



A CARIBBEAN BAR & GRILL WITH OCEANFRONT VIEWS

STARTERS

NACHOS 19

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

HOUSE-MADE FRESH SALSA RANCHERA & GUACAMOLE 17

SERVED WITH CRISPY GOLDEN TORTILLA CHIPS **V+**

SMOKED WAHOO DIP 19

DILL PICKLE | CRUDITÉ | PICKLED JALAPEÑO
ASSORTED CRACKERS

BUFFALO CHICKEN WINGS 24

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

SHRIMP COCKTAIL 26

HOUSE MADE COCKTAIL SAUCE | LEMON

SALADS

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

STREET CORN CAESAR 18

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

CITRUS BUTTER GREENS 20

MIXED BUTTER GREENS | ORANGE | GRAPEFRUIT
MANGO | JICAMA | CUCUMBER | TOMATO | AVOCADO
FETA CHEESE | CILANTRO-CITRUS VINAIGRETTE **V GF**

FINAL LAP

DARK CHOCOLATE BROWNIE TORTE 12

COOKIE CRUMBLE | CHOCOLATE FILLING **GF**

TROPICAL LAYERS 11

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

HÄAGEN-DAZS®

MINI ICE CREAM 5

CHOICE OF: STRAWBERRY, VANILLA, CHOCOLATE

MAIN DIVES

TACOS **GF**

CORN TORTILLAS | CABBAGE SLAW | PICKLED ONION | RADISH
CILANTRO | SALSA RANCHERA | AVOCADO LIME CREMA

MOJO CHICKEN 24 | AL PASTOR PORK 24 | CARNE ASADA 25
BLACKENED MAHI 26 | BLACKENED ROCK SHRIMP 27 | VEGGIES 22

PAN-SEARED CATCH 27

YUCCA & PLANTAIN HASH | FENNEL PEPPER SLAW
PERUVIAN AJI VERDE SAUCE

CHICKEN TENDERS 20

SERVED WITH FRENCH FRIES
CHOICE OF SAUCE: HONEY MUSTARD, RANCH, BBQ, BUFFALO

PLAYA QUESADILLA

THREE-CHEESE BLEND | FLOUR TORTILLA | SALSA RANCHERA
GUACAMOLE | CHIPOTLE CREMA | CILANTRO
MOJO CHICKEN 24 | CARNE ASADA 25 | CHEESE 22

AHI TUNA POKE BOWL* 28

FRESH AHI TUNA | KIMCHI AIOLI | CUCUMBER | AVOCADO
WAKAME | SEAWEED | MANGO | SCALLION | EDAMAME
GLASS NOODLES | SHOYU GINGER DRESSING

ADD BLACKENED ROCK SHRIMP 8

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF
SIDE: FRENCH FRIES, FRESH FRUIT OR SIDE SALAD

FRESH CATCH 26

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

CLASSIC SUB 21

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

PLAYA BURGER 25

TWO ALL-BEEF PATTIES | ONION | DILL PICKLE | BIBB LETTUCE
TOMATO | CHEDDAR CHEESE | PLAYA CHIMICHURRI AIOLI
BRIOCHE BUN

MOJO GRILLED CHICKEN 24

BIBB LETTUCE | QUESO FRITO
PICKLED VEGETABLES ESCABECHE | SHOESTRING POTATO
CILANTRO AIOLI | BRIOCHE BUN

CUBANO 22

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.





PLAYA



COCKTAILS GLASS / PITCHER

PLAYA PUNCH 16/64

SEASONALLY CURATED BY OUR BARTENDERS

DRAGONFRUIT MOJITO 19/76

BACARDI DRAGONBERRY RUM | DRAGONFRUIT | MINT | LIME

SPICY MARGARITA 19/76

21 SEEDS CUCUMBER JALAPEÑO TEQUILA | LIME | AGAVE

SPARKLING PALOMA 17/68

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

CLASSIC MAI TAI 18/72

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

WATERMELON MARGARITA 22/85

CASAMIGOS BLANCO TEQUILA | LIME
MUDDLED WATERMELON | MINT

STRAWBERRY BLISS 18/72

LEBLON CACHAÇA | LIME | MUDDLED STRAWBERRY

LUCKY STAR 19/76

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 20/80

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

FROZEN

PIÑA COLADA | STRAWBERRY DAIQUIRI
MARGARITA 18/72

ADD A FLOATER \$2

FROSÉ 19/76

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

PATRÓN SILVER TEQUILA | ORANGE LIQUEUR
COCONUT WATER | LIME | SERVED IN A THAI COCONUT

SELTZER CAN / BUCKET

HIGH NOON HARD SELTZER **120Z**
12/72

TRULY WILD BERRY HARD SELTZER **120Z**
10/60

LOW & NO PROOF

PEACH & ORANGE BLOSSOM SPRITZ 17

KETEL ONE BOTANICALS PEACH & ORANGE BLOSSOM | APEROL
LEMON | FEVER-TREE ELDERFLOWER TONIC

FLIGHTLESS BIRD 16

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

NON-ALCOHOLIC BEER

HEINEKEN 0.0 (12 OZ) 10

ATHLETIC BREWING RUN WILD IPA (12 OZ) 10

WINE GLASS / BOTTLE

SPARKLING

RIONDO SPUMANTE PROSECCO 17/68

DOC VENETO, ITALY

MOËT & CHANDON IMPERIAL BRUT 35

REIMS, FRANCE 187ML

VEUVE CLICQUOT YELLOW LABEL 175

REIMS, FRANCE

MUMM NAPA BRUT ROSÉ 20/80

NAPA VALLEY, CALIFORNIA

CHANDON BRUT 23/90

NAPA VALLEY, CALIFORNIA

ROSE

WHISPERING ANGEL 18/72

PROVENCE, FRANCE

WHITE

TERLATO FAMILY, PINOT GRIGIO 16/64

COLLI ORIENTALI DEL FRIULI, ITALY

WAIRAU 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 10 **120Z**

STELLA ARTOIS 10 **120Z**

CORONA PREMIER 10 **120Z**

CORONA EXTRA 10 **120Z**

MODELO ESPECIAL 10 **120Z**

CIGAR CITY JAI ALAI IPA 11 **120Z**

FUNKY BUDDHA HOP GUN IPA 11 **120Z**

MICHELOB ULTRA 12 **160Z**

COORS LIGHT 12 **160Z**

MILLER LITE 12 **160Z**

BUD LIGHT 12 **160Z**