

*Served with Mexican rice, beans, and flour tortillas.

- Mole con Pollo+** 22
Poblano-style Mole sauce made with dark chocolate, poblano peppers, nuts, seeds, raisins, and thyme. A Mexican delicacy served over juicy, bone-in chicken.
- Costillas en Salsa Verde+** 20
Baked pork ribs marinated and served in salsa verde.
- Enchiladas+ (Chicken+6/Beef+8/Shrimp MP)** 15
Three rolled corn tortillas served with avocado, onion, cheese, and sour cream. Salsa Verde or Roja.
- Fajitas+ (Chicken+6/Beef+8/Shrimp MP)** 15
Your choice of protein served sizzling with peppers and onions on cast iron. Served with sour cream, guacamole, cheese, and pico de gallo.
- Burrito (Chicken+6/Beef+8/Shrimp MP)** 10
A large flour tortilla packed tightly with Mexican rice, beans, guacamole, sour cream, a cheese blend, and your choice of protein.
- Cemita** 18
Large Mexican style sandwich with avocado, raw onion, cheese, beans, and chipotle sauce. Choice of breaded chicken or beef.
- Rice Bowl (Chicken+6/Beef+8/Shrimp MP)** 12
Yellow Rice, beans, guacamole, sour cream, and pico de gallo. Your choice of protein.
- Alambre+ (Chicken+6/Beef+8/Shrimp MP)** 15
Fajitas with your choice of protein covered in a layer of melted Mexican cheese.
- Carnitas+** 24
Plate of Mexican-style pulled pork with a crispy crust and tender interior.
- Frijoles Charros** 18
Mexican-style baked beans with pork longaniza, bacon, jalapeno, and beer broth. Serve with two crispy tostadas loaded with beans, cheese, and lettuce.

POSTRES

- Churros**
Traditional Mexican style. Served with a warm caramel sauce. Made per order.
- Flan**
Mexican style sweet vanilla custard served with whipped cream.
- Chimichanga de Fruta**
Deep fried flour tortilla filled with sweet cream cheese and a strawberry reduction.
- Tres Leches** 6
Traditional Latin spongecake soaked in condensed milk.
- Platanos Dulces** 6
Plate of fried, sweet plantains. Served with condensed milk for dipping.



SIN CARNE

(Meatless dishes)

- Quesadilla de Calabacitas** 16
Cheese, grilled zucchini, onions, and tomatoes between two flour or corn tortillas. Served with sour cream and pico de gallo.
- Quesadilla de Vegetales** 16
Cheese, onions, and peppers between two flour or corn tortillas. Served with sour cream and pico de gallo.
- Enchilada de Calabacitas+** 16
Rolled corn tortillas filled with sauteed zucchini, onions and tomatoes. Served with cheese, avocado, and sour cream. Salsa verde or roja.
- Chile Relleno+** 20
Mild Poblano chile pepper stuffed with Mexican cheese, breaded and fried. Served in light, chunky tomato sauce.

AL AMERICANO

- NY Strip Ranchero** 36
Filet cooked to order on the grill. Served with roasted peppers and onions.
- Cheeseburger** 18
Beef patty with lettuce, tomato, and cheese. Served with a side of fries.
- Chicken Tenders** 15
Two large chicken tenders fried in fresh batter. Served with a side of fries.



DEL MAR

- Mojarra** MP
Fresh mojarra fish deep fried to a crisp and tender inside. Served with grilled jalapeno, lettuce, pico de gallo, tostones, and rice.
- Camarones a la Diabla** MP
Pan-seared, fresh shrimp in a house 'diabla' sauce (extremely spicy).
- Caldo de Mariscos** MP
Mussels, clams, shrimp, and white fish stewed in red guajillo pepper sauce.
- Coctel de Camaron** MP
Fresh shrimp boiled in vegetable broth, presented with house cocktail sauce.

