



A Pioneer in La Playita

FRESH & EASY

SEASONAL FRUIT BOWL

Assortment of locally sourced fresh fruit.
\$140

Add Greek yogurt +\$35

STEEL CUT OATMEAL

Steel cut oats with cinnamon powder prepared with your choice of water or milk. **\$140**

Add fruit +\$40

CAPTAIN'S SANDWICH

Egg cake with spinach, cheese, refried beans served in fresh homemade bread with potato wedges & green or red sauce. **\$180**

FIRSTMATE'S SANDWICH

Scrambled eggs, mozzarella cheese served with your choice of bacon, ham or Mexican chorizo on a tasted English muffin & potato wedges. **\$190**

DECKHAND'S SANDWICH

Breaded chicken, sunny-side-up-eggs, ham, bacon & lettuce served with potato wedges & coleslaw. **\$210**

LOCAL FAVORITES

LA PLAYITA BURRITO

Scrambled eggs with cured ham & bacon, green or red sauce & potato wedges. **\$190**

GEORGE'S HUEVOS RANCHEROS

Two eggs served on a toasted tortilla with beans & cheese covered with ranchera sauce, cream, panela cheese, avocado & cilantro. **\$160**

CHILAQUILES

Crispy tortillas covered with your choice of green or red sauce, cream, cheese & two sunny-side-up eggs. **\$140**

Add chicken +\$70

FISHERMAN'S BREAKFAST

Two eggs (any style) with roasted potatoes with your choice of bacon, ham or sausage in red or green sauce. **\$150**

EGGS BENEDICT

Poached eggs on English muffin with Canadian bacon, sautéed with Hollandaise sauce, and arugula salad. **\$250**

OMELETTE

Your choice of protein: ham, bacon or chorizo. Your choice of cheese: mozzarella or panela cheese. Your choice of fresh veggies: green peppers, jalapeños, onions, mushrooms, tomato, spinach. **\$175**

Egg white +\$40

FROM THE GRIDDLE

STACK OF PANCAKES

Fluffy pancakes with fresh fruit, maple syrup & fresh butter. **\$170**

FRENCH TOAST

French toast made with orange brioche, topped with fresh fruit, maple syrup or strawberry jam & butter. **\$170**

SIDES

- ROASTED POTATOES** \$100
- SMOKED APPLEWOOD BACON** \$70
- REFRIED BEANS** \$40
- CORN TORTILLAS** \$40
- FLOUR TORTILLAS** \$50
- TOAST, BUTTER & JAM** \$40

BEVERAGES

- ORANGE JUICE** \$70
- GRAPEFRUIT JUICE** \$60
- PINEAPPLE JUICE** \$60
- GREEN PULP** \$90
- COFFEE** \$70
- ICE COFFEE** \$70
- TEA** \$50
- ICE TEA** \$60
- MILK** \$40
- CHOCOMILK** \$70
- ALMOND MILK** \$60
- SOY MILK** \$60
- SMOOTHIE** \$95

Our Legacy. Originally established in the early 1980's, La Playita's first Restaurant and Inn provides a sense of home to many, where everyone knows your name and extraordinary memories are created over a meal from George's kitchen.

Prices are in pesos & include 16% IVA. In groups of 6 or more a service charge of 20% will be applied, 2 cards max.



Un Pionero de La Playita

FRESCO Y FÁCIL

BOWL DE FRUTAS DE TEMPORADA

Surtido de frutas de temporada.
\$140

Agrega yogurt por +\$35

AVENA

Avena con leche o agua. \$140

Agrega fruta por +\$40

SANDWICH DEL CAPITÁN

Pan de la casa, frijoles refritos, torta de huevo con espinaca rellena de queso. Acompañado de papas gajo, salsa verde o roja. \$180

SANDWICH PRIMER OFICIAL

Muffin inglés, huevo con queso muzzarella, (tocino, jamón o chorizo). Acompañado con papas gajo, salsa verde o roja. \$190

SANDWICH DEL MARINERO

Muffin inglés, jamón, tocino. Milanesa de pollo y huevo estrella. Lechuga, mix col y papas gajo. \$210

FAVORITOS LOCALES

BURRITO LA PLAYITA

Huevo revuelto con tocino o jamón, frijoles y queso muzzarella en tortilla de harina. Acompañado de papas, salsa verde o roja. \$190

GEORGE'S HUEVOS RANCHEROS

Dos huevos servidos sobre tortilla tostada con frijoles refritos y queso, cubiertos con salsa ranchera, crema, queso panela, aguacate y cilantro. \$160

CHILAQUILES

Tortilla crujiente bañada con salsa roja o verde, crema ácida, queso y 2 huevos. \$140

Agrega pollo por +\$70

DESAYUNO DEL PESCADOR

Huevos al gusto (revueltos o estrellados), con jamón, tocino o chorizo. Acompañados con papas, salsa verde o roja. \$150

HUEVOS BENEDICTINOS

Huevos pochados sobre muffin inglés y tocino canadiense, bañados de salsa holandesa. Acompañador con ensalada de arúgula y tocino crujiente. \$250

OMELETTE

Elección de proteína: jamón, tocino o chorizo. Elección de queso: panela o muzzarella. Elección de vegetales: pimientos, jalapeño, champiñon, cebolla, espinaca y tomate. \$175

Clara +\$40

DE LA PLANCHA

PANCAKES

Esponjosos hotcakes acompañado de frutas de temporada, miel de maple o mermelada de fresa y mantequilla. \$170

PAN FRANCÉS

Tostada francesa con pan brioche de naranja acompañado de fruta de temporada, miel de maple o mermelada de fresa y mantequilla. \$170

ADICIONALES

PAPAS GAJO	\$100
ORDEN DE TOCINO	\$70
FRIJOLES REFritos	\$40
TORTILLAS MAÍZ	\$40
TORTILLAS DE HARINA	\$50
PAN TOSTADO CON MANTEQUILLA Y MERMELADA	\$40

BEBIDAS

JUGO DE NARANJA	\$70
JUGO DE TORONJA	\$60
JUGO DE PIÑA	\$60
JUGO VERDE	\$90
CAFÉ	\$70
CAFÉ HELADO	\$70
TÉ	\$50
TÉ HELADO	\$60
LECHE	\$40
LECHE CHOCOLATADA	\$70
LECHE DE ALMENDRA	\$60
LECHE DE SOYA	\$60
SMOOTHIE/LICUADO	\$95

Nuestro Legado. Originalmente establecido en los 1980, el primer hotel y restaurante en La Playita continua proveyendo un ambiente cálido y hogareño a muchos. Es donde todos conocen tu nombre y lo inolvidable se crea durante una comida de la cocina de George's.

George's

RESTAURANT

A Pioneer in La Playita

APPETIZERS

GUACAMOLE

Mashed avocado, lemon juice & mexican sauce.
\$190

FRIED CALAMARI

Served with tempura vegetables, basil & tartar dipping sauce. **\$280**

TUNA CEVICHE

Fresh tuna mixed with Mexican salsa, melon, pineapple & cucumber marinated in ponzu sauce. **\$280**

GREEN AGUACHILE SHRIMP

Shrimp marinated in authentic "aguachile" green chili sauce mixed with pineapple, cucumber & mango. **\$200**

SPICY TUNA SASHIMI

Thin slices of fresh tuna marinated in citrus ponzu served with pineapple, red onion, mango, cucumber, avocado & radish. **\$250**

NACHOS

Homemade tortilla chips served with cheese, guacamole, refried beans, cream, mexican sauce & jalapeños. **\$230**

Add-Ons: Chicken +\$70 Beef + \$70 Shrimp +\$75

TORTILLA SOUP

Tomato sauce with guajillo chilli served with chicken strips, ranchero cheese, cream, chicharron, avocado & recently fried corn tortilla strips. **\$140**

SALADS

GRILLED PEAR SALAD

Mixed greens with sliced grilled pear, cherry tomatoes, caramelized nuts, blue cheese & honey mustard dressing. **\$180**

CAESAR SALAD

Romaine lettuce, homemade Caesar dressing, fresh croutons & parmesan cheese. **\$180**

AZTEC SALAD

Mixed greens with chicken, red onion, cherry tomato, avocado, grilled corn, panela cheese and creamy basil dressing. **\$180**

CATCH OF THE DAY

CATCH OF THE DAY ON GREEN MOJO

Grilled fish, parsley green mojo sauce served with rice & grilled vegetables. **\$360**

BAJA SHRIMP

Large Baja shrimp served with mashed potatoes & sautéed vegetables. **\$390**

GEORGE'S CHILE

Roasted poblano chile stuffed with grilled seafood served with bean sauce, bacon & white garlic sauce & rice. **\$310**

TACOS

SHRIMP TACO (GRILLED OR TEMPURA)

Served with guacamole, green sauce, red sauce & cabbage. **\$90**

FISH TACO (GRILLED OR TEMPURA)

Served with guacamole, green sauce, red sauce & cabbage. **\$90**

CHICKEN TACO

Grilled and served with guacamole, green sauce, red sauce, mexican sauce & lettuce. **\$70**

FLANK STEAK TACO

Grilled and served with guacamole, fried potato strips, red sauce, green sauce & mexican sauce. **\$80**

SHRIMP CRUST

Grilled shrimp wrapped in Manchego cheese crust served with guacamole, green sauce, red sauce & cabbage. **\$210**

IN-THE-BUN

HOUSE BURGER

California style, / 7oz grilled ground beef, cheddar cheese, lettuce, tomato, pickles, onion rings & accompanied with potato wedges. **\$230**

Add-Ons:

Extra-thick patty +\$85 Bacon +\$75 Avocado +\$30

CHICKEN BURGER

Grilled chicken breast, cheddar cheese, onion rings, lettuce, tomato, pickles & accompanied with potato wedges. **\$180**

Add-Ons: Bacon +\$75 Avocado + \$30

CRISPY CHICKEN SANDWICH

Deep fried chicken breast, lettuce, tomato, onion, pickles and siracha mayonnaise in homemade bread. **\$190**

Add-Ons: Bacon +\$75 Avocado +\$30

FROM THE TURF

RIB EYE

Grilled 10 oz steak served with rosemary potato & arugula salad with honey dressing. **\$590**

CHICKEN BREAST WITH MOLE

Chicken breast generously bathed in pasilla mole & piloncillo served with rice & grilled vegetables. **\$220**

VEGETARIAN

TAGLIATELLE & WILD MUSHROOMS

Fetuccini pasta, sautéed in olive oil with pesto, mushrooms & cherry tomatoes. **\$235**

PIZZA

MARGARITA PIZZA

Homemade dough, pomodoro sauce, mozzarella cheese, tomato & basil. **\$210**

MEXICANA PIZZA

Homemade dough, pomodoro sauce, mozzarella cheese, chorizo, mushrooms & jalapeños. **\$250**

FRUITS OF THE SEA PIZZA

Homemade dough, pomodoro sauce, mozzarella cheese, shrimp, red onion & peppers. **\$290**

PEAR & GORGONZOLA PIZZA

Homemade dough, pomodoro sauce, mozzarella cheese, sliced pears, gorgonzola cheese, caramelized nuts & balsamic glaze. **\$290**

MAKE YOUR OWN PIZZA

Homemade dough, pomodoro sauce, mozzarella cheese. **\$250**

A protein to choose: pepperoni, chorizo, chicken or shrimp.

Two vegetables to cheer: brown pepper, red onion, jalapeño or cherry tomato.

Additional toppings:

Protein: Sausage, Pepperoni, Chicken, Shrimp +\$75

Veggies: green pepper, onion, mushroom +\$30

CHILDREN'S MENU

CHICKEN FINGERS

Served with potato wedges & tartar dipping sauce. **\$190**

CHEESE QUESADILLAS

Flour tortilla served with guacamole & potato wedges. **\$150**

MINI PIZZA

Pepperoni, ham & cheese served with ketchup & basil dressing. **\$150**

DESSERTS

3 MILK CAKE

Homemade sponge cake soaked in three types of milk. **\$150**

MEXICAN CHURROS

Ancestral Mexican recipe with chocolate sauce, caramel sauce & condensed milk. **\$150**

VANILLA FLAN \$140

GEORGE'S 3 CHOCOLATE BROWNIE

Chocolate cake served brownie with vanilla ice cream & parmesan cookie. **\$220**

CORN CAKE

Warm corn cake served with Rompopo, fruit & vanilla ice cream. **\$220**

Our Legacy. Originally established in the early 1980's, La Playita's first Restaurant and Inn provides a sense of home to many, where everyone knows your name and extraordinary memories are created over a meal from George's kitchen.

George's

RESTAURANT

A Pioneer in La Playita

WHITE WINE

PRICED by CUP or BOTTLE

LA CETTO CHARDONNAY

\$170 / \$750

Valle de Guadalupe, México

MAGONI SAUVIGNON BLANC

\$190 / \$890

Valle de Guadalupe, México

MONTE XANIC

CHENIN COLOMBARD

\$200 / \$950

Valle de Guadalupe, México

ROGANTO SAUVIGNON BLANC

/ \$900

Valle de Guadalupe, México

LOMITA SAUVIGNON BLANC

/ \$1000

Valle de Guadalupe, México

CASA MADERO CHARDONNAY

/ \$1000

Valle de Parras, México

RED WINE

PRICED by CUP or BOTTLE

LA CETTO CABERNET

\$180 / \$760

Valle de Guadalupe, México

LA CETTO MERLOT

\$180 / \$760

Valle de Guadalupe, México

MAGONI SANGIOVESE-CAB.

\$190 / \$890

Valle de Guadalupe, México

CASA MADERO 3V

/ \$1000

Valle de Guadalupe, México

LOMITA CABERNET

/ \$1100

Valle de Guadalupe, México

MONTE XANIC SYRAH

/ \$1000

Valle de Guadalupe, México

LA CETTO NEBBIOLO

/ \$950

Valle de Guadalupe, México

GEORGE'S

/ \$2000

Napa Valley, USA

SPARKLING WINE

ESPUMA DE MAR

\$150 / \$600

Querétaro, México

ROSE WINE

MAGONI ROSE

\$190 / \$890

Valle de Guadalupe, México

CASA MADERO 3V ROSE

\$200 / \$990

Valle de Parras, México

SIGNATURE COCKTAILS

GEORGE'S MARGARITA

\$200

Tequila, Chambord liquor,
lemon juice, sugar, raspberries.

GEORGE'S MEZCAL

\$180

Mezcal, pineapple juice,
lemon juice, hibiscus.

DANZA

\$180

Mezcal, pineapple juice,
orange juice, chile morron syrup.

CARIBE

\$180

Coconut rum, white rum,
coconut water, mint, sugar,
lemon juice, coconut.

CLERICOT

\$180

Red wine, pineapple juice,
orange juice, lemon juice,
sugar, walnuts, apple, strawberries.

AGAVE BREEZE

\$180

Sparkling wine, mezcal,
orange juice, agave syrup.

BEER

PACÍFICO

\$45

PACÍFICO LIGHT

\$45

CORONA

\$45

CORONA LIGHT

\$45

INDIO

\$45

XX LAGER

\$45

MODELO

\$45

NEGRA MODELO

\$45

BOHEMIA

\$50

BOHEMIA OBSCURA

\$50

MARGARITAS

MARGARITA

\$150

MARGARITA

\$180

Seasonal fruits.

MARGARITA CADILLAC

\$200

SPICY MARGARITA

\$200

MEZCALITAS

MEZCALITAS

\$160

FRUIT MEZCALITAS

\$180

Seasonal fruits.

MARTINIS

COSMOPOLITAN

\$220

DRY MARTINI

\$195

APPLE

\$220

CUCUMBER

\$220

ESPRESSO MARTINI

\$195

SPIRITS TEQUILA

CLASE AZUL REPOSADO

\$420

CLASE AZUL BLANCO

\$350

DON JULIO BLANCO

\$160

DON JULIO REPOSADO

\$180

DON JULIO AÑEJO

\$220

DON JULIO 70

\$220

1800 REPOSADO

\$170

1800 AÑEJO

\$220

SPIRITS TEQUILA (CONT.)

HERRADURA BLANCO

\$160

HERRADURA REPOSADO

\$180

JOSÉ CUERVO

\$120

MEZCAL

AUTÉNTICA DANZA

\$160

MONTELOBOS

\$200

400 CONEJOS

\$180

UNIÓN

\$150

WISKEY

BLACK LABEL JW

\$200

RED LABEL JW

\$170

BUCHANANS

\$200

CHIVAS REGAL

\$200

JACK DANIELS

\$180

JIM BEAN

\$140

VODKA

GREY GOOSE

\$220

TITOS

\$200

ABSOLUT

\$160

KETEL ONE

\$200

GIN

HENDRICKS

\$220

TANQUERAY

\$180

BOMBAY

\$180

BEEFEATER

\$180

RUM

BACARDI AÑEJO

\$130

BACARDI BLANCO

\$120

CAPTAIN MORGAN

\$120

MALIBU

\$150

BRANDY / COGNAC

TORRES 10

\$160

MARTELL

\$260

DIGESTIFS

LICOR 43

\$180

BAILEYS

\$180

LA PINTA

\$170

GRAND MARNIER

\$170

SAMBUCA VACCARI

\$160

CARAJILLO

\$220

NON-ALCOHOLIC

SODA

\$35

LEMONADE/ORANGE

\$50

MOCKTAIL

\$100

Seasonal fruits.

SPARKLING MINERAL/STILL

375ml

\$50

750ml

\$100