

# Playa Betty's

California-style beach food

## DINNER MENU

JOIN US FOR **HAPPY HOUR 7 DAYS A WEEK FROM 3-6PM**  
**AND TRY OUR HAPPY HOUR ONLY \$5 BETTY BURGER!**

Open Sun-Weds 11AM-10PM Thurs-Sat until 11PM



### START HERE

#### TEASERS

##### GUACAMOLE 2.0 \$15

CRAFT YOUR OWN GUACAMOLE BY ADDING THE INGREDIENTS YOU LIKE

##### QUESO \$14 [AUSTIN-STYLE CHEESE DIP]

PLAIN CHORIZO **ADD \$3**  
BEEF CHILI **ADD \$3** VEG CHILI **ADD \$3**

*dips served with tortilla chips*

##### MEXICAN STREET CORN \$10

SERVED WITH CREMA, LIME JUICE, COTIJA CHEESE & TAJIN

##### "TOT"CHOS \$15

TATER TOTS WITH JACK CHEESE, GUACAMOLE, SOUR CREAM, PICO DE GALLO AND VEG OR BEEF CHILI

##### BUFFALO CAULI BITES \$14

CLASSIC BUFFALO STYLE WITH SOY RANCH DIPPING SAUCE

##### QUESO-DILLA \$12

FOR THOSE WHO LIKE THE OOEY, GOOEY GOODNESS OF QUESO FUNDIDO, WE PUT IT IN A QUESADILLA

##### STOKED FOR POKÉ \$15

SOY MARINATED TUNA\*, AVOCADO, AND WASABI CREMA. SERVED WITH TORTILLA CHIPS

### TACOS

##### BAJA FISH \$7

TEMPURA-BATTERED COD, WITH CABBAGE SLAW, JALAPEÑO CREMA, PICO DE GALLO AND COTIJA CHEESE

##### AL PASTOR \$6

GRILLED SPICED PORK SERVED WITH ONION, PICKLED PINEAPPLE AND CILANTRO

##### CARNE ASADA \$7

GRILLED MARINATED STEAK TOPPED WITH CHOPPED ONIONS, SAN JOSE ORANGE SAUCE, CILANTRO & LIME

##### THE MARLEY \$5

JAMAICAN STYLE JERK CHICKEN SERVED WITH BRAISED CABBAGE, SWEET PLANTAIN AND HABANERO - PLANTAIN AIOLI... IT'S IRIE MON!

##### MEXICAN COKE SHORTRIB \$7

BEEF BRAISED WITH MEXICAN COKE, TOPPED WITH PICKLED RED ONION, GRILLED CORN, COTIJA CHEESE AND MEXICAN COKE GRAVY

##### ROCK'N ROLL SHRIMP \$6

CHILI DUSTED SHRIMP COOKED ON THE PLANCHA, JICAMA SLAW, DILL PICKLE - LEMON TARTAR SAUCE

##### SHROOMS ADOBO \$5

GRILLED PORTABELLA MUSHROOMS WITH CARAMELIZED ONIONS, GUACAMOLE, CILANTRO AND LIME

##### SOUTHERN GIRL \$6

FRIED CHICKEN WITH SHREDDED LETTUCE, PIMENTO CHEESE AND JALAPEÑO CREMA

##### FLACO TACO \$5

FALAFEL TACO WITH CILANTRO TAHINI, PICO DE GALLO AND SAN JOSE ORANGE SAUCE

ALL TACOS SERVED ON CORN TORTILLAS

### BURRITOS & BOWLS

#### HANG TEN BURRITO

OVERSTUFFED SAN DIEGO-STYLE SURFER BURRITO MADE WITH JACK CHEESE, GUACAMOLE, SOUR CREAM, LETTUCE AND FRENCH FRIES!!! OR MAKE IT NYC STYLE WITH RICE & BEANS

CHOICE OF:  
STEAK, CHICKEN TINGA  
OR BAJA FISH

**\$20**



#### Dharma Bowl

**\$20**

**BUILD YOUR OWN HEALTHY BOWL**

**CHOOSE A GRAIN:** YELLOW RICE OR FLUFFY QUINOA

**CHOOSE A GREEN:** LEMONY KALE OR MIXED GREENS

**CHOOSE A BEAN:** REFRIED OR BLACK BEANS

**CHOOSE A PROTEIN:** JERK CHICKEN, AL PASTOR, TOFU,

GRILLED ALL-NATURAL CHICKEN BREAST **ADD \$2**

GRILLED HANGER STEAK OR SEARED SALMON **ADD \$4**

**ALL BOWLS SERVED WITH GRILLED ZUCCHINI & ROASTED YAMS**

### BIG WAVE PLATES

##### BEACHFIRE CHICKEN \$25

FIRE-ROASTED MARINATED CHICKEN, SERVED WITH GRILLED LIME HALVES, GRILLED SCALLIONS, CORN TORTILLAS AND MEXICAN STREET CORN

##### CALI CARNITAS \$24

BRAISED PORK SHOULDER MARINATED IN MEXICAN SPICES, LIME AND ORANGE JUICE. SERVED WITH AVOCADO CREMA, YELLOW RICE, BLACK BEANS AND CORN TORTILLAS

##### TACO DINNER \$20

CHOOSE ANY THREE TACOS. COMES WITH YELLOW RICE AND YOUR CHOICE OF REFRIED BEANS OR BLACK BEANS

##### TIA BETTY'S ENCHILADAS \$21

CORN TORTILLAS STUFFED WITH YOUR CHOICE OF FILLING AND JACK CHEESE, TOPPED WITH LETTUCE, TOMATO, CREMA, COTIJA & PICO DE GALLO. CHOICE OF: MEXICAN COKE BEEF, CHICKEN TINGA OR GRILLED SHRIMP

##### MEXICAN COKE STEAK \$26

SERVED WITH COTIJA MASHED POTATOES, MEXICAN COKE GRAVY AND ROASTED POBLANO AND CORN SALSA

##### QUESABIRRIA TACOS \$21

THREE GRIDDLED CORN TORTILLAS STUFFED WITH BRAISED BEEF AND FUNDIDO CHEESE, WITH A RICH BEEF CONSOMME DIPPING SAUCE

##### MALIBU CHOPPED SALAD \$19

MIXED GREENS WITH CHERRY TOMATOES, JICAMA, GRILLED CORN, ROASTED PUMPKIN SEEDS, CHICKPEAS, RED ONIONS, AND A CITRUS VINAIGRETTE

**ALL NATURAL CHICKEN BREAST OR TOFU +\$2 GRILLED STEAK OR SALMON +\$4**

*Taco Tuesday*

**\$4 TACOS**

ALL DAY LONG EVERY TUESDAY!

#### Frozen Paloma

JOSE CUERVO 100% AGAVE TRADICIONAL SILVER, GRAPEFRUIT AND A PINK PEPPERCORN SALT RIM

**\$15**



### HOUSE MARGARITAS

#### BETTY'S MARGARITA

OUR OWN SECRET RECIPE MADE WITH JOSE CUERVO 100% AGAVE TRADICIONAL REPOSADO, SERVED ON THE ROCKS

#### SPICY MEZCALITA

400 CONEJOS MEZCAL, TANTEO CHIPOTLE, LIME, SERVED ON THE ROCKS WITH A TAJIN SALT RIM

#### SKINNY DIP

OLMECA ALTOS PLATA, ORGANIC AGAVE AND LIME, SERVED STRAIGHT UP

**\$15**

#### Desserts

##### CHURRO ICE CREAM SANDWICH \$8

TWO CINNAMON SUGAR-COATED CIRCULAR CHURROS SANDWICHING CREAMY VANILLA GELATO. ADD CHOCOLATE SAUCE \$1

##### HORCHATA RICE PUDDING \$8

CLASSIC RICE PUDDING, MADE WITH MEXICAN HORCHATA SPICES AND SWEETENED CONDENSED MILK, TOPPED WITH TRES LECHES WHIPPED CREAM

\*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS