



PLAYA



COCKTAILS

Dragon Fruit Mojito 17/68
Bacardi Dragonberry Rum | Dragon Fruit | Mint | Lime

Spicy Margarita 18/72
21 Seeds Cucumber Jalapeño Tequila | Lime | Agave

It's Sun-Believable 22/88
Tanqueray London Dry Gin | Lemon | Sugar
Chandon Sparkling

Sparkling Paloma 16/64
Hornitas Reposado Tequila | Grapefruit | Lime
Prosecco

Agua de Tropical 16/64
Malibu Rum | Fresh Pineapple | Tangerine | Lime

Classic Mai Tai 17/68
Captain Morgan Original Spiced Rum | Myers' Dark Rum
Orange Curaçao | Orgeat | Lime

Feeling Fin-Tastic 19/76
Don Julio Blanco Tequila | Lime | Hibiscus & Ginger Syrup
Soda | Hibiscus Salt

Tropic Like It's Hot 17/68
Wheatley Vodka | Lemon | Kiwi | Mango | Soda

Watermelon Margarita 19/76
Casamigos Blanco Tequila | Lime | Muddled Watermelon
Agave | Mint

Beachy Keen 18/72
Grey Goose Strawberry & Lemongrass | Aperol
Fever-Tree Lime & Yuzu | Prosecco

A Dream Come Blue 16/64
Blueberry Infused Tito's Vodka | Cointreau
Fever-Tree Sicilian Lemonade

FROZEN

Frose 17/62
Fleur de Mer Rose | Strawberries | Peaches

I'm Coco Nuts About You 35
Bacardi Ocho Rum | Bacardi Pineapple Rum | Coconut
Pineapple | Lime *Served in Thai Coconut*

Strawberry Daiquiri 16/60
Bacardi Superior Rum | Organic Strawberries

Lime with the Coconut 35
Patron Silver Tequila | Orange Liqueur | Coconut Water
Lime *Served in Thai Coconut*

LOW & NO PROOF

Peach & Orange Blossom Spritz (Low Proof) 17
Ketel One Botanicals Peach & Orange Blossom | Aperol | Lemon
Fever-Tree Ginger Beer

Flightless Bird (Zero Proof) 16
Lyre's Agave Blanco | Lime | Guava-Infused Syrup
Fever-Tree Sparkling Pink Grapefruit

SELTZER

High Noon Pineapple Hard Seltzer 12oz 12
Truly Wild Berry Hard Seltzer 12oz 10

bucket 55

WINE

Sparkling GL/BTL
Riondo Spumante, Prosecco, Veneto, Italy 14/56
Chandon Brut, Sparkling, Napa, California 23/90
Moët & Chandon Impérial Brut, Champagne, Reims, France 187ml 35
Veuve Clicquot Yellow Label, Champagne, Reims, France 750ml 155

Rose
Fleur de Mer, Provence, France 15/60
Whispering Angel, Provence, France 18/72

White
Terlato Family Pinot Grigio, Colli Orientali del Friuli, Italy 15/60
Wairau River, Sauvignon Blanc, Marlborough, New Zealand 16/64
Sonoma Cutrer, Chardonnay, Russian River Ranches, California 18/72

Red
Meiomi, Pinot Noir, Central Coast, California 16/64
DAOU, Cabernet Sauvignon, Paso Robles, California 18/72

BEER

	12 oz	60/16 oz	bucket 70
Heineken	12 oz	10	
Stella Artois	12 oz	10	
Corona Premier	12 oz	11	
Corona	12 oz	12	
Michelob Ultra	16 oz	12	
Blue Moon	12 oz	10	
Modelo Especial	12 oz	12	
Miller Lite	16 oz	12	
Funky Buddha Hop Gun IPA Ft. Lauderdale, FL	12 oz	12	
Heineken 0.0 (Non-Alcoholic)	12 oz	10	

STARTERS

NACHOS 27

Black Beans | Pico de Gallo | Fresh Jalapeños
Cilantro | Queso | Sour Cream | Guacamole
Choice Of: Achiot Chicken | Al Pastor Pork
Blackened Shrimp Add \$5
GF

SALSA & GUACAMOLE 16

House Made Tortilla Chips
GF, V, V+

BUFFALO CHICKEN WINGS 20

Heirloom Carrots | Celery Sticks
Choice of Ranch or Blue Cheese Dip
GF

CARIBBEAN

SHRIMP “CEVICHE” 20

Cucumber | Avocado | Shaved Onion | Cilantro
Sweet Lime Cocktail Sauce | Plantain Chips
GF

COOL SALADS

add Chicken 9 | Shrimp 12 | Catch of the Day 12

STREET CORN CAESAR 18

Romaine | Grilled Corn | Cotija Cheese
Tajin Crouton Crumble
Chipotle Spiced Parmesan Dressing
V

SANDIA 18

Watermelon | Pickled Jicama | Baby Heirloom Tomatoes
Cucumber | Spiced Pepitas | Arugula | Feta Cheese
Achiote Lime Vinaigrette
GF, V

MAIN DIVES

ALL SANDWICHES COME WITH CHOICE OF FRENCH FRIES OR FRESH FRUIT

TACOS 22

Jicama & Cabbage Slaw | Salsa Ranchera
Avocado Lime Crema
Choice of: Blackened Mahi
Achiot Chicken | Al Pastor Pork
GF

CATCH SANDWICH 23

Blackened Mahi Mahi | Cabbage Slaw | Bibb Lettuce
Brioche Bun | Cajun Aioli

CLASSIC CLUB 18

Sliced Turkey | Bibb Lettuce | Tomato | Bacon
Garlic Herbed Aioli

LOBSTER ROLL 34

Warm Buttered Bun
Celery Dill Remoulade

AHI TUNA POKE BOWL 25

Fresh Ahi Tuna | Kimchi Aioli | Cucumber | Avocado
Wakami Salad | Diced Mango | Scallions
Cilantro Glass Noodles | Shoyu Ginger Dressing
GF

SIGNATURE DOUBLE BEEF PATTY 23

Brioche Bun | Two Patties | Shaved Onions
Dill Pickles | Bibb Lettuce | Tomato
Cheddar Cheese | Playa Burger Sauce

FRESH CATCH 26

Herb Roasted Mahi Mahi | Tropical Salsa
Cilantro Coconut Rice | Plantain Crisp
GF

BBQ CHICKEN SANDWICH 21

Bibb Lettuce | Tomato | Shaved Onion
Pepper Jack Cheese | Mango Habanero BBQ Sauce

CUBANO 20

Slow Roasted Mojo Pork
Sliced Country Ham | Swiss Cheese
Dill Pickles | Dijonnaise

FINAL LAP

Key Lime Cup 10

Brownie Ice Cream Sandwich

GF (Gluten Free) V (Vegetarian) V+ (Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices subject to 20% gratuity charge.