

Signature



*ALL COCKTAILS
MADE WITH
FRESHLY SQUEEZED
FARM 99 CITRUS

• FOOD TRUCKS • FRIENDS • FULL BAR •

LA PLAYA MARGARITA

Blanco Tequila, Fresh Lime Juice, Agave
flavors + \$2 Gran Marnier floater + \$2
coconut, mango, jalapeño, pineapple, watermelon, peach

\$8

GEORGIA PEACH

Bourbon, Peach Schnapps, Fresh Orange Juice
Cranberry Juice, Peach Puree

\$9

JUNGLE BIRD

Gold Rum, Aperol, Pineapple Juice, Fresh Lime
Juice, Mango Puree

\$10

FIRED UP PALOMA

Mezcal, Blanco Tequila, Fresh Grapefruit Juice,
Fresh Lime Juice, Gochujang Simple, Rosemary

\$11

GREEN HAVEN

Eldeflower Liquor, Prosecco, Soda, Fresh
Cucumber, Fresh Mint

\$11

ELEVATED WHISKEY SOUR

Bourbon, Fresh Lemon Juice, Simple Syrup, Egg
White, Maraschino Cherry, Angostura Bitters

\$11

FROZEN STRAWBERRY DAIQUIRI /PIÑA COLADA

\$10

Light Rum added to frozen flavors, mix to make Miami Vice
, + 2 Dark Rum Floater

LA SUECA SANGRIA

\$10

Garnacha and Tempranillo, infused with natural
extracts of orange, lemon, cinnamon, and red berries.
Topped with fresh cut fruit and sparkling Lambrusco

COCKTAILS



CATERING &
MOBILE KITCHENS

*Hamburgers can be cooked to customer request
**Contains Raw Fish
***Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness.

Garlic Steamed Mussels

PRINCE EDWARD ISLAND MUSSELS
SAUTEED IN A GARLIC HERB
BUTTER, SERVED WITH CROSTINI
BREAD

\$14

*Pimento Cheese Sliders

FARM RAISED BEEF PATTIES SERVED
ON SLIDER BUNS AND TOPPED WITH
PIMENTO CHEESE. SERVED WITH
CUCUMBER SALAD OR CHIPS

\$12

Shrimp & Grits

GRILLED SHRIMP OVER CHEESY
GRITS WITH PEPPERS AND
ONIONS

\$15

**Poke Bowl/Poke Salad

CHOICE OF SUSHI RICE OR MIZED
GREENS, *AHI TUNA TOSSED IN
THAI CHILI SAUCE, PICKLED
VEGGIES, SESAME SEEDS, WAKAMI
SEAWEED, WASABI PEAS

\$17

Charcuterie Box

CURED MEATS AND CHEESES,
ASSORTED NUTS, PICKLED
VEGGIES, CRACKERS AND
PEPPER JELLY

\$16

Grilled Cheese

TEXAS TOAST WITH A MIX OF
MELTED CHEESES.
SERVED WITH CHIPS

\$8

Shrimp, Steak, Tuna Tacos

CORN OR FLOUR TORTILLAS,
GRILLED LOCAL SHRIMP OR AHI
TUNA WITH A CUCUMBER SALAD,
MANDARIN ORANGES, AND YUM
YUM DRIZZLE

\$5

\$1 OYSTERS

HAPPY HOUR

5 - 7 PM THURS- MON

\$5 APPETIZER SPECIALS

½ OFF WINES, \$3 SELECT BEERS, \$5 WELL DRINKS

(DINE IN ONLY)

BRUNCH SPECIALS

EVERY
SATURDAY & SUNDAY
11 AM - 2 PM

SHRIMP & GRITS

\$12 LOCAL GA SHRIMP, CHEESY GRITS, GRILLED PEPPERS AND ONIONS, CAJUN CREAM SAUCE



BREAKFAST TACOS

\$12 CORN OR FLOUR TORTILLAS, CHOICE OF PROTEIN, EGGS, AND CHEESE



BAR SPECIALS

\$20
BOTTOMLESS
MIMOSAS

\$3 BEER
SPECIALS

\$8 ESPRESSO
MARTINIS

\$5 BLOODY
MARYS

EVERYTHING AVOCADO TOAST

\$8 FRESH AVOCADO, TOMATOES, EVERYTHING SEASONING, AND BALSAMIC GLAZE ON SOURDOUGH

IN ADDITION TO OUR REGULAR MENUS

LA PLAYA PARK



www.laplayapark.com



1617 Norwich St.

Visit Us This Weekend



HAPPY HOUR \$5 APPS

Garlic Steamed Mussels

PEI Mussels with crostini bread

Steak Nachos

with melted cheese over tortilla chips

Empanadas

pork or chicken

Poke Nachos

Ahi tuna on a fried wonton with wakami seaweed and
yum yum drizzle

BUFFET STYLE CATERING OPTIONS

Poke Nachos- ahi tuna, fried wontons, wakami seaweed, avocado, and yum yum drizzle

Build Your Own Taco Bar - 2-3 proteins, flour or corn tortillas, lettuce, tomatoes, onions, guacamole, sour cream, queso, etc.

Pimento Cheese Sliders

BBQ Pork Belly Sliders with griddled jalapeno and pineapple

Chicken or Shrimp Skewers with peppers and onions

Shrimp Ceviche

Italian Sandwiches

Potato or Pasta Salad

Smoked Chicken Salad

Jerk Wings

Smoked Fish Dip with veggie crudités

Build your own salad bar- homemade dressings, veggie toppings, etc.

Charcuterie Spread- cured meats, cheeses, nuts, bread, crackers, fruit

Dessert Ideas:

Mini Key Lime Pies

Mini Crème Brûlée

Mini brownies, cookies, cupcakes, cheesecakes, flavored cinnabuns from Yasmyne's Bakery