DRINK MENU

PLAYA

COCKTAILS — GL/PIT

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
SAUZA SILVER TEQUILA | GRAPEFRUIT
LIME | RIONDO PROSECCO

CLASSIC MAI TAI 17/68
CAPTAIN MORGAN ORIGINAL SPICED RUM
MYERS'S DARK RUM | ORANGE CURACAO
ORGEAT | LIME

WATERMELON MARGARITA 19/76
CASAMIGOS BLANCO | LIME
MUDDLED WATERMELON | MINT

APEROL SPRITZ 16/64
APEROL | RIONDO PROSECCO

FEELING BLUE-TIFUL 16/64
BLUEBERRY INFUSED TITO'S VODKA
COINTREAU | FEVER-TREE SICILIAN
LEMONADE

DREAM MAKER 18/72
PATRON SILVER | ST. GERMAIN
MUDDLED BLACKBERRY | AGAVE | LIME

PLAYA'S SIGNATURE ROSARITA 22/88
DON JULIO BLANCO TEQUILA
ROSE SYRUP | LIME

FROZEN

FROSÉ 17/62
ROSÉ | STRAWBERRY | PEACH

I'M COCO NUTS ABOUT YOU 35
BACARDI OCHO RUM | BACARDI
PINEAPPLE RUM | COCONUT
PINEAPPLE | LIME
SERVED IN THAI COCONUT

LIME WITH THE COCONUT 35
PATRON SILVER TEQUILA | ORANGE
LIQUER | COCONUT WATER | LIME
SERVED IN THAI COCONUT

STRAWBERRY DAIQUIRI 17/62
BACARDI SUPERIOR RUM | STRAWBERRY

SELTZER — CAN/BUCKET

HIGH NOON HARD SELTZER 12/55
TRULY WILD BERRY HARD SELTZER 10/50

LOW & NO PROOF

PEACH & ORANGE BLOSSOM SPRITZ (LOW PROOF) 17
KETEL ONE BOTANICAL 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

NON-ALCOHOLIC BEER

HEINEKEN 0.0 12OZ 10
ATHLETIC BREWING RUN WILA IPA 12OZ 10

WINE — GL/BTL

SPARKLING

RIONDO, PROSECCO 14/56
VENETO, ITALY

MOET & CHANDON IMPERIAL 35
BRUT, CHAMPAGNE, REIMS
FRANCE 187ML

VEUVE CLICQUOT YELLOW 155
LABEL, 750ML, CHAMPAGNE
REIMS, FRANCE

ROSÉ

WHISPERING ANGEL 18/72
PROVENCE, FRANCE

WHITE

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

WAIRAU RIVER, SAUVIGNON 16/64
BLANC, MARLBOROUGH
NEW ZEALAND

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

RED

MEIOMI, PINOT NOIR 16/64
CENTRAL COAST
CALIFORNIA

DAOU, CABERNET 18/72
SAUVIGNON, PASO ROBLES
CALIFORNIA

BEER

12OZ BUCKET 60 | 16OZ BUCKET 70

HEINEKEN 12OZ 10
STELLA ARTOIS 12OZ 10
CORONA PREMIER 12OZ 11
CORONA EXTRA 12OZ 12
MICHELOB ULTRA 16OZ 12
COORS LIGHT 16OZ 10
CIGAR CITY JAI ALI IPA TAMPA FL 12OZ 12
FUNKY BUDDHA HOP GUN IPA FT.LAUDERDALE, FL 12OZ 12
MODELO ESPECIAL 12OZ 12
MILLER LITE 16OZ 12
BUD LIGHT 16OZ 12

FOOD MENU

STARTERS

NACHOS 27
BLACK BEAN | PICO DE GALLO
JALAPEÑO | CILANTRO | COTIJA CHEESE
QUESO | SOUR CREAM | GUACAMOLE
CHOICE OF: ACHIOTE CHICKEN
AL PASTOR PORK
BLACKENED SHRIMP ADD $5
GF

SALSA & GUACAMOLE 16
HOUSE MADE TORTILLA CHIPS
GF

BUFFALO CHICKEN WINGS 20
HEIRLOOM CARROT | CELERY
CHOICE OF: RANCH | BLUE CHEESE DIP
GF

CARIBBEAN SHRIMP "CEVICHE" 20
CUCUMBER | AVOCADO | SHAVED ONION
CILANTRO | SWEET LIME COCKTAIL
SAUCE | PLANTAIN CHIPS

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 TOMATO | CUCUMBER
SPICED PEPITA | ARUGULA | FETA
ACHIOTE LIME VINAIGRETTE
GF.V

FINAL LAP

KEY LIME TRIFLE 10
BROWNIE ICE CREAM SANDWICH 11

MAIN DIVES

TACOS 22
JICAMA & CABBAGE SLAW | SALSA
RANCHERA | AVOCADO LIME CREMA
CHOICE OF: BLACKENED MAHI | ACHIOTE
CHICKEN | AL PASTOR PORK
BLACKENED SHRIMP ADD $5
GF

AHI TUNA POKE BOWL* 25
FRESH AHI TUNA | KIMCHI AIOLI
CUCUMBER | AVOCADO | WAKAME SEAWEED
DICED MANGO | SCALLION CILANTRO
GLASS NOODLE | EDAMAME | CARROT
SHOYU GINGER DRESSING
BLACKENED SHRIMP ADD $5
GF

FRESH CATCH 26
BLACKENED MAHI | TROPICAL SALSA
CILANTRO | COCONUT RICE | PLANTAIN
CRISP
GF

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR FRESH FRUIT

CATCH SANDWICH 23
BRIOCHE BUN | BLACKENED MAHI MAHI
CABBAGE SLAW | BIBB LETTUCE
CAJUN AIOLI

CLASSIC CLUB 18
SLICED TURKEY | BIBB LETTUCE
TOMATO | BACON | GARLIC HERBED AIOLI

NEW ENGLAND LOBSTER ROLL 34
WARM BUTTERED BUN | HOUSE-MADE
CELERY DILL REMOULADE

PLAYA BURGER 23
BRIOCHE BUN | TWO ALL BEEF PATTIES
ONION | DILL PICKLE | BIBB LETTUCE
TOMATO | CHEDDAR CHEESE
PLAYA BURGER SAUCE

CHICKEN SANDWICH 21
BIBB LETTUCE | TOMATO
SHAVED ONION | PEPPER JACK CHEESE
MANGO HABANERO SAUCE

CUBANO 20
SLOW ROASTED MOJO PORK
SLICED COUNTRY HAM | SWISS CHEESE
DILL PICKLE | DIJONNAISE

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

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