

NACHOS

All nachos served with homemade refried beans	small	large
Nachos corn tortilla chips topped with melted cheese	9.75	11.95
Nachos with Sausage with Italian and chorizo sausage	11.75	13.95
Nachos Con Carne with ground beef	11.95	13.95
Nachos Grande with beef, sausage, jalapeño peppers, tomato & melted cheese topped with sour cream & guacamole	13.50	15.50
Nachos Con Pollo marinated grilled chicken topped with cheese & sour cream	12.95	14.95
Nachos De Fajita marinated filet tips topped with melted cheese & sour cream	13.95	15.95
Nachos Con Camarones sauteéd shrimp topped with melted cheese	12.95	14.95
Nachos with Vegetables sauteéd vegetables topped with melted cheese with chicken	11.95 13.95	13.95 15.95
Nachos with sauteéd spinach	11.95	13.95
Nachos with sauteéd spinach & chicken	13.95	15.95
Nachos with barbecued pulled pork	13.95	15.95

QUESADILLAS

Flour tortillas layered with a blend of 3 cheeses (melted), served with salsa fresca, sour cream & guacamole	13.95
Add: Mild green chili peppers and tomatoes	2.75
Marinated grilled chicken	4.75
Marinated grilled filet mignon tips	5.25
Barbecued pulled pork	3.75
Sauteéd shrimp	4.75
Any combination of two items	4.75
Any combination of three items	7.75

APERITIVOS

Black Bean Soup	6.50
Guacamole Salad fresh avocados blended with tomatoes & spices	9.25
Caesar Salad fresh romaine lettuce with homemade dressing & focaccia croutons	8.50
Mexican Style Chili a spicy blend of beef & sausage, pinto beans, onions & peppers served in a crock topped with melted cheese, sour cream and olives	8.75
Chicken Chil a blend of grilled chicken, pinto beans, onions & peppers served in a crock topped with melted cheese, sour cream & olives	8.75

MEXICAN DISHES

All Mexican dishes are served with rice & beans		
Enchilada Plate (3) soft corn tortillas filled with beef, chicken & cheese, topped with our special homemade enchilada sauce, melted cheese, olives & sour cream	15.95	
Taco Plate (3) crisp corn tortillas, 2 beef and 1 chicken, topped with lettuce, tomato & cheese	14.95	
Tostada Plate (2) crisp corn tortillas with refried beans, 1 beef and 1 chicken, topped with lettuce, tomato & cheese	15.95	
Tamale Plate with Cheese Enchilada corn husk filled with masa harina, beef and spices, topped with cheese & salsa fresca	15.95	
Combination Plate beef taco & chicken enchilada, topped with sour cream & olives	14.95	
Burrito, Enchilada Plate flour tortilla filled with beef or chicken & a cheese enchilada, topped with melted cheese, sour cream & olives	14.95	
Sausage Quesadilla sauteéd sausage, olives & scallions in a flour tortilla with a blend of 3 cheeses	16.95	
Special Combination chicken taco, beef taco, cheese enchilada, topped with sour cream & olives	16.95	
Pork Tacos (3) soft corn tortillas filled with sauteéd pork tenderloin with onions and garnished with guacamole	16.95	
Chimichanga deep fried flour tortilla filled with beef or chicken, topped with cheese, sour cream, tomatoes & olives	15.95	
Zapatista Special chile relleno, cheese enchilada, pork taco, beef burrito and guacamole, topped with sour cream and olives	19.95	
Taco Salad beef or chicken topped with lettuce, cheese, sour cream, guacamole, tomatoes & olives served in a crisp flour tortilla	16.95	
All Mexican dishes can be prepared vegetarian style with sauteéd vegetables add 3.50 per entree		

Try a Viva's Margarita:
Watermelon, Pomegranate, Strawberry,
Raspberry, Peach, Blue Curacao,
and the Skinny.

Also, Organic Wines
and
Featured Wines by the Glass

There will be an 18% gratuity added to parties of six or more.

***Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness.**

MEXICAN HOUSE SPECIALTIES

*Filet Con Queso filet mignon filled with cheese, sauteéd onions, red & green peppers, char-broiled to order and served with fresh vegetables (jalapeños optional)	22.95
*Carne Asada filet tips sauteéd in a sauce of tomatoes, onions, peppers & cilantro served over rice with fresh vegetables	20.95
Mexican Chicken sauteéd strips of chicken breast in a creamy tarragon or white wine tarragon sauce with red & green peppers (jalapeños optional) served over rice with fresh vegetables	19.95
Caesar Salad grilled chicken or shrimp over fresh romaine lettuce, with homemade dressing & focaccia croutons	16.95
Cilantro Cream Enchiladas sauteéd chicken with red & green peppers, onions, wrapped in two flour tortillas and topped with a cilantro cream sauce, served with rice & vegetables	19.95
Shrimp Encinada marinated shrimp, sauteéd & served with rice, black beans & fresh vegetables	19.95
Seafood Chimichanga shrimp, crabmeat, cream cheese & cilantro, deep fried in a flour tortilla with rice, black beans & salsa fresca	17.95
Seafood Enchilada shrimp, scallops & crabmeat served in two flour tortillas, topped with a mild Mexican cream sauce and served with rice & fresh vegetables	19.95
Vegetable Quesadilla mix of sauteéd fresh garden vegetables in a flour tortilla with a blend of 3 cheeses and a blend of special seasonings with chicken	16.95 18.95
Spinach Quesadilla sauteéd spinach in white wine, garlic and tomatoes in a flour tortilla with a blend of 3 cheeses with chicken	16.95 18.95

Chicken Molé a national dish of Mexico with sauteéd chicken in a piquant dark sauce flavored with almonds, chiles, Mexican chocolate, and topped with toasted sesame seeds	18.95
Fish Taco (3) in soft flour tortillas with avocado cream, cilantro, rice and beans	18.95

Thursday, Friday and Saturday, there will be an additional plate-sharing charge.

FAJITAS

All fajitas are served with diced tomatoes, sauteéd peppers, onions, sour cream, guacamole, black beans and 3 warm flour tortillas	
Chicken Fajita boneless chicken breast marinated with our special blend of seasonings	19.95
*Beef Fajita grilled filet mignon	21.95
*Mexican Mixed Grill grilled filet mignon, chicken & pork tenderloin	21.95
*Shrimp Fajita 8 jumbo shrimp marinated & grilled to perfection	21.95
Vegetable Fajita a variety of fresh sauteéd garden vegetables	17.95

FOR THE DOUBTING GRINGO

Served with french fries	
Barbecued Baby Back Ribs grilled to perfection and served with our own special barbecue sauce	20.95
*Barbecued Pulled Pork Sandwich	10.75
Cuban Sandwich ham, grilled pork tenderloin, swiss cheese, pickles with french fries, or rice and beans	11.25
*Plain Burger 8 oz. sirloin burger	10.75
*Cheeseburger 8 oz. sirloin burger with your choice of American or cheddar cheese	11.25
*Gorgonzola Burger 8 oz. sirloin burger with gorgonzola cheese	11.25
*Zapata Burger 8 oz. sirloin burger with cilantro, jalapeño peppers, topped with a blend of 3 cheeses	11.25
Marinated Chicken Breast Sandwich marinated chicken breast with our own special sauce	10.75

KIDS' PLATES

(Kids under 6 eat a free taco or enchilada/per adult entree)	
Hot Dog & french fries	7.95
Grilled Cheese with french fries	7.95
Child's Plate (taco & enchilada) with rice & beans	7.95
*Hamburger (4 oz.) with french fries	7.95
*Cheeseburger (4 oz.) with french fries	7.95
Cheese Quesadilla with rice & beans	7.95
Paulie's Chicken Tenders with french fries	7.95

SIDES

French Fries	3.50	Beans (Black, Refried, Pinto)	3.00
Chili Cheese Fries with jalapeño	5.50	Rice	2.25
Tortillas (4 flour)	2.50	Jalapeño Peppers	1.00
Tortillas (4 corn)	2.50	Cheese	2.75
Sour Cream	1.50	Chips & Salsa	3.75
Guacamole	3.75		

MEXICAN RESTAURANTE

CANTINA FAVORITES

TEQUILA

Mexico's most powerful liquor, tequila, comes from a plant called the agave azul tequilana. It is named after the town of Tequila in the state of Jalisco, where it has been brewed for more than two hundred years. Tequila is the fermented, distilled juice of the agave's huge pineapple-like base called cabeza. Only mature agave plants, eight to ten years old, are harvested to obtain the juice.

Emiliano's Especial Tequilas

Jose Cuervo Gold, Cuervo 1800, Cuervo Tradicional, Hussongs, Sauza Commeritivo, Sauza Tres Generaciones, Herradura Anejo, Herradura Gold, Monte Alban Mezcal. Try one or more in your favorite margarita or straight up . . .

How to Drink Tequila

1. Hold a wedge of lemon or lime in your left hand and place a little salt in the well at the base of the thumb and the index finger of the same hand.
2. Hold the glass of tequila in the other hand.
3. Lick the salt, swallow some tequila, then suck the juicy lemon or lime.

ISLAND DRINKS

Strawberry Daiquiri

A Ball jar filled with rum, banana liqueur, a dash of fresh-squeezed lemon juice & strawberries blended with ice & garnished with fresh fruit. This is an all-time island favorite.

Piña Colada

We smuggled this recipe out of the island 15 years ago. Ours has got the basics; rum, pineapple & coconut, with that secret special touch that makes Saugatuck renowned for this bootlegger's delight.

MARGARITAS

Voted Best in Connecticut by *Connecticut Magazine*

Ours are known to be the best — the reason? . . . fresh squeezed lime juice.

Try it the classic way, straight up, rimmed with coarse salt & lime wedge. If you prefer to have it over ice, our Mexican thirst quencher — 16 oz. of margarita, blended with ice & served in our legendary Ball jars. **SWEET! SOUR! & SALTY!**

Try one of our many flavors:

Watermelon, Pomegranate, Strawberry, Raspberry, Peach, Mango, Blue Curacao, and The Skinny.

DESSERTS

Ask your waitperson about our homemade desserts.

Viva Zapata's
Award-Winning
Salsa Now Available.
Take Some
Home Today!

CERVEZA (BOTTLES)

Corona	Amstel Light
Corona Light	Coors Light
Miller Lite	Budweiser
Hakke Beck	Pacifico
Bud Light	Dos Equis Amber

CERVEZA ON TAP

by the glass — 16 oz.

by the pitcher — 64 oz. of Ice Cold Draft

Harp	Heineken
Guinness	Pilsner Urquel
Bass	Boddingtons
New Castle	Dos Equis Amber
Harpoon IPA	Dos Equis Lager
Samuel Adams	Michelob Ultra
Samuel Adams Seasonal	Negra Modelo
	Modelo Especial
Land Shark	

VINO

Sangria (pitcher or by the glass)

House Wine (red or white)

Cabernet

Merlot

Chardonnay

Pinot Grigio

SOFT DRINKS

Coca-Cola, Diet Coke, 7-up,
Orange, Ginger Ale, Fresca,
Club Soda, Iced Tea, Sweet Tea,
Arnold Palmer's, Lemonade

Viva Zapata
is available for any
catering event. Visit us at:
www.vivazapata.com

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