

APPETIZERS

TEMPURA GREEN BEANS saffron dipping sauce	13.75
AHI TARTARE #1 Sushi Grade Ahi napa slaw, avocado, wasabi crème, tobiko oil, housemade wonton chips	19.25
FRIED CALAMARI housemade cocktail sauce, harissa emulsion, lemon	16.00
BEEF CARPACCIO e.v.o.o., dijon mustard, parmesan, fried capers, red onion, arugula	17.50
CRAB CAKES pan-fried crab cakes, daikon, carrots, micro greens, spicy remoulade, mandarin oranges, harissa emulsion	19.75
GRILLED CASTROVILLE ARTICHOKE olive oil & balsamic marinated, roasted red bell pepper, arugula nest, saffron aioli	15.25
CLAMS & MUSSELS VERACRUZ tomatoes, jalapeños, green olives, capers, onions, garlic, white wine	21.50
SWEET POTATO FRIES ginger aioli	9.00

SOUP & SALAD

CREAMY CURRIED CARROT 8.75	DAILY SOUP 10.00
CLASSIC CAESAR SALAD hearts of romaine, parmesan cheese, garlic croutons, caesar dressing	10.75/14.00
BABY SPINACH SALAD spinach, pears, dried cranberries, red flame grapes, almonds, honey-dijon dressing	12.75/16.25
BEET SALAD fresh red & yellow beets, butter lettuce, feta, toasted pine nuts, dijon vinaigrette	15.00/19.00
VIVA SALAD spring mix, cucumbers, pear tomatoes, wild berry vinaigrette, roasted garlic crostini	10.75/14.00
STRAWBERRY & FETA SALAD spring baby greens, strawberries, pecans, feta cheese, honey-strawberry vinaigrette	11.50/16.00
ASIAN SALAD cabbage, cilantro, green onions, almonds, red & green bell peppers, wonton strips, sesame-ginger vinaigrette	12.75/16.25

..... **SOUP & SALAD SPECIAL 16.00**
ANY OF THE ABOVE SALADS WITH A BOWL OF SOUP
SOUP & BEET SALAD 17.00

ADD TO YOUR SALAD

OVEN-ROASTED CHICKEN 4.50 | GRILLED CHICKEN 5.50 | GRILLED TOFU 4.50
GRILLED FLAT-IRON STEAK 7.75 | GRILLED SALMON 7.75 | SAUTÉED PRAWNS 8.75
GORGONZOLA 1.25 | AVOCADO 1.75 | WALNUTS 1.25 | BLACKEN ANY PROTEIN + 1.75

YOUR CHOICE OF REGULAR OR CRACKER THIN CRUST

PIZZA

MARGHERITA roma tomatoes, fresh mozzarella cheese, basil, tomato sauce	23.00
TOSCANA mozzarella, sundried tomatoes, goat cheese, roasted garlic, pine nuts, caramelized onions, pesto	24.50
ITALIANA salami, prosciutto, pepperoni, caramelized onions, mushrooms, mozzarella cheese, tomato sauce	25.75
PEPPERONI & MUSHROOM mozzarella cheese, tomato sauce	23.75
PARMA marinara, mozzarella, prosciutto, parmesan, basil	24.25

PASTA

SUBSTITUTE GLUTEN-FREE FUSILLI +1.25	
BUTTERNUT SQUASH RAVIOLIS sage butter sauce, white wine cream, dried cranberries, shallots, baby arugula	20.25
BAKED PENNE & CHICKEN chicken, penne pasta, Italian sausage, mushrooms, arugula, mozzarella cheese, tomato cream	20.25
RISOTTO mushrooms, pecorino-romano cheese, truffle oil, mâche vegetarian 17.00 with chicken 21.50 with prawns 25.75	
JUMBO RAVIOLIS & PRAWNS three-cheese raviolis, prawns, tomatoes, green onions, bacon, white-wine butter sauce	20.75
DE CECCO CAPELLINI tomatoes, fresh basil, garlic, chili flakes, e.v.o.o. shaved pecorino cheese...vegetarian 17.00 with prawns 25.75	

SIDES 7.25

SAUTÉED SPINACH | MIXED VEGGIES
ROASTED YUKON GOLD POTATOES | FRIES

KIDS MENU 8.

FOR CHILDREN 12 & UNDER
INCLUDES SODA OR MILK & SCOOP OF GELATO
PENNE WITH MARINARA OR BUTTER & CHEESE
BURGER & FRIES | MINI CHEESE PIZZA
BREADED CHICKEN FINGERS & FRIES
GRILLED CHICKEN

OTHER INFO 🙋 3.00 split plate charge

2.50 per person cutting charge for all customer provided desserts
We have vegetarian & gluten-free options, please ask.
All ingredients may not be included in menu descriptions,
please notify your server of any food allergies.

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF: CAESAR SALAD OR FRENCH FRIES SUBSTITUTE SWEET POTATO FRIES \$2.25	
CHICKEN BREAST SANDWICH chicken, provolone cheese, peppers, smoked bacon, pesto mayo, on a focaccia roll	17.25
CRAB & BAY SHRIMP MELT open-face, crab & shrimp salad, avocado, tomatoes, mozzarella cheese, on toasted ciabatta	19.75
GRILLED VEGGIE SANDWICH grilled portabello mushrooms, green & yellow squash, eggplant, tomato, arugula, provolone cheese, sun-dried tomato pesto on a wheat roll	16.50
TURKEY COBB SANDWICH house-roasted turkey, blue cheese crumbles, apple wood smoked bacon, avocado, lettuce, tomato, onion, pesto mayo, grilled sourdough bread	15.50
VIVA BURGER lettuce, tomato, onion, viva mayo choice of fries or caesar salad	15.25
+ cheese 1.25 + bacon 1.75 + avocado 1.75 substitute sweet potato fries +2.25	

ENTRÉES

SESAME CRUSTED AHI TUNA SALAD seared ahi tuna, spring mix, tomatoes, avocado, truffle vinaigrette, moroccan bbq sauce	28.25
COBB SALAD chicken, spring mix, avocado, tomatoes, egg, bacon, gorgonzola cheese, raspberry vinaigrette	18.50
GRILLED STEAK SALAD grilled flat-iron steak, portabello, mushrooms, caramelized onions, tomatoes, gorgonzola vinaigrette	22.75
QUICHE chef's selection with choice of Viva, caesar, or spinach salad	19.25
MOROCCAN SALMON fresh grilled salmon, moroccan vegetables, saffron cous cous, lemon preserve, fennel seed, mediterranean bbq sauce	24.50
BISTRO STEAK herb-marinated & grilled flat-iron steak, pomme frites, garlic spinach, gorgonzola butter	26.75
LOCAL PETRALE SOLE roasted butternut squash, sautéed spinach, strawberry preserve beurre blanc	26.50

WINE BY THE GLASS

WHITES

Viva Chardonnay <i>Central Coast '15</i>	7.00
The Fableist Chardonnay <i>Paso Robles '16</i> .	10.00
Lloyd Chardonnay <i>Carneros '16</i>	18.00
La Crema Chardonnay <i>Sonoma '15</i>	12.00
Patz & Hall Chardonnay <i>Sonoma Coast '15</i> .	16.00
Kathryn Kennedy Sauvignon Blanc <i>'16</i> . . .	13.00
Duckhorn Sauvignon Blanc <i>Napa Valley '16</i> .	14.00
Tohu Sauvignon Blanc <i>New Zealand '17</i>	10.00
Viva Sauvignon Blanc <i>Central Coast '15</i> . . .	7.00
Bollini Pinot Grigio <i>Trentino, Italy '15</i>	9.00
Conundrum <i>Napa Valley '15</i>	10.00
J Vineyards Pinot Gris <i>Russian River '16</i> . . .	10.00
Cochon Old Vine Rose <i>Ca '16</i>	9.00

SPARKLING WINES

Kenwood Brut <i>Sonoma N.V.</i>	8.00
Canella Prosecco Brut <i>DOC NV, Italy</i>	10.00
Mumm Napa Prestige	11.00
Chandon Blanc de Noir <i>Napa N.V.</i>	12.00

REDS

Viva Cabernet <i>Central Coast '15</i>	7.00
Hahn Cabernet <i>Central Coast '16</i>	9.00
The Fableist Cabernet <i>Paso Robles '16</i> . .	12.00
Stonestreet Estate Cabernet <i>Alex Valley '14</i>	18.00
Justin Cabernet <i>Paso Robles '16</i>	14.00
Kathryn Kennedy 'Lateral' <i>Napa Valley '13</i>	17.00
Freemark Abby Merlot <i>Napa Valley '14</i> . .	16.00
Viva Merlot <i>Central Coast '14</i>	7.00
Klinker Brick Zinfandel <i>Lodi '15</i>	11.00
Kenwood 'Yulupa' <i>Sonoma Coast '16</i>	8.00
Carmel Road Pinot Noir <i>Monterey '15</i> . .	9.00
Patz & Hall Pinot Noir <i>Sonoma Coast '15</i>	16.00
Storrs Pinot Noir <i>Santa Cruz Mountains '13</i>	12.00
Windy Oaks 'Terra Narro' Pinot Noir '16 . .	14.00

COCKTAILS

CLASSIC COCKTAILS 9.50

VIVA SPLASH
Absolut Kurant Vodka, triple sec,
fresh grapefruit juice,
served up in a martini glass

LEMON DROP
Gilbey's Vodka, fresh lemon, triple sec
served up with a sugared rim

VIVA RITA
Sauza Giro Tequila, triple sec, fresh lime
served on the rocks, with a salted rim

VIVA COSMO
Gilbey's Vodka, triple sec,
fresh lime, cranberry juice
served up in a martini glass

VODKA COLLINS
Gilbey's Vodka, Bone Daddy's sweet & sour,
served in a tall glass, with splash of soda water

SPECIALTY DRINKS 11.00

JALISCO MULE
Exotico Blanco Tequila, ginger beer,
fresh lime, jalapeno pepper garnish
served in a copper mule mug

THE MANHATTAN
Four Roses Bourbon,
Punt E Mes (*Italian Vermouth*)
Angostura Bitters, brandied cherry,
served in a champagne coupe

PRIVATEER
Pyrat Rum XO, lime juice
honey syrup, Canella Prosecco
served tall with a lime

PORT OF ENTRY
Bombay Dry Gin, green tea syrup,
lemon juice, grapefruit bitters
served in a champagne coupe with a twist

RANDY'S VIVA PUNCH
Titos Vodka, Chambord Black Raspberry Liqueur
lemon juice, grenadine, Bone Daddy sweet & sour
served on the rocks with a cherry & a lime wheel