

Playa Betty's

California-style beach food

BRUNCH MENU

7 Days a week! From 11am to 3:30pm

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

Taco Tuesday
\$4 TACOS
ALL DAY LONG EVERY TUESDAY!

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**

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

DAWN PATROL

CHOOSE A GRAIN: CHEESY GRITS, QUINOA OR JASMINE RICE

CHOOSE AN EGG: POACHED, SCRAMBLED OR SUNNYSIDE UP

CHOOSE A BEAN: BLACK OR REFRIED

CHOOSE A PROTEIN: TURKEY SAUSAGE, APPLEWOOD SMOKED BACON, VEGGIE BACON, CHORIZO OR PORTOBELLO'S

SERVED WITH GRILLED TOMATO, SPINACH, AVOCADO, AND PEPITAS

\$17

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

TACOS

BAJA FISH \$7

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

CARNE ASADA \$7

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

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

SHORT RIB & EGG \$7

MEXICAN COKE SHORT RIB WITH SCRAMBLED EGGS, SALSA ROJA, CILANTRO & COTIJA ON A FLOUR TORTILLA

MIGAS TACO \$5

EGGS SCRAMBLED WITH SHREDDED CORN TORTILLAS, CHILE DE ARBOL, AND JACK CHEESE ON A FLOUR TORTILLA

CARNITAS & EGG \$6

SCRAMBLED EGGS, MEXICAN SPICED - BRAISED PORK, AVOCADO CREMA, COTIJA CHEESE ON A FLOUR TORTILLA

CHORIZO/POTATO & EGG \$5

SCRAMBLED EGGS TOPPED WITH CHORIZO, POTATOES, SALSA VERDE AND COTIJA ON A FLOUR TORTILLA

TACOS SERVED ON CORN TORTILLAS EXCEPT WHERE NOTED

Frozen Paloma

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

\$15



Burritos, Quesadillas & Bowls

BREAKFAST BURRITO \$17

VENICE BEACH STYLE BURRITO STUFFED WITH SCRAMBLED EGGS, JACK CHEESE, GUACAMOLE & TATER TOTS. **ADD BACON, CHORIZO, OR TURKEY SAUSAGE +\$2**

BRUNCH QUESADILLA \$18

SCRAMBLED EGGS, JACK CHEESE, POTATOES & PICO DE GALLO WITH GUACAMOLE & CREMA. **CHOICE OF BACON, CHORIZO OR TURKEY SAUSAGE**

PLAYA QUESADILLA \$16

JACK CHEESE, BLACK BEANS & PICO DE GALLO WITH GUACAMOLE & SOUR CREAM. **ADD CHICKEN OR CARNE ASADA +\$4**

HANG TEN STEAK BURRITO \$20

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



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

GO BOTTOMLESS!

ALL YOU CAN DRINK:

MIMOSAS, SANGRIA OR CACTUS PEAR BELLINIS \$18

With the purchase of a brunch entree or at least two tacos for one and a half hours



PLATES & SAMMIES

TACO LUNCH \$16

ANY TWO TACOS WITH RICE & BEANS, LEMONY KALE OR MIXED GREENS

HUEVOS PLAYEROS \$17

THREE EGGS BAKED IN CHARRED TOMATO SALSA WITH BLACK BEANS, QUESO FRESCO, AVOCADO & PICO DE GALLO WITH WARM CORN TORTILLAS

BETTY'S EGG-CHILADAS \$18

CORN TORTILLAS STUFFED WITH SCRAMBLED EGGS, SPINACH, SCALLIONS AND FUNDIDO CHEESE. TOPPED WITH ENCHILADA SAUCE, LETTUCE, TOMATO, CREMA, COTIJA & PICO DE GALLO

FLUFFY CORN PANCAKES \$15

VERMONT MAPLE SYRUP, DULCE DE LECHE CREAM, MACERATED BERRIES

QUESABIRRIA TACOS \$21

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

MESSY BETTY \$16

PORK CARNITAS, CHIPOTLE SAUCE, CHEDDAR CHEESE, SHREDDED LETTUCE, JICAMA SLAW & PICKLED ONIONS ON A POTATO BUN. SERVED WITH FRIES

CALI-STYLE CLUB SANDWICH \$17

GRILLED CHICKEN, MONTEREY JACK, AVOCADO, LETTUCE, TOMATO & MAYONNAISE ON SOURDOUGH. SERVED WITH FRIES

BAJA BURGER \$15

CHEDDAR, ONIONS, LETTUCE, TOMATO, PICKLES, BETTY'S BURGER SAUCE & FRIES. **ADD BACON, AN EGG OR GUAC +\$2**

SALADS

CAESAR CHAVEZ \$17

ROMAINE, GRILLED CORN, COJITA CHEESE, CHIPOTLE - CAESAR DRESSING, CRISPY TORTILLA STRIPS

MALIBU CHOPPED SALAD \$19

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

KALEFORNIA \$18

KALE, ROASTED SWEET POTATOES, QUESO FRESCO, POMEGRANATE SEEDS, PEPITAS, APPLE CIDER VINAIGRETTE

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

*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS