

WEST SIDE COMEDY CLUB

House Cocktails \$12

FROZEN GENE & TOMMY

FROZEN GIN & TONIC MADE WITH BOODLES GIN, CITRUS & A JUNIPER SALT RIM

PLAYA BETTY'S HOUSE MARGARITA

OUR SECRET RECIPE MADE WITH JOSE CUERVO TRADICIONAL REPOSADO, SERVED ON THE ROCKS

AMSTERDAM AVENUE

OLD OVERHOLT RYE, DOLIN DRY VERMOUTH, CARPANO ANTICA & ANGOSTURA BITTERS

KUNG FU

CREME DE MENTHE, CREME DE CACAO, HALF & HALF

NYC OLD FASHIONED

FLOR DE CAÑA 18 RUM, DEMERARA SUGAR, BITTERS & A FONSECA PORT ICE BALL

THROWBACK COCKTAILS \$13

SEX ON THE PLAYA

TITO'S VODKA, PEACH SCHNAPPS, PEACH PUREE, OJ & CRANBERRY

BIG APPLE MARTINI

STOLI VODKA, DEKUYPER APPLE PUCKER, CITRUS JUICES

APRICOT POWER

FOUR ROSES BOURBON, GIFFARD APRICOT, LEMON & REGAN'S ORANGE BITTERS

CARRIE BRADSHAW

NEW AMSTERDAM ORANGE VODKA, ORANGE LIQUEUR, LIME AND CRANBERRY

MALADJUSTED BAY BREEZE

KALANI COCONUT LIQUEUR, BRUGAL AÑEJO RUM, PINEAPPLE AND CRANBERRY JUICES

BEER

CORONA, BROOKLYN LAGER, SAM ADAMS, UFO BELGIAN WHITE, AMSTEL LIGHT, BUDWEISER, BUD LIGHT - \$7

NON-ALCOHOLIC

MEXICAN COCA COLA, JARRITOS SODAS (GRAPEFRUIT, ORANGE, MANGO, TAMARIND), BOTTLED STILL OR SPARKLING WATER - \$5

COFFEE OR ASSORTED TEAS - \$4

Wines

Bubbles

CAPOSALDO PROSECCO 10/40

Rosé

SALYEA PROVENCE ROSÉ 11/44

White

KIWI SAUV BLANC INFAMOUS GOOSE 11/44

CALI CHARDONNAY ST FRANCIS 12/48

Red

ALTA VISTA ARGENTINE MALBEC 10/40

CLINE CALI PINOT NOIR 12/48

WEST SIDE COMEDY CLUB

EAT

SHARE

GUACAMOLE 2.0 \$12 ^(V)

CRAFT YOUR OWN GUACAMOLE BY ADDING THE INGREDIENTS YOU LIKE.

QUESO \$9 (AUSTIN-STYLE CHEESE DIP)

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

ABOVE SERVED WITH HOUSE MADE CORN TORTILLAS CHIPS

“TOT”CHOS \$12

TATER TOTS TOPPED WITH CLASSIC NACHO TOPPINGS: CHEESE, GUACAMOLE, SOUR CREAM, PICO DE GALLO AND VEG OR BEEF CHILI.

RAD WINGS \$9

SWEET & SPICY CHICKEN WINGS WITH A SAUCE MADE WITH CLASSIC CATALINA DRESSING.

DON'T SHARE

HANG 10 BURRITO \$16

OVERSTUFFED SAN DIEGO STYLE SURFER BURRITO MADE WITH CHOPPED STEAK, FRENCH FRIES, JACK CHEESE, GUACAMOLE AND SOUR CREAM

CAESAR CHAVEZ SALAD \$14

MEXICAN CAESAR SALAD MADE WITH ROMAINE LETTUCE, ROASTED CORN, AVOCADO, GRATED COTIJA CHEESE CRISPY TORTILLA STRIPS AND A CHIPOTLE CAESAR DRESSING.

ADD A PROTEIN: GRILLED CHICKEN BREAST **ADD \$2**

GRILLED STEAK **ADD \$3** GRILLED SALMON **ADD \$4**

BETTY BURGER \$12

CALIFORNIA STYLE BEEF BURGER WITH AMERICAN CHEESE, LETTUCE, TOMATO AND BETTY'S SECRET SAUCE ON A POTATO ROLL. SERVED WITH TATER TOTS.

TACOS

BAJA FISH \$5

TEMPURA BATTERED MAHI MAHI, WITH CABBAGE AND AVOCADO SLAW, PICO DE GALLO AND COTIJA CHEESE.

CARNE ASADA \$5 ^(GF)

GRILLED MARINATED SKIRT STEAK TOPPED WITH ONIONS, CILANTRO AND LIME.

I CAN HASS TACO? \$4 ^(V)

TEMPURA BATTERED HASS AVOCADO WITH BLACK BEANS, JALAPEÑO CREAM, SHREDDED LETTUCE, PICO DE GALLO AND COTIJA CHEESE.

AL PASTOR \$4 ^(GF)

SPIT GRILLED SPICED PORK SERVED WITH ONION, CILANTRO AND A SLIVER OF GRILLED PINEAPPLE.

SOUTHERN GIRL \$4

FRIED CHICKEN WITH SHREDDED LETTUCE, PIMENTO CHEESE FRITTER, AND JALAPEÑO CREMA.

ALL TACOS SERVED ON CORN TORTILLAS