

# Playa Betty's

California-style beach food

320 AMSTERDAM AVENUE, CORNER OF 75TH STREET  
UPPER WEST SIDE, NEW YORK CITY 10023

Open Sun-Weds 11am-12am Thurs-Sat until 2am



## Appetizers

### GUACAMOLE 2.0 \$12 (V)

CRAFT YOUR OWN GUACAMOLE BY ADDING THE INGREDIENTS YOU LIKE. COMES WITH CHIPS.

### MEXICAN GRILLED CORN \$6 (V)

GRILLED CORN ON THE COB SERVED WITH A CHILI AIOLI, LIME JUICE, COTIJA CHEESE AND CREMA MEXICANA.

### TOTOPOS A LA BANDERA \$8 (V)

HOUSEMADE TORTILLA CHIPS SERVED WITH OUR HOUSEMADE SALSAS IN THE COLORS OF THE MEXICAN FLAG:

GREEN TOMATILLO

RED ARBOL CHILI

WHITE CREAMY AVOCADO HABANERO

### DON'T YOU DIE ON ME CHICO! \$8

CHICHARRONES WITH BUTTER, BACON, AND HOUSEMADE YELLOW CHEESE POWDER.

### "TOT" CHOS \$12

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

## TOSTADAS

SERVED ON HOUSEMADE PUFFED TORTILLAS

### CEVICHE \$6

FRESH FLUKE IN LIME JUICE, WITH AVOCADO AND PICO DE GALLO.

### VEGETARIAN \$4 (V)

BLACK BEANS AND RAJAS CON CREMA.

## Queso \$9

AUSTIN STYLE MELTED CHEESE DIP

PLAIN (V)

CHORIZO ADD \$3

BEEF CHILI ADD \$3

VEG CHILI ADD \$3 (V)

Served with tortilla chips

# OUR FAMOUS TACOS

We recommend at least three tacos

## Traditional

### BAJA FISH \$5

TEMPURA BATTERED MAHI MAHI, WITH CABBAGE AND AVOCADO SLAW, PICO DE GALLO AND QUESO FRESCO.

### CARNE ASADA \$5

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

### VERACRUZ FISH \$5

RED SNAPPER COOKED IN A SPICY AND TANGY TOMATO AND CAPER SAUCE, TOPPED WITH FRIED JALAPEÑOS.

### AL PASTOR \$4

SPIT GRILLED SPICED PORK TOPPED WITH ONION, CILANTRO AND GRILLED PINEAPPLE.

### MEXICAN COKE SHORTRIBS \$5

BEEF SHORTRIB BRAISED WITH MEXICAN COKE, TOPPED WITH PICKLED RED ONION, CILANTRO, QUESO FRESCO AND MEXICAN COKE GRAVY.

## Non-Traditional

### THE MARLEY \$4

JAMAICAN STYLE JERK CHICKEN SERVED WITH BRAISED CALALOO AND SWEET PLANTAINS.

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

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

### TAC-O-FELLA \$5

BREADED FRIED OYSTER, WITH WILTED SPINACH, CHORIZO AND VALENTINA HOT SAUCE AIOLI.

### SOUTHERN GIRL \$4

FRIED CHICKEN WITH SHREDDED LETTUCE, POBLANO CHILES, AND JALAPEÑO CREAM.

### TRAILER PARK \$4 (V)

PIMENTO CHEESE FRITTERS, BRAISED COLLARD GREENS, AND FRIED GREEN TOMATO RELISH.

## Other Plates

### DHARMA BOWLS \$10

CHOOSE A GRAIN:  
SHORT GRAIN BROWN RICE  
FLUFFY WHITE QUINOA

CHOOSE A GREEN:

KALE  
MIXED GREENS

CHOOSE A BEAN:  
PINTO OR BLACK BEANS

CHOOSE A PROTEIN:  
GRILLED STEAK ADD \$2  
ROASTED CHICKEN  
GRILLED TOFU (V)  
VERACRUZ FISH ADD \$2

SERVED WITH ZUCCHINI AND SWEET POTATO AND A SIDE OF BETTY'S SECRET SAUCE

## BEACHFIRE CHICKEN \$20

WHOLE, BUTTERFLIED, FIRE-ROASTED MARINATED CHICKEN, SERVED WITH GRILLED LIME HALVES, GRILLED SCALLIONS, CORN TORTILLAS, AND 2 PIECES OF MEXICAN GRILLED CORN

AVAILABLE FOR TAKE OUT TOO!

## BEER

### Bottles

CARTA BLANCA \$7

BOHEMIA \$8

DOA MEXICAN IPA \$8

NEGRA MODELO \$8

ANGRY ORCHARD \$7

### Cans

TECATE \$7

MEXICALI \$7

CORONA LIGHT \$7

LAID BACK IPA \$9

### Draft

PACIFICO \$8

DOS EQUIS AMBER \$8

FLOWER POWER IPA \$9

#LOCALLOVE M/P

### Non-Alcoholic Drinks

MEXICAN COCA COLA \$4 JARRITOS SODAS \$4:

TORONJA, GUAVA, MANDARIN, MANGO, TAMARIND

FEVER TREE GINGER BEER/TONIC (200ML) \$3

HOUSE MADE ORCHATA \$6

CUBAN CAFE CON LECHE (SWEET OR NOT) \$5

## Frozen Paloma

CUERVO TRADICIONAL SILVER, GRAPEFRUIT JUICE, PINK PEPPERCORN SALTED RIM \$12

## House Margaritas \$12

### HOLLA PAIN YO!

TANTEO JALAPEÑO INFUSED TEQUILA, AND CITRUS JUICES, SERVED ON THE ROCKS.

### SMOKEY PLAYA

DEL MAGUEY VIDA MEZCAL, APEROL, PASSIONFRUIT, CILANTRO, WITH A SMOKED SALT RIM.

### BETTY'S MARGARITA

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

### SKINNY DIP

EL JIMADOR SILVER, ORGANIC AGAVE, AND LIME SERVED STRAIGHT UP.

### TAMARIND FIZZ

TAMARIND INFUSED MAESTRO DOBEL REPOSADO, JARRITOS TAMARIND SODA, AND LIME.



# Playa Betty's

## FANCY PANTS COCKTAILS

### FROZEN PALOMA 12

JOSE CUERVO TRADICIONAL SILVER, GRAPEFRUIT JUICE, AND A PINK PEPPERCORN. SALTED RIM.

### BETTY'S MARGARITA 12

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

### SKINNY DIP 12

EL JIMADOR SILVER, ORGANIC AGAVE, LIME, SERVED STRAIGHT UP.

### HOLLA PAIN YO! 12

TANTEO JALAPENO INFUSED TEQUILA, AND CITRUS JUICES, SERVED ON THE ROCKS.

### PRICKLY PEAR CAIPIROSCA 13

FRIS VODKA, MUDDLED WITH LIMES.

### WIPE OUT 14

BOODLE'S GIN, MINT, CITRUS, BLUE CURAÇAO, WITH A HARVEY WALLBANGER "FOAM."

### SPICY OLD FASHIONED 14

MORITA CHILE INFUSED SANTA TERESA RUM, MOLE BOTTERS, PINK ICE BALL.

### COPPERTONE 13

FLOR DE CAÑA AÑEJO, PINEAPPLE, COCONUT CREAM, LIGHTNING BOLT.

### TAMARIND FIZZ 12

TAMARIND INFUSED MAESTRO DOBEL REPOSADO, JARRITOS TAMARIND SODA, LIME.

### SMOKEY PLAYA 12

DEL MAGUEY, VIDA MEZCAL, APEROL, PASSIONFRUIT, AND A SMOKED SALT RIM.

### GATO NEGRO 13

CORRALEJO AÑEJO, MONTELOBOS MEZCAL, ANCHO REYES, CAMPARI, CAMPARI.

## Wines

### Bubbles

PROSECCO, VILLA SANDI NV 10/40

### Rosé

JEAN-LUC COLOMBO, "CAPE BLEU" 10/40

### White

KIWI SAUV BLANC INFAMOUS GOOSE 11/44

CALI CHARDONNAY ST CLEMENT 12/48

OFF-DRY REISLING COVEY RUN 9/36

### Red

CALI PINOT NOIR EDNA VALLEY 12/48

CALI CABERNET WILLIAM HILL 11/44

ARGENTINE MALBEC KAIKEN RESERVA 10/40

PLAYA BETTY'S HOUSEMADE SANGRIA 9/36