

DRINK MENU

COCKTAILS

PLAYA PUNCH **GL/PIT 16/64**

SEASONALLY CURATED BY OUR BARTENDERS

DRAGON FRUIT MOJITO **18/72**

BACARDI DRAGONBERRY RUM | DRAGON FRUIT
MINT | LIME

SPICY MARGARITA **18/72**

21 SEEDS CUCUMBER JALAPEÑO TEQUILA
LIME | AGAVE

SPARKLING PALOMA **16/64**

1800 SILVER TEQUILA
FEVER-TREE SPARKLING PINK GRAPEFRUIT
LIME | RIONDO PROSECCO

CLASSIC MAI TAI **17/68**

CAPTAIN MORGAN ORIGINAL SPICED RUM
MYER'S DARK RUM | ORANGE CURAÇAO
ORGEAT | LIME

WATERMELON MARGARITA **19/76**

CASAMIGOS BLANCO TEQUILA | LIME
MUDDLED WATERMELON | MINT

STRAWBERRY BLISS **17/68**

LEBLON CACHAÇA RUM | LIME
MUDDLED STRAWBERRY

LUCKY STAR **18/72**

ABSOLUT VANILLA VODKA | PASSION FRUIT
LEMON | SPARKLING SODA

TROPICAL NEGRONI **21/84**

NO. 3 LONDON DRY GIN
COCONUT OIL-WASHED CAMPARI | SWEET VERMOUTH
PINEAPPLE JUICE | TIKI BITTERS

FEELING BLUE-TIFUL **18/72**

BLUEBERRY-INFUSED TITO'S VODKA
COINTREAU | FEVER-TREE SICILIAN LEMONADE

**PLAYA'S SIGNATURE:
THE DREAM MAKER** **19/76**

PATRON SILVER TEQUILA | ST. GERMAIN
MUDDLED BLACKBERRY | AGAVE | LIME

FROZEN

**PIÑA COLADA | STRAWBERRY DAIQUIRI
MARGARITA** **17/68**

MAKE IT WITH HENNESSY **20/80**

FROSÉ **17/68**

ROSÉ WITH HINTS OF PEACH & STRAWBERRY
TITO'S VODKA

I'M COCO NUTS ABOUT YOU **35**

BACARDI OCHO RUM | BACARDI PINEAPPLE RUM
COCONUT | PINEAPPLE | LIME
SERVED IN A THAI COCONUT

LIME WITH THE COCONUT **35**

PATRON SILVER TEQUILA | ORANGE LIQUER
COCONUT WATER | LIME
SERVED IN A THAI COCONUT

SELTZER

HIGH NOON HARD SELTZER **CAN/BUCKET 12/72**

TRULY WILD BERRY HARD SELTZER **10/60**

GL/PIT

16/64

18/72

18/72

16/64

17/68

19/76

17/68

18/72

21/84

18/72

19/76

LOW & NO PROOF

PEACH & ORANGE BLOSSOM SPRITZ **17**
(LOW PROOF)

KETEL ONE BOTANICALS PEACH &
ORANGE BLOSSOM | APEROL | LEMON
FEVER-TREE GINGER BEER

FLIGHTLESS BIRD **16**
(ZERO PROOF)

SEEDLIP NOTAS DE AGAVE | LIME
GUAVA-INFUSED SYRUP
FEVER-TREE ELDERFLOWER TONIC

NON-ALCHOLIC BEER

HEINEKEN 0.0 **12OZ 10**

ATHLETIC BREWING RUN WILD IPA **12OZ 10**

WINE

GL/BTL

SPARKLING

RIONDO SPUMANTE PROCECCO **17/68**
DOC, VENETO, ITALY

MOËT & CHANDON IMPÉRIAL BRUT **35**
REIMS, FRANCE, 187ML

VEUVE CLICQOUT YELLOW LABEL **175**
REIMS, FRANCE

GH MUMM SPARKLING BRUT ROSÉ **20/80**
CHAMPAGNE, FRANCE

CHANDON BRUT **23/90**
NAPA VALLEY, CALIFORNIA

ROSÉ

WHISPERING ANGEL **18/72**
PROVENCE, FRANCE

WHITE

TERLATO FAMILY, PINOT GRIGIO **15/60**
COLLI ORIENTALI DEL FRIULI, ITALY

WAIRU RIVER, SAUVIGNON BLANC **16/64**
MARLBOROUGH, NEW ZEALAND

SONOMA-CUTRER, CHARDONNAY **18/72**
RUSSIAN RIVER RANCHES, CALIFORNIA

RED

MEIOMI, PINOT NOIR **16/64**
CENTRAL COAST, CALIFORNIA

DAOU, CABERNET SAUVIGNON **18/72**
PASO ROBLES, CALIFORNIA

BEER

12 OZ BUCKET 60 | 16 OZ BUCKET 70

HEINEKEN **12OZ 10**

STELLA ARTOIS **12OZ 10**

CORONA PREMIER **12OZ 10**

CORONA EXTRA **12OZ 10**

MODELO ESPECIAL **12OZ 10**

CIGAR CITY JAI ALAI IPA TAMPA FL **12OZ 11**

FUNKY BUDDHA HOP GUN IPA FT LAUDERDALE, FL **12OZ 11**

MICHELOB ULTRA **16OZ 12**

COORS LIGHT **16OZ 12**

MILLER LITE **16OZ 12**

BUD LIGHT **16OZ 12**

FOOD MENU

STARTERS

NACHOS

PLANTAIN | YUCCA | TORTILLA CHIPS
BLACK BEAN | PICO DE GALLO
JALAPEÑO | CILANTRO | COTIJA CHEESE
CREMA | GUACAMOLE | QUESO
ADD: MOJO CHICKEN 9
AL PASTOR PORK 9 CARNE ASADA 10
BLACKENED ROCK SHRIMP 10

SALSA & GUACAMOLE

HOUSE-MADE TORTILLA CHIPS
V+

SMOKED WAHOO DIP

DILL PICKLE | CRUDITÉ
PICKLED JALAPEÑO
ASSORTED CRACKERS

BUFFALO CHICKEN WINGS

HEIRLOOM CARROT | CELERY STICK
CHOICE OF: RANCH OR BLUE CHEESE DIP

SHRIMP COCKTAIL

HOUSE-MADE COCKTAIL SAUCE | LEMON

SALADS

ADD CHICKEN 9 | SHRIMP PINCHO 12
CATCH OF THE DAY 14

STREET CORN CAESAR

ROMAINE LETTUCE | GRILLED CORN
COTIJA CHEESE | GARLIC CROUTON CRUMBLE
CHIPOTLE SPICED PARMESAN DRESSING
V

CITRUS BUTTER GREENS

MIXED BUTTER GREENS
ORANGE & GRAPEFRUIT SEGMENT | MANGO
JICAMA | CUCUMBER | TOMATO
AVOCADO | FETA CHEESE
CILANTRO | CITRUS VINAIGRETTE
GF, V

FINAL LAP

DARK CHOCOLATE BROWNIE TORTE

COOKIE CRUMBLE | CHOCOLATE FILLING
GF

TROPICAL LAYERS

MANGO | COCONUT | KEY LIME MOUSSE
CARAMELIZED PINEAPPLE
GRAHAM CRACKER TART

HÄAGEN-DAZS® MINI ICE CREAM

CHOICE OF:
STRAWBERRY | VANILLA | CHOCOLATE

MAIN DIVES

18 TACOS

CORN TORTILLAS
CABBAGE SLAW | PICKLED ONION RADISH
CILANTRO | SALSA RANCHERA
AVOCADO LIME CREMA
MOJO CHICKEN 23 | AL PASTOR PORK 23
CARNE ASADA 24 | BLACKENED MAHI 25
BLACKENED ROCK SHRIMP 27
GF

16 PLAYA QUESADILLA

3 CHEESE BLEND | FLOUR TORTILLA
SALSA RANCHERA | GUACAMOLE
CHIPOTLE CREMA | CILANTRO
MOJO CHICKEN 23 | CARNE ASADA 24
CHEESE 20

18

AHI TUNA POKE BOWL*

25

22

FRESH AHI TUNA
KIMCHI AIOLI | CUCUMBER | AVOCADO
WAKAME SEAWEED | MANGO
SCALLION | EDAMAME | GLASS NOODLE
SHOYU GINGER DRESSING
ADD: BLACKENED ROCK SHRIMP 10

24

CHICKEN TENDERS

19

CHICKEN TENDERS | FRENCH FRIES
CHOICE OF SAUCE:
HONEY MUSTARD | RANCH | BBQ | BUFFALO

18

PAN SEARED CATCH

26

YUCCA & PLANTAIN HASH
FENNEL PEPPER SLAW
PERUVIAN AJI VERDE SAUCE

18

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF
FRENCH FRIES, FRESH FRUIT, OR SIDE SALAD

CATCH SANDWICH

23

BLACKENED MAHI MAHI
CABBAGE SLAW | BIBB LETTUCE
CAJUN AIOLI | BRIOCHE BUN

CLASSIC SUB

18

SLICED SMOKED TURKEY
BIBB LETTUCE | TOMATO | BACON
GARLIC HERBED AIOLI

12

PLAYA BURGER

24

TWO ALL-BEEF PATTIES | ONION
DILL PICKLE | BIBB LETTUCE
TOMATO | CHEDDAR CHEESE
PLAYA CHIMICHURRI AIOLI | BRIOCHE BUN
MOJO GRILLED CHICKEN SANDWICH 21
BIBB LETTUCE | QUESO FRITO
PICKLED VEGETABLE ESCABECHE
SHOESTRING POTATO | CILANTRO AIOLI
BRIOCHE BUN

11

CUBANO

20

ROASTED MOJO PORK
SLICED COUNTRY HAM | SWISS CHEESE
DILL PICKLE | DIJONNAISE
PRESSED CUBAN BREAD

GF(GLUTEN FREE) V(VEGETARIAN V+(VEGAN)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE.
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
ALL PRICES SUBJECT TO 20% GRATUITY CHARGE.