



Please Drink Responsibly



La Playa

Mexican Grille



~BOCADOS~

TUNA FRITA - six large chips topped with blackened tuna, peppadew aioli, pico de gallo and guacamole	19.79
ISLAND NACHOS - crispy chips with refried beans, taco meat, chili con queso, jalapenos, and sour cream	11.79
PARILLA NACHOS - crispy chips with refried beans, chili con queso, grilled fajita, beef, chicken or combo, served with jalapenos, sour cream, and guacamole	13.99
AVOCADO CRAB NEST - half an avocado stuffed with sautéed lump crab meat, topped with melted white cheese, served with pico de gallo and creamy cilantro ranch	17.99
CEVICHE TRADICIONAL - fresh white fish and shrimp "cooked" in lime juice	11.99
CEVICHE VERDE - fresh white fish and shrimp in a spicy green sauce	11.99
CEVICHE CAMPECHANA - fresh white fish and shrimp in spicy red sauce topped with crab meat and avocado	12.99
CORTEZ SAMPLER - TRY ALL THREE CEVICHE!	15.99
QUESADILLAS - grilled fajita beef, chicken or combo with melted white cheese - Add black beans, sautéed onions and peppers	11.49 12.79
SHRIMP QUESADILLAS - melted white cheese with shrimp and avocados	15.79
CHILI CON QUESO - creamy cheese dip made with a blend of white cheeses cup - 6.99 bowl - 8.99	
QUESO ULTIMO - our chili con queso served with a side of taco meat and pico de gallo cup - 9.99 bowl - 11.99	
GUACAMOLE - made fresh at your table reg. - 10.79 large - 14.99	

~ENSALADA Y SOPA~

CAESAR - romaine lettuce tossed in a lemon-caesar dressing topped with house made chili flour tortilla croutons	10.79
add grilled shrimp (4)	17.99
add blackened tuna served rare (4 oz.)	19.99
TORTILLA SOUP - with chicken and cheese, topped with tortilla strips and fresh avocado cup - 6.79 bowl - 7.79	

~PLATOS TEJANOS~

served with mexican rice and fat-free refried beans

CHEESE ENCHILADAS - three, topped with tex-mex gravy	12.49
CHICKEN ENCHILADAS - three, topped with a zesty roasted tomatillo sauce or ranchero sauce	14.49
BEEF ENCHILADAS - three, topped with tex-mex gravy	14.79
CRISPY TACOS - three, beef or chicken, topped with lettuce, tomatoes, and cheese	14.79
SOFT TACOS - two, beef or chicken, in a large flour tortilla, topped with lettuce, tomatoes, and cheese	13.79

~HOMEMADE DESSERTS MADE FRESH DAILY~

WE ACCEPT CASH & CHECKS ONLY: SORRY NO CREDIT CARDS, ATM LOCATED IN FRONT FOR YOUR CONVENIENCE
NO SEPARATE CHECKS FOR PARTIES OVER EIGHT

*SIGNATURE DISHES

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~ESPECIALES DE MARISCOS~

Served with fiesta rice and fat-free black beans

CRABMEAT ENCHILADAS - three corn tortillas stuffed with sautéed lump crabmeat and avocados covered with a creamy roasted poblano sauce	22.79
CRAWFISH ENCHILADAS - three corn tortillas stuffed with sautéed crawfish tails, diced red and green bell peppers and smothered in our creamy chipotle sauce	19.49
ENCHILADAS DE CAMARONES - three corn tortillas stuffed with fresh shrimp and avocado with creamy roasted poblano sauce, a splash of ranchero, and topped with fresh crab meat	20.49
TRES MARISCOS ENCHILADAS - THE ULTIMATE ENCHILADA EXPERIENCE! with one each crabmeat, shrimp and crawfish enchilada	23.99
DEL MAR - one enchilada de camarones and one fish taco	19.89
LOS PRIMOS - one crawfish enchilada and three grilled stuffed shrimp	19.89
TACOS PESCADO - two grilled fish or shrimp tacos with purple cabbage and pico de gallo, topped with a creamy cilantro dressing	19.79
BLACKENED TUNA TACOS - two served with lettuce and tomato, topped with a peppadew aioli	20.79
SCALLOP DINNER - three U10 scallops grilled, served over peach chipotle sauce	21.99
CAMARONES	20.99

EL DIABLO: shrimp sautéed in a spicy red sauce with diced red and green bell peppers
TEQUILA AJO: shrimp sautéed in garlic butter and finished with gold tequila
STUFFED SHRIMP: bacon-wrapped, stuffed with white cheese and a sliver of serrano pepper

~ASK YOUR SERVER ABOUT OUR FRESH FISH & DAILY SPECIALS~

~ESPECIALES DE LA CASA~

served with Mexican rice and fat-free refried beans

ENCHILADA DINNER - two cheese enchiladas, a crispy taco, and guacamole	15.79
TRES AMIGOS - three enchiladas, one each cheese, beef and chicken	15.49
SPINACH ENCHILADAS - three corn tortillas stuffed with fresh spinach sautéed with garlic and roasted almonds, topped with a creamy roasted poblano sauce - add grilled chicken	16.79 18.79
ISLAND PEPPER - roasted poblano pepper stuffed with white cheese, wrapped in a fajita steak, topped with ranchero sauce and chill con queso	17.49

~DE LA PARILLA~

served with grilled onions and peppers, Mexican rice, fat-free refried beans, pico de gallo, and guacamole

SIZZLING FAJITAS	for one	for two
Beef	17.79	28.99
Chicken	17.79	28.99
Beef and Chicken	17.79	28.99
Shrimp	21.99	34.99
Veggie	17.49	21.49
PARILLA COMBO		
Beef, Chicken and Shrimp	21.99	35.99

~KID'S MENU~

10 years old and under

CHOICE OF ONE - crispy beef taco, cheese enchilada, cheese quesadillas, fajitas, grilled shrimp, or grilled fish served with Mexican rice and fat-free refried beans \$9.49

~LET US CATER YOUR FIESTA~

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SIGNATURE MARGARITAS

SERVED ON THE ROCKS OR STRAIGHT UP

EL REY \$75

What Can We Say? Gran Patrón Burdeos Añejo & Grand Marnier Cuvée 1880

EL VOLCÁN \$55

When It Makes A Difference, Herradura Selección Suprema Añejo & Grand Marnier Cuvée Du Centenaire

LA PLAYA SIGNATURE MARGARITA \$9

A Unique Blend Of Maestro Dobel Diamante Clear Reposado (Aged In French Oak) & Cointreau

EL PRIMO \$9

A Taste Explosion Of Patrón Silver & Cointreau

EL LIMITE \$8.50

A Perfect Blend Of Herradura Reposado & Bauchants

DREAMSICLE \$14

A Sweet Blend Of Don Julio 1942 Añejo & Bauchants

WHITE LIGHTNING \$9

This High Voltage Margarita Will Strike Twice! Corazón Silver & Cointreau

SEÑOR HORNITOS \$8.50

A Smooth Blend Of Sauza Hornitos Reposado & Cointreau

CASA CALIENTE \$9

If You Like It HOT! - Casa Noble Crystal, Infused With Serrano Peppers & Cointreau

PEACH BEACH \$8.50

A Tropical Blend Of Chinaco Silver, Peach Schnapps & Triple Sec

GRAND GOLD \$8.50

A Smooth Blend Of Cuervo Gold & Grand Marnier

SKYNNY \$9

Casamigos Reposado, Cointreau, Fresh Lime Juice, Agave Nectar & A Splash Of Club Soda

RANCH WATER \$Tequila + \$2

Choose Your Tequila, Fresh Lime Juice & Club Soda

TITO RITA \$9

A Twisted, Delightful Blend Of Titos Vodka & Cointreau

MEZCAL RITA \$9

Silky, Smooth, Smokey Flavor Of Mezcal El Silencio Espadín & Grand Marnier Served In A Smokey Salted Glass

HOUSE MARGARITAS

SERVED ON THE ROCKS, FROZEN OR STRAIGHT UP

Regular \$5
10oz

El Grande \$9
20oz

FLAVORED FROZEN MARGARITAS

Mango, Strawberry, Melon, Raspberry, Peach, Sangria, Pineapple, Jamaica

Regular \$6
10oz

El Grande \$11
20oz

DESERT ROSE

Frozen, Topped With Melon & A Spicy KICK!

Regular \$6
10oz

El Grande \$11
20oz

MAKE IT A MELTDOWN

Made With Cointreau Or Grand Marnier

Regular \$3
10oz

El Grande \$6
20oz

FEATURED TEQUILA

Featured Tequila Of The Day
Shoot It, Sip It, Or Make It A Margarita! \$7.50

TEQUILA INSPIRED COCKTAILS

MICHELADA GREG'S VERSION \$9

Cold Salted Glass With Freshly Squeezed Lime Juice, Corralejo Silver & Tecate.
Pour & Sip, Pour & Sip...

KARANKAWA SUNRISE \$8.5

Dulce Vida, Orange Juice & Grenadine

MEXICAN COFFEE \$7

Hussong's Añejo, Kamora, & Freshly Brewed Coffee

PATRÓN XO CAFÉ \$8

An Ultra Premium Tequila Coffee Liqueur
Served Over Ice With Cream

GRAND MARNIER CUVÉE 1880 \$35

GRAND MARNIER CUVÉE DU CENTENAIRE \$25

CERVEZAS

IMPORTADAS \$5

Bohemia
Carta Blanca
Dos XX Amber
Dos XX Lager

Tecate
Pacifico
Negra Modelo
Modelo Especial

Corona
Corona Light
Sol
Victoria

DOMESTICAS \$4

Shiner Bock
Lone Star
Miller Lite
Coors Lite

Michelob Ultra
Bud Light
O'Douls

THE TASTE & SPIRIT OF MEXICO



Among the pantheon of Aztec gods was Tepoztecal, the god of alcoholic merriment. Tequila traces its origins back at least two thousand years. The Aztecs discovered the juice of the agave plant could be turned into an alcoholic drink by fermenting and distilling the sap of the indigenous plant. Today, Tequila is made in the arid highlands in the state of Jalisco. By Mexican Law, all 100% agave or aged Tequila must be bottled in Mexico and will always be indicated on the label.

Throughout history, Tequila has been recognized as an icon of Mexican nationality, pride and culture. We invite you to enjoy this intriguing gift from our brothers in Mexico.

SALUD!

Tequila has no history; there are no anecdotes confirming its birth. This is how it's been since the beginning of time, for Tequila is a gift from the gods and they don't tend to offer fables when bestowing favors. This is the job of the mortals, the children of panic and tradition.

-ALVARO MUTIS, MEXICAN POET



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PREMIUM TEQUILAS

BLANCO

Casa Dragones	10
Casa Noble	9
Casa Maestri	9
Casamigos	8
Cazadores	8
Chinaco	8
Codigo	10
Corazón	8
Corralejo	8
Don Julio	8
Don Ramon	10
Gran Centenario	9
Gran Patrón Platinum	25
Herradura	8
Hussong's	9
Maestro Dobel	10
Milagro Select Barrel Reserve	12
Patrón	8
Sauza Tres Generaciones	8
Siete Legues	8

BLANCO TASTING NOTES

A clear Tequila, either bottled fresh from the still or allowed to rest in stainless steel tanks for up to sixty days. Also known as PLATA, BLANCO & SILVER Tequila, this is the most robust of the Tequila types. The pure essence of the agave is most present in this Tequila.

REPOSADO

Maestro Dobel Diamante, Clear	10
Casa Maestri	10
Casa Dragones Joven	24
Casa Noble	12
Casamigos	9
Cazadores	9
Chinaco	9
Corazón	10
Corralejo	9
Deleon Joven	20
Don Julio	9
Don Ramon	11
Gran Centenario	10
Herradura	9
Hussong's	9
Maestro Dobel	11
Milagro Select Barrel Reserve	18
Patrón	9
Sauza Hornitos	8
Sauza Tres Generaciones	9

REPOSADO TASTING NOTES

A rested Tequila aged at least 120 days and up to 364 days in oak barrels, which mellows and refines the Tequila.

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PRICES & SELECTION SUBJECT TO CHANGE

AÑEJO TEQUILAS

Avión Reserva 44	16
Casa Maestri	11
Casa Noble	14
Casamigos	11
Cazadores	9
Cazadores Extra Añejo	12
Chinaco	12
Codigo	15
Codigo Extra Añejo	31
Corazón	11
Corralejo	9
Cuervo Reserva De La Familia	16
Diablito	20
Don Julio	10
Don Julio 1942	20
Don Julio 70	12
Don Julio Real	30
Don Ramon	12
Gran Centenario	11
Gran Centenario Layenda Extra Añejo	31
Gran Patrón Burdeos	40
Gran Patrón Piedra	41
Herradura	10
Herradura Selección Suprema	32
Hussong's	10
Maestro Dobel	12
Maestro Dobel Extra Añejo	24
Milagro Select Barrel Reserve	22
Patrón	10
Patrón 7 Años	30
Patrón Extra Añejo - Guillermo Del Toro	45
Sauza Hornitos Black Barrel	9
Sauza Tres Generaciones	10
Siete Leguas	10

AÑEJO TASTING NOTES

Añejo Tequila is aged in wooden barrels (usually old bourbon barrels) for a minimum of 12 months. The best quality Añejos are aged 18 months to 3 years; sometimes longer.

These Tequilas are considered the finest for sipping. This smooth and sophisticated Tequila has a subtler and more complex aroma. You may pick up notes of the wooden barrel, agave, vanilla, chocolate and other natural flavor depending on the barrel and ageing.

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MEZCAL

Most Mezcalos are made from the Espadín agave, although some Mezcal producers blend agave varieties to create a distinct flavor.

Mezcal traditionally has a very unique, smoky flavor that makes it fairly easy to distinguish from Tequila. It also tends to taste sweeter, or richer, than Tequila.

Ask your server about our varied selection of Mezcal



VINO ★★★★★

WHITE

- Torresella Pinot Grigio - \$24
- Bodega Garzon Albarino - Uruguay \$30
- Bodega Borsao Chardonnay - \$26

RED

- Tinto Negro Malbec - Argentina \$22
- Volver Tempranillo - Spain \$33
- Decero Cabemet Sauvignon - Argentina \$35

HOUSE WINE \$6.50

- Pinot Grigio
- Chardonnay
- Merlot
- Cabernet Sauvignon



TEXAS
TACOS
and
TEQUILA



LA PLAYA

Mexican Grille EST. 2003 

PORT ARANSAS, TX

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