Swim . Relax . Eat . Drink

Beachside Bites

SHRIMP CEVICHE *DF, GF* — $ 24
Belizean-style shrimp ceviche served with house-made corn chips

COCONUT SHRIMP *DF* — $ 30
Crispy coconut-breaded shrimp served with house-made sweet dipping sauce and seasonal fruit

JALAPEÑO BOMBS *VE* — $ 16
A spicy mix of jalapeños, cheddar and cream cheese, breaded and fried to golden perfection (Six per order)

SALSA TRIO WITH CHIPS *DF, GF, VE* — $ 16
House-made corn chips paired with roasted tomato, bean, and pineapple salsas

SPICY FRIED CHICKEN SLIDERS — $ 28
Three mini buns with spicy fried chicken, caramelized onions, bacon jam, sriracha, and bang bang sauce

POPCORN CHICKEN — $ 18
Bite-sized fried chicken breast

POPCORN SHRIMP — $ 24
Bite-sized fried shrimp pieces

CHICKEN WINGS — $ 18
One pound of crispy mix of drums and flats

Wings served naked, tossed, or with your choice of dipping sauce on the side and fresh veggie sticks.

BBQ | Kickin' | Buffalo | Teriyaki | Honey Garlic

Try Our Weekly Special

Ask your server or bartender about this week's specials!

Handhelds

1/3 LB BEEF BURGER *DF* — $ 24
Gigantic beef patty with lettuce, tomato, onion, ketchup, mayo, and mustard

MONSTER BURGER — $ 34
DOUBLE beef patty with cheese, bacon, lettuce, tomato, onion, ketchup, mayo, and mustard

CHICKEN BURGER *DF* — $ 24
Grilled or fried chicken breast with lettuce, tomato, onion, ketchup, mayo, and mustard

FISH BURGER *DF* — $ 36
Fish-of-the-day (Grilled, Fried, Blackened, Cilantro Lime, or Garlic) with lettuce, tomato, onion, and cilantro aioli

Burger Add-ons: **Add Cheese ($4) | Add Bacon ($4)**

TURKEY WRAP *DF* — $ 24
Shredded roasted turkey breast, lettuce, tomato, caramelized onions, bacon jam, and tamarind spread

SPICED CHICKPEA WRAP *DF, VE* — $ 24
Seasoned chickpeas, tomato, red onion, and coconut tzatziki sauce

BUFFALO CHICKEN WRAP *DF* — $ 24
Crispy fried chicken breast tossed in buffalo sauce with lettuce, tomato, red onion, and ranch dressing

GF Wrap Option: **Skip the tortilla and ask for it to be served on a bed of fresh lettuce**

CHICKEN SALAD SANDWICH *DF* — $ 24
Grilled chicken mixed with pineapple salsa and creamy mayo, nestled in a fresh lettuce cup on a bun

THE BEACH CLUB — $ 30
Ham, roasted turkey, cheese, bacon jam, lettuce, and tomato layered on three slices of toasted white bread

GRILLED CHEESE *VE* — $ 14
Melted cheddar perfectly pressed between two slices of fresh white bread

Coastal Cantina

TACOS *GF*
Three soft or crunchy corn tortillas

CHICKEN OR BEEF	$ 18
SHRIMP	$ 24
FISH	$ 30

BELIZEAN NACHOS *GF*
House-made corn chips smothered in Belizean cheese dip, refried beans, and fresh pico de gallo. Choice of personal or sharable

CLASSIC	$ 12 / 24
VEGGIE *VE*	$ 14 / 28
CHICKEN OR BEEF	$ 16 / 32
SHRIMP	$ 18 / 36

QUESADILLAS
House-made flour tortilla served with fresh pico de gallo and cool sour cream

CHEESE OR VEGGIE *VE*	$ 18
CHICKEN OR BEEF	$ 26
SHRIMP	$ 30

Sides *DF, GF, VE* — $ 8
French Fries | Sweet Potato Fries

Chips & Salsa | Fresh Fruits | Cucumber Salad

MAKE *it a* MEAL

Save $2 when you add your choice of side for only $6

Dietary Notes:
DF - Dairy Free | GF - Gluten Free | VE - Vegetarian
We use vegetable oil in our fryer.

Señor Pablo's

Featured Crafted Cocktails

WATERMELON BASIL MOJITO — $ 16
Local silver rum, mint, basil syrup, fresh lime juice, watermelon juice

DARK 'N' STORMY — $ 16
Local aged rum, ginger syrup, fresh lime juice, ginger ale

FROZEN COCONUT MOJITO — $ 16
Local silver rum, mint, fresh lime juice, coconut cream

BEACH CLUB PUNCH — $ 16
Local dark & coconut rum, orange & pineapple juices, grenadine

MAI TAI — $ 16
Local silver & gold rum, fresh lime juice, simple syrup, triple sec, float of demerara rum

PAIN KILLER — $ 16
Local gold rum, orange & pineapple juice, coconut cream, nutmeg

BELIZEAN ICED COFFEE — $ 16
House-made cold brew coffee, local gold rum, coconut milk, chocolate syrup

'WE'RE NOT AN ISLAND' ICED TEA — $ 24
Local silver rum, vodka, gin, silver tequila, fresh lime juice, splash of Coke

Prices in Belize Dollars. General Sales Tax (GST) included.
Tip/gratuity NOT included.

Sunset Additions (available from 4 pm)

Sunset Shareables

CHICKEN FLAUTAS GF — $ 20
Crispy rolled corn tortillas stuffed with seasoned chicken, finished with lettuce, tomato, cheese, and sour cream

STREET CORN DIP GF, VE — $ 20
A warm, creamy skillet of roasted corn, jalapeños, and cotija cheese, served with crispy house-made corn chips

TEQUILA-LIME SHRIMP GF, DF — $ 26
Grilled shrimp marinated in tequila and fresh lime juice, served with a smoky chipotle aioli for dipping

CARNE ASADA FRIES GF — $ 24
A mountain of crispy fries loaded with grilled steak, melted cheese, fresh pico de gallo, and cool sour cream

Sunset Cantina

CANTINA TACOS
House-made corn tortillas. Three per order served with a side of Mexican rice

- STREET STYLE CARNE ASADA (STEAK) GF — $ 32
- POLLO TINGA (CHICKEN) GF — $ 26
- COCHINITA PIBIL (PORK) GF, DF — $ 26
- CAMARÓN (SHRIMP) GF, DF — $ 32
- BAJA FISH GF — $ 32
- VEGETARIAN GF, VE — $ 20

SIZZLING FAJITAS
All fajitas are served sizzling with sautéed onions and peppers, house-made flour tortillas, and a side of Mexican rice

- CHICKEN FAJITAS DF — $ 30
- STEAK FAJITAS DF — $ 40
- SHRIMP FAJITAS DF — $ 40
- VEGETARIAN FAJITAS VE, DF — $ 24
- COMBO FAJITAS DF — $ 40

ENCHILADAS GF — $ 26
Your choice of seasoned beef or chicken rolled in corn tortillas, topped with savory tomato sauce, melted cheese, sour cream, and a side of fresh pico de gallo

SHARABLE TACO BOARD — $ 50
4 corn tortillas, 4 crispy corn shells, 4 flour tortillas, chicken, ground beef, refried black beans, pico de gallo, pineapple salsa, cilantro aioli, cheddar cheese, lettuce, jalapeños, and lime wedges (serves 2 - 3 persons)

Cantina Extras — $ 8

CHARRO BEANS GF, DF
Slow-cooked pinto beans simmered with bacon, onion, tomato, and warm spices

ELOTE (STREET CORN) GF, VE
Grilled corn on or off the cob, slathered with chipotle mayo, cotija cheese, and fresh lime

MEXICAN RICE GF, DF, VE
Fluffy tomato-garlic rice seasoned with traditional spices

The Sweet Finish — $ 8

TRES LECHES CAKE
Light sponge cake soaked in three milks, topped with whipped cream

PERFECT COCONUT PIE
Smooth, creamy coconut custard filling baked in a buttery crust

DESSERT DU JOUR
Ask your server or bartender about this month's dessert special

Prices in Belize Dollars. General Sales Tax (GST) included. Tip/gratuity NOT included.

Dietary Notes:
DF - Dairy Free | GF - Gluten Free | VE - Vegetarian
We use vegetable oil in our fryer.

Signature Crafted Tequila Drinks

EL CLÁSICO DE AGAVE — $ 20
The timeless classic. Fresh lime, smooth tequila, and sea salt for the perfect sip

AGUA RANCHERA — $ 20
Ultra-refreshing tequila cooler with lime and sparkling soda. Pure, light, and thirst-quenching

MEXICAN MOSCOW MULE — $ 20
Ginger beer and tequila for a spicy, invigorating twist on the classic mule

PEPINO PICANTE — $ 24
Bright cucumber refreshment with a jalapeño kick. Cool meets caliente

FUEGO TROPICAL — $ 24
Sweet mango and fiery habanero deliver a bold tropical Belizean heat

MARGARITA MAYA — $ 24
Earthy tamarind and smoky chile deliver layered, adventurous spice

LA LOLITA — $ 40
Reposado tequila, honey, and lime with aromatic bitters. Smooth, sultry, and refined

MEXICAN FIRING SQUAD — $ 40
A classic Mexican cocktail with lime, grenadine, and bitters for bold, balanced flavor

ORO VIEJO OLD FASHION — $ 40
Aged tequila old fashioned with bitters and orange. Rich, timeless, and smooth

BOURBON SMASH — $ 40
Mint, lime, and reposado tequila with a smooth bourbon float. A lush, layered refresher

PLACENCIA
BEACH CLUB

Let's Make Some Waves!

MONDAY
Beachside Cornhole Tournament
4:00pm

TUESDAY
Tequila & Taco Tuesday
4:00pm - 9:00pm
Run/Walk Club
5:30pm

WEDNESDAY
Hush Silent Party
8:00pm - Midnight

THURSDAY
Rotary Bingo at the Beach
6:00pm - 8:00pm

FRIDAY
Fajita Fridays
4:00pm - 9:00pm

SATURDAY
Craft Brews & Beachside Bites
10:00am - 10:00pm

SUNDAY
The Sunday Soak: Mega Beer Specials
10:00am - 10:00pm

MONDAY, WEDNESDAY, FRIDAY, SATURDAY & SUNDAY
Poolside Vibes with Belizean DJ
3:00pm - 8:00pm