



An authentic Mexican destination

Dinner Menu

ENTREMESSES

- GUACAMOLE California avocado, fresh tomato, onion, cilantro, Serrano peppers, and lime juice mixed to perfection. ~14.00
CEVICHE Bite-size fresh Rock Cod marinated in lime juice and purely cooked by its own delicate juices. ~16.00
COCTEL DE CAMARON Traditional Bay shrimp mixed with cilantro, avocado, lime juice and spicy condiments. ~16.00
CHALUPAS Soft corn tortillas steeped in olive oil, freshly chopped onion, topped with chicken, Monterey and Cotija cheeses. ~12.00
NACHOS A bed of chips topped with cheese, beans, guacamole and sour cream. ~14.00 With meat add ~ 4.00
CHAMPIÑONES CON CHILE SECO Mushrooms sautéed in a Burgundy wine and sour cream sauce, accompanied with savory black peppers and bay shrimp. ~15.00
QUESO FRITO CON SALSA VERDE Fried Cotija cheese bathed in our deliciously tangy tomatillo salsa. ~15.00
CHORIZO CON FRIJOLES Refried beans with Spanish chorizo and melted cheese on top. ~13.00
QUESADILLA With cheese and a dash of sour cream and guacamole. ~13.00 With chicken, pork or beef add ~ 4.00

SOPAS Y ENSALADAS

- CALDO DE POLLO This hearty chicken soup is a wonderful restorative if you are feeling a little under the weather. Served with a scoop of rice, chicken, avocado, cilantro, onion, and tomato. ~ 20.00
SOPA AZTECA The house favorite tortilla soup. Pieces of chicken breast and corn tortilla strips in a tomato/Chipotle-based broth, topped with chopped avocado, tomato, onion, sun-dried Poblano pepper, and grated cheese. ~ 21.00
CHILPACHOLE DE MARISCOS A succulent and piquant seafood soup. Fresh fish, bay shrimp, and prawns in a Chipotle and epazote broth with corn dumplings. This recipe is from the Port of Alvarado in the state of Veracruz. ~28.00
ENSALADA MIXTA Mixed greens with avocado, tomato and cheese with our creamy house vinaigrette dressing. ~ 11.00
ENSALADA SOL A bed of greens, avocado, grated cheese, and tomatoes drizzled with our creamy house vinaigrette dressing. Your choice of beef, pork, or chicken breast. For a vegetarian salad select rice and beans. ~ 20.00
ESPINACAS AL ROQUEFORT Chilled or sautéed spinach, avocado, bell pepper, tomato topped with walnuts, and blue cheese. ~13.00

BURRITOS DE SONORA ~ 21.00

Served with rice, beans, and melted cheese.

- BURRITO DE MOLE A concoction of dried chiles, spices, nuts, seeds, herbs and cocoa beans to name a few of the ingredients carefully ground into a rich and dark sauce.
BURRITO GUAJILLO Great grandmother's recipe. Covered with a cream base with herbs and sun-dried Guajillo peppers.
BURRITO TIPICO Pulled beef or chicken breast, covered with your choice of red or green sauce, or try a bit of both sauces.
BURRITO SONORA Tender pulled beef braised in our succulent adobo sauce.
BURRITO VERDE Selected lean pieces of pork simmered in a tangy tomatillo sauce.
BURRITO DE CARNE ASADA Strips of Sirloin flap meat, pan-fried with onion and bell peppers. ~ 23.00
BURRITO DE CHORIZO Chunks of Spanish chorizo pan-fried with onion. ~ 22.00
BURRITO VEGETARIANO With raw vegetables (bell pepper, spinach, mushroom, lettuce, tomato), rice and beans.

ENCHILADAS TRADICIONALES ~ 21.00

Served with rice, beans, and melted cheese. Choose from cheese, chicken, beef, pork, or vegetarian.

- ENCHILADAS DE MOLE A concoction of dried chiles, spices, nuts, seeds, herbs and cocoa beans to name a few of the ingredients carefully ground into a rich and dark sauce.
ENCHILADAS AL GUAJILLO From our great-grandmother's recipe. A decadent cream-based sauce with herbs and sun-dried Guajillo peppers.
ENCHILADAS AL SOL One with Mole and one with Guajillo sauce. A very popular dish!
ENCHILADAS AL CHIPOTLE Hand-picked, sun-dried Chipotle peppers, spices and tomatillos. A smoky and spicy sauce.
ENCHILADAS NUEVAS A flavorful, creamy and spicy Chipotle-based tangy salsa.
ENCHILADAS VERDES Lean pieces of pork in a tangy Tomatillo sauce, topped with sour cream and guacamole.
ENCHILADAS MEXICANAS Red or green sauce, topped with sour cream and Cotija cheese—a crumbly, aged, and salty cheese.
ENCHILADAS SUIZAS Choose from a red or green sauce. Served with shredded lettuce and sour cream on top.
ENCHILADAS DE CAMARONES Gulf shrimp sautéed with our mouth-watering, spicy Chipotle or Nueva sauce. ~22.00
ENCHILADAS VEGETARIANAS With cheese and spinach. Choose your own sauce.
ENFRIJOLADAS Corn tortillas filled with sautéed spinach, tomato, mushroom, onion, bell peppers and topped with avocado and Cotija cheese. Favorite vegetarian option. Does not include rice.



Sharing a meal ~ \$8.00

All of our dishes are prepared with care by our chefs. However, you may find an occasional bone in your dish. ¡Buen provecho!

DE LA PLAZA MAYOR ~ 21.00

Make your own combination from the items below (excluding burritos and enchiladas de camarones). Choose two items:

CHILE RELLENO Fresh Pasilla pepper filled with cheese and dipped in a light egg batter; bathed with a tomato sauce. You may request Tomatillo or Nueva sauce.

ENCHILADA Choose from cheese, chicken, beef, or pork. And your choice of red or green sauce.

TOSTADA Crispy flat tortilla topped with beans, your choice of meat, lettuce, tomato, sour cream, guacamole, cheese and salsa.

QUESADILLA Flour tortilla filled with a blend of cheeses, served with a dash of sour cream, and guacamole.



ESPECIALIDADES DE LA CASA

All dishes are served with rice and beans.

MOLE POBLANO This is a festive dish prepared with the utmost care and patience. A succulent mixture of sun-dried peppers, spices, nuts, seeds, herbs, and cocoa beans are combined to create this uniquely dark dish. Poured over tender breast of chicken and toasted sesame seeds. ~ 27.00

RAJAS POBLANAS A creamy casserole of pulled chicken, roasted Pasilla peppers, onion, and garlic. A very traditional dish from the state of Puebla. ~ 27.00

POLLO GUAJILLO Great grandma's special! This enjococado chicken dish is accented by Guajillo sauce and topped with toasted almonds. An authentic recipe influenced by the 19th Century Old World and by our Cocina Barroca Poblana. ~ 27.00

SERRANO Choose from pieces of chicken breast or strips of steak with chopped Serrano peppers, mushrooms, tomato, onion, and a dash of sour cream and Chardonnay wine. ~ 27.00

POLLO NEGRO Strips of chicken breast sautéed with Chile Negro, garlic, cream, and Cabernet wine, served on a bed of spinach and a touch of goat cheese. ~ 27.00

BISTEC RANCHERO Strips of steak or chicken, bell peppers, cilantro, herbs, and a tomato-based sauce create this simple yet robust country dish from Sonora, Mexico. ~ 27.00

CARNE ASADA Thin cut of Sirloin flap meat, pan-seared and accompanied by green onions and guacamole. ~ 27.00

SABANA INVIERNO Thin-sliced and well-seasoned beef steak on a bed of beans, sliced chorizo, and a blanket of melted cheese. ~ 28.00

MILANESA Lightly breaded and seasoned steak cooked to a golden brown and served with guacamole. ~ 28.00

SONORA (Chile Colorado) Bite-size pieces of beef braised in a delicately pureed sun-dried peppers and herbs sauce. Rings of raw onions on top. You may request melted cheese and/or sour cream on top. ~ 25.00

TAMPIQUEÑA Grilled thin steak with a side of mole-enveloped tortilla, guacamole and Rajas Poblanas. ~ 29.00

CAMARONES A LA DIABLA Gulf shrimp sautéed with Chardonnay wine, garlic, herbs, olive oil, and red crushed peppers. Request extra peppers for more bite. ~ 28.00

CAMARONES AL CHIPOTLE or with SALSA NUEVA Gulf shrimp in a spicy Chipotle sauce made with hand-picked, sun-dried Chipotle peppers, spices, and tomatillos. Both smoky and spicy sauces. ~ 28.00

CAMARONES AL CILANTRO Gulf shrimp sautéed with garlic, lime juice, and cilantro. Served over a bed of rice. ~ 28.00

CAMARONES A LA MULATA Fresh Gulf shrimp sautéed with dried Chile Mulato, Chile Pasilla, fresh garlic, onion, and a light cream sauce with Chardonnay wine. ~ 28.00

PESCADO A LA MULATA Fish of the day prepared with the same ingredients as the dish above. ~ 28.00

FISH TACOS Fish of the day sautéed with bell peppers, onion, garlic, herbs and topped with grated cheese, tomatoes and salsa Nueva. ~ 29.00

LOMO DE PUERCO Grilled pork tenderloin stuffed with chorizo, Manchego cheese, spinach and a Poblano sauce. A very succulent dish! ~ 29.00

TOMATILLO Lean pieces of pork in a tangy green sauce of roasted tomatillos, shallots, onion, and cilantro. ~ 25.00



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Vive Sol is dedicated to bringing to California the best of La Cocina Barroca Poblana, the distinctive cuisine of the city and state of Puebla, in the central part of Mexico. The location of the city of Puebla is said to be chosen by the angels and its regional dishes are often thought of as heaven-sent as well. Puebla is situated in the very center of the principal route between Veracruz and Mexico City. As such, Puebla was on the main road of the empire and the principal trade route of the Baroque era, a path uniting the two hemispheres of Asia and Europe. Accordingly, the regional dishes of Puebla are many and varied. They are influenced by Spain's "Siglo de Oro," the 19th century French "haut cuisine," arriving with Maximilian of Habsburg and Carlota, by criollo and mestizo traditions, and last but not least, by the foods and recipes of the indigenous people of Puebla. Colonial Mexico was a society of enormous cultural dynamism and was the cradle of a unique and rich cuisine. The gastronomy of Puebla is alive and well and Vive Sol is pleased to play a role in extending the influence of the Baroque Pueblan cuisine to California. We use the freshest ingredients and locally-grown produce, whenever possible, to prepare all our dishes. It is our sincere pleasure to have you as our guest and we extend you a most cordial welcome.

