



**lunch & dinner**

11:30 am to 9:30 pm

*provecho*

## APPETIZERS

### **Homemade Guacamole & Chips**

Mashed avocado, fresh squeezed lime and Mexican salsa \$ 120

### **Aguachile with Shrimp, Octopus or Both**

Pineapple, cucumber, mango, watermelon, radish and red onion mixed with serrano chili \$ 175

### **Tuna Ceviche**

Fresh tuna mixed with mango and sesame seeds - marinated with soy sauce \$ 195

### **Fried Calamari**

Served with tempura vegetables, basil and tartar dipping sauce \$ 170

### **Nachos**

Homemade tortilla chips served with cheese, guacamole, refried beans, fresh jalapeños \$ 100

Add Ons: Chicken +\$25 Beef +\$30

### **Authentic Tortilla Soup**

Tortillas, with chicken strips, avocado, ranchero cheese, chicharron, cilantro and fresh cream \$ 120



## SALADS



### **Caesar Salad**

Romaine lettuce, homemade Caesar dressing, fresh croutons and parmesan cheese \$ 160

### **Mediterranean Salad**

Mixed greens with red onion, red berries, cherry tomatoes, goat cheese, caramelized peanuts and creamy basil dressing \$ 145

### **Aztec Salad**

Mixed greens (romaine, red lettuce, spinach, arugula and radiquio) with chicken, red onion, cherry tomato, avocado, grilled corn, panela cheese and creamy basil dressing \$ 160

Ad Ons for Salads: Chicken + 25 Shrimp + 30

## SUSHI & SASHIMI



### **Spicy Tuna Sashimi**

Sliced fresh tuna, spicy soy sauce, avocado, cilantro and red onion \$ 180

### **Yellow Tail Jalapeño Roll**

Marinated yellow tail tuna, carrots, cucumber and rice - rolled in Nori sheet \$ 150

### **Catch of The Day Sashimi**

Sliced fresh fish with oriental ponzu, papaya, pineapple, cucumber and radishes \$ 290

## TACOS



### **Shrimp (Grilled or Fried)**

Served with green spicy sauce, red molcajete sauce, Mexican salsa and coleslaw \$ 65

### **Fish (Gilled or Fried)**

Served with green spicy sauce, red molcajete sauce, Mexican salsa and coleslaw \$ 65

### **Grilled Octopus**

Served with ajillo sauce, zucchini, onion, cherry tomato and cilantro \$ 75

### **Chicken**

Served with green spicy sauce, red molcajete sauce, Mexican salsa and coleslaw \$ 60

### **Arrachera**

Served with green spicy sauce, red molcajete sauce, Mexican salsa and coleslaw \$ 60

## IN-THE-BUN

### **House Burger**

California style, 5oz freshly ground beef, cheddar cheese, lettuce, tomatoes, onion and sweet pickles \$ 195

### **Chicken Burger**

Chicken breast, lettuce, tomatoes, onion and fresh bun \$ 155

Add Ons: Extra-thick patty + \$ 30

Bacon + \$ 20 Avocado + \$ 25

*All burgers are served with seasoned potato wedges*

## FROM THE TURF

### Rib Eye

10oz steak - marinated in guajillo adobo served with mashed potatoes and avocado salad with cherry tomatoes \$ 395

### Grilled Chicken with Oaxaca Mole

Chicken breast generously in Oaxaca mole served with plantain croquettes and grilled vegetables \$ 145

## VEGETARIAN



### Tagliatelle & Wild Mushrooms

Short pasta, sautéed in olive oil with pesto, mushrooms and cherry tomatoes \$ 180

### Beet Tostada with Quinoa Ceviche (2)

Beet toast with guacamole, tropical fruits and serrano pepper \$ 170

## FRESH FROM THE SEA

### Catch of The Day

Fresh catch wrapped in Hoja Santa served with beet risotto, green puree and grilled vegetables \$ 295

### Baja Shrimp

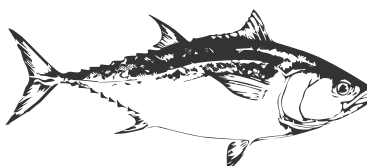
Large Baja shrimp served with mashed potatoes and sautéed vegetables \$ 360

### Your Fish Done Your Way

Let George's Restaurant prepare your fresh catch to your liking or let the Chef recommend \$ 230

### Octopus "Al Pastor"

Grilled octopus served with fresh homemade guacamole, grilled pineapple and vegetables \$ 250



## KIDS MENU

### Chicken Fingers

Breaded chicken strips with potato wedges and tartar dipping sauce \$ 140

### Cheese

#### Quesadillas (3)

Flour tortillas with mozzarella cheese and with guacamole and potato wedges \$ 90

### Mini Pizza

Pepperoni, ham and cheese served with ketchup and basil dressing \$ 140

### PB & J Sandwich

The classic happy sandwich for kids with your choice of mixed fruit or potato chips \$ 90



## PIZZA



### Margarita Pizza

Homemade dough with fresh tomato sauce, basil and mozzarella cheese \$ 190

### Mexican

Homemade dough, fresh tomato sauce and mozzarella cheese with chorizo, mushrooms and jalapeños \$ 220

### Fruits of the Sea

Homemade dough with fresh tomato sauce, mozzarella cheese with shrimp, onion and peppers \$ 230

### Make Your Own Pizza

Homemade dough, with fresh tomato sauce, basil and mozzarella cheese \$ 230

Choice of up to 3 toppings:

Protein: pepperoni, chorizo, chicken or shrimp

Veggies: bell peppers, red onion, fresh jalapeños or cherry tomatoes.

Each Additional Topping + \$ 20

## DESSERT

### 4 Milk Cake

Homemade cake bathed with Italian meringue \$ 120

### Vanilla Flan

"Abuela's" recipe (top secret, no telling!) with chocolate and strawberries \$ 120

### Mexican Churros

Ancestral Mexican recipe with chocolate sauce, caramel sauce and condensed milk \$ 120

### George's

#### 3 Chocolate Brownie

Rich chocolate cake brownie served with vanilla ice cream and parmesan cookie \$ 200



FRESH & EASY

**Seasonal Fruit Bowl**

Assortment of locally sourced fresh fruit \$ 120  
Add greek yogurt + \$ 20

**Steel Cut Oatmeal**

Steel cut oats with cinnamon powder prepared with your choice of water or milk \$ 120  
Add fruit + \$ 20

**Captain's Breakfast Sandwich**

Eggs, mozzarella cheese, sourdough bread, herb dressing, arugula and chipotle aioli \$ 140

**Firstmate's Breakfast Sandwich**

Eggs, mozzarella cheese with your choice of bacon, ham or chorizo on a toasted English muffin \$ 120

**Deckhand's Breakfast Sandwich**

Eggs, cheese on a toasted English muffin \$ 100



LOCAL FAVORITES

**La Playita Burrito**

Scrambled eggs with cured ham and bacon, green, red sauce and George's potatoes \$ 140

**Molletes**

Toasted "bolillo" bun, refried beans, homemade chorizo and mozzarella cheese with Mexican salsa \$ 150

**Northern Machaca**

Two poached eggs with machaca, poblano chile, tomato, onion, beans and panela cheese in your choice of a flour or corn tortilla \$ 170

**George's Huevos Rancheros**

Two eggs served on a toasted tortilla with ranchera sauce, cream, panela cheese, avocado and cilantro \$ 130

**Chef Ivan's Enchiladas**

Hard-boiled egg mixed with crispy or soft tortillas filled with chicken and bathed in house mole, panela cream cheese, avocado, and pickled red onion \$ 150

**Chilaquiles**

Two eggs with crispy tortillas, covered with your choice of green or red sauce, cream, cheese \$ 110 Add chicken + \$ 50

**Fisherman's Breakfast**

Two eggs (any style) with roasted potatoes with your choice of bacon, ham or sausage in red or green sauce \$ 120

**Eggs Benedictinos**

Poached eggs on English muffin with bacon, sautéed with Hollandaise sauce, and arugula salad \$ 180

**Omelette**

Your choice of protein: ham, bacon or chorizo  
Your choice of cheese: mozzarella or Mexican panela.  
Your choice of fresh veggies: green peppers, jalapeños, onions, mushrooms, tomato, spinach \$ 130 Egg white + \$ 45

FROM THE GRIDDLE

**Stack of Pancakes**

Fluffy pancakes with fresh fruit, maple syrup and fresh butter \$ 130

**French Toast**

French toast made with orange brioche, topped with fresh fruit, maple syrup and butter \$ 130

**Sides**

- Roasted Potatoes \$ 50
- Smoked Applewood Bacon \$ 50
- Cured Ham \$ 50
- Refried Beans \$ 30
- Homemade Corn Tortillas \$ 20
- Homemade Flour Tortillas \$ 20
- Toast, Butter & Jam \$ 30

**Beverages**

- Orange Juice \$ 50
- Grapefruit Juice \$ 50
- Pineapple Juice \$ 50
- Green Gulp \$ 80
- Coffee \$ 40
- Tea \$ 40
- Milk \$ 40

