



*Picante Grill*  
**at VALLARTA YACHT CLUB**

**BREAKFAST • LUNCH  
MENU**

## BREAKFAST

### COMBINATIONS

<b>COMBO 1</b>	\$200
Scrambled or fried eggs with ham, sausage or mexicana, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 2</b>	\$220
Chicken breast strips Mexican style or machaca norteña, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 3</b>	\$190
Baguette or burrito with ham & cheese or chicken breast, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 4</b>	\$180
Hot cakes or French toast, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 5</b>	\$190
Chilaquiles or enchiladas with eggs to your liking or chicken breast, juice (240ml) or fruit (100g) with coffee or tea	

### LIGHT

<b>SEASONAL FRUIT PLATE</b>	\$140
Served with yogurt and granola	
<b>OATMEAL WITH RED FRUITS</b>	\$120
Served with banana slices, raisins and cinnamon	
<b>PANCAKES</b>	\$130
Accompanied with fruit	
<b>FRENCH TOAST</b>	\$130
Accompanied with fruit	
<b>BREAKFAST WRAP</b>	\$130
With ham, egg and cheese or chicken breast accompanied with refried beans and fruit	

### EGGS



<b>COUNTRY EGGS</b>	\$130
2 eggs cooked to your liking, with ham, bacon or chorizo served with hash browns and refried beans	
<b>MACHACA NORTEÑA</b>	\$160
2 eggs with shredded beef, farmer's potatoes, refried black beans, tortillas and salsa on the side	
<b>EGG SANDWICH</b>	\$130
Eggs on home made bread served with farmer's potatoes	
<b>EGGS WITH BAGEL</b>	\$130
2 eggs cooked to your liking served with hash browns and fruit	
<b>EGGS BENEDICT</b>	\$160
2 eggs on English muffin with Canadian bacon, hollandaise sauce and asparagus served with fruit	

### OMELETTES

<b>O'HARA</b>	\$140
Prepared with cheddar cheese, peppers, onion, mushroom, bacon, ham and chorizo served with refried beans and hash brown potatoes	
<b>AVOCADO</b>	\$130
Prepared with sun dried tomatoes and cheddar cheese. Covered with green sauce and served with refried black beans	

### SIDES

<b>HASH BROWNS</b>	\$30
<b>HAM OR CHORIZO</b>	\$30
<b>BACON</b>	\$40
<b>VARIETY OF FRESH JUICES</b>	\$50
<b>COFFEE OR TEA</b>	\$50

Member discount applied at check out

### MEXICAN SPECIALTIES



<b>CHILAQUILES</b>	\$140
Red or green sauce served with cotija cheese, sour cream, onion, cilantro and your choice of eggs or chicken served with refried black beans	
<b>ENCHILADAS</b>	\$140
Red or green sauce served with cotija cheese, sour cream, onion, cilantro and your choice of eggs or chicken served with refried black beans	
<b>CHICKEN MEXICANA</b>	\$160
Grilled chicken breast strips served Mexican style with refried beans and tortillas	

## DESAYUNOS

### COMBINACIONES

<b>PAQUETE 1</b>	\$200
Huevos al gusto con chorizo, jamón ó mexicana, jugo (240ml) ó fruta (100g) Con café ó té	
<b>PAQUETE 2</b>	\$220
Puntas de pechuga de pollo a la mexicana o machaca norteña, jugo (240ml) o fruta (100g) con café ó té	
<b>PAQUETE 3</b>	\$190
Baguette ó burrito con jamón y queso ó pechuga de pollo, jugo (240 ml) o fruta (100 g) con café ó té	
<b>PAQUETE 4</b>	\$180
Hotcakes ó Tostado Frances, jugo (240 ml) ó fruta (100 g) con café ó té	
<b>PAQUETE 5</b>	\$190
Chilaquiles ó enchiladas con huevos al gusto ó pechuga de pollo, jugo (240ml) o fruta (100g) con café ó té	

### COMIDA LIGERA

<b>PLATON DE FRUTAS DE TEMPORADA</b>	\$140
con yogurt y granola	
<b>AVENA CON FRUTOS ROJOS</b>	\$120
Servido con rodajas de plátano, pasas y canela	
<b>HOT CAKES</b>	\$130
Acompañado con fruta	
<b>TOSTADO FRANCES</b>	\$130
Acompañado con fruta	
<b>BURRITO RELLENO</b>	\$130
Con jamón, huevo y queso o pechuga de pollo acompañado de frijoles refritos y fruta	

### HUEVOS



<b>HUEVOS AL GUSTO</b>	\$130
2 huevos al gusto, con jamón, tocino o chorizo servidos con papas fritas y frijoles refritos	
<b>MACHACA NORTEÑA</b>	\$160
Acompañada de papas campesinas, frijoles negros refritos, tortillas y salsa picosita	
<b>SANDWICH DE HUEVO</b>	\$130
Huevos en pan artesanal con papas campesinas	
<b>HUEVOS CON BAGEL</b>	\$130
2 huevos al gusto servidos con papas fritas y fruta	
<b>HUEVOS BENEDETINE</b>	\$160
2 huevos sobre English muffin con guarnicion, salsa holandesa sevidos con espárragos y fruta	

### OMELETS

<b>O'HARA</b>	\$140
Preperado con queso cheddar, pimientos, cebolla, champiñones, tocino, jamón y chorizo servidos con frijoles refritos y papas fritas	
<b>AVOCADO</b>	\$130
Preparado con tomates secos y queso cheddar. Cubierto con salsa verde y servido con frijoles negros refritos	

### COMPLEMENTOS

<b>PAPA HASH</b>	\$30
<b>JAMÓN O CHORIZO</b>	\$30
<b>TOCINO</b>	\$40
<b>VARIEDAD DE JUGOS NATURALES</b>	\$50
<b>CAFÉ O TÉ</b>	\$50

DESCUENTO PARA MIEMBROS SE REFLEJARA EN SU CUENTA

### ESPECIALIDADES MEXICANAS



<b>CHILAQUILES</b>	\$140
Salsa roja o verde servida con queso cotija, crema agria, cebolla, cilantro y su elección de huevos o pollo servido con frijoles negros refritos	
<b>ENCHILADAS</b>	\$140
Salsa roja o verde servida con queso cotija, crema agria, cebolla, cilantro y su elección de huevos o pollo servido con frijoles negros refritos	
<b>PECHUGA DE POLLO A LA MEXICANA</b>	\$160
Tiras de pechuga de pollo guisadas con jitomate, cebolla rajas de chile serrano ligeramente picosas con frijoles refritos y tortillas	

## LUNCH MENU

### STARTERS & SNACKS

#### TUNA POKE \$250

Fresh raw tuna (120 g) with watermelon, cantaloupe, avocado and cilantro with a lemon, sesame oil, soy dressing.

#### AVOCADO TOWER \$230

With your choice of shrimp (110 g) or chicken (130 g) or tuna salad

#### COCONUT SHRIMP \$270

Tender shrimp (130 g) with a crunchy coconut batter served with mango sauce above mini salad



### SALADS

#### GRILLED CHICKEN SALAD \$240

Mixed lettuce and spinach, with grilled chicken (120 g), dried fruit and cashews served with a sesame vinaigrette dressing.

#### THAI SALAD \$250

Crisp lettuce with finely chopped vegetables with (120 g) marinated chicken or tempura shrimp with soy vinaigrette dressing

### MAIN COURSE



#### CATCH OF THE DAY \$310

Prepared to your liking, served with rice and steamed vegetables

#### BREADED CHICKEN OR SHRIMP ON A BUN \$230

Breaded chicken (160g) or shrimp (130g) with onion, lettuce, tomato, bacon & cheddar cheese served with fries

#### CLUB SANDWICH \$230

Ham, bacon chicken (150 g) with cheese, lettuce & tomato. Served with fries

#### CIABATTA SANDWICH \$230

Your choice BBQ ribs, shrimp, skirt steak or chicken (120 g) with tomato, lettuce, cheese and wedge potatoes

### SOUPS

#### TORTILLA SOUP \$140

Tomato base with panela cheese, avocado and tortilla strips (355 ml)

#### XOCHITL CHICKEN BROTH \$140

Rice, carrots, chickpeas, avocado, onion and chili pepper garnish (355 ml)

#### POTATO & LEEK SOUP \$140

Served with parmesan crouton (355 ml)

### SIDES

#### FRENCH FRIES \$90

#### WEDGE CUT FRIES \$90

#### SWEET POTATO FRIES \$90

#### ONION RINGS \$90

### BURGERS & TACOS



#### OUR SIGNATURE ALL

#### ABOARD BURGER \$230

Ground beef (180 g) with grilled onions, lettuce, tomato, pickles, bacon & cheddar cheese served with fries or wedge cut fries

#### FISH OR SHRIMP TACOS \$230

Tempura or grilled Baja style with onion, tomato & pablano pepper sauce served with guacamole

#### TACOS AL PASTOR \$230

Sirloin, shrimp or pork (120 g) with a pineapple ragu, roasted onions, habanero sauce and guacamole.

#### SOPECITOS \$230

With shredded beef or chicken with beans, lettuce, avocado, sour cream, cheese and salsa

## MENU COMIDA

### ENTRADAS

**ATUN POKE** \$250

Atún fresco (150 g) crudo con sandía, melón, aguacate y cilantro con limón, aceite de sésamo y aderezo de soja.

**TORRE DE AGUACATE** \$240

Con de Camarones (110 g) ó Ensalada de Pollo ó Ensalada de Atun (130 g)

**CAMARONES AL COCO** \$270

Camarones frescos (130 g) con una masa crujiente de coco servidos con salsa de mango sobre una mini ensalada de base.



### ENSALADAS

**ENSALADA DE POLLO A LA PARRILLA** \$240

Mescla de lechugas y espinacas, con pollo a la parrilla (120 g), frutos secos y nuez de la india y vinagreta de soya

**ENSALADA THAI** \$240

Lechuga crugiente con vegetales finamente picados y pollo marinado ó camaron al tempura (120 g) servidos con vinagreta de soya

### ENTRADAS



**LA PESCA DEL DIA** \$310

Preparado a su gusto, servido con vegetales al vapor y arroz

**POLLO Ó CAMARON EMPANIZADO EN PAN** \$230

Pollo (160g) ó camaron (120g) empanizado con cebolla, lechuga, jitomate, queso cheddar, tocino y papas fritas al lado

**SÁNDWICH CLUB** \$230

(150 g) Jamon, tocino, pollo y queso manchego con lechuga y jitomate. servido con papas fritas

**SÁNDWICH CIABATTA** \$230

Su opcion de: costilla BBQ, camaron, arrachera ó pollo (130 g) with tomato, lechuga, queso y papa gajos

### SOPAS

**SOPA DE TORTILLA** \$140

Caldo de tomate con queso panela, aguacate, juliana de tortilla y rodajas de guajillo (355 ml)

**CALDO DE POLLO** \$140

**XOCHITL**

Arroz, zanahoria, chicharos, avocado, onion and chili pepper garnish (355 ml)

**CREMA DE PAPA Y PORO** \$140

Servido con croton de queso parmesano (355 ml)

### COMPLEMENTOS

**PAPAS FRITAS** \$90

**PAPAS GAJOS** \$90

**PAPAS DE CAMOTE FRITAS** \$90

**AROS DE CEBOLLA** \$90

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### HAMBURGUESAS Y TACOS



**TODOS A BORDO** \$230

**HAMBURGUESA**

Carne de res (180 g) con cebolla, lechuga, jitomate, tocino y queso cheddar servido con papas fritas

**TACOS DE CAMARON Ó PESCADO** \$230

Tempura ó asado estilo Baja con cebolla, jitomate y chile Poblano servido con guacamole y salsa

**TACOS AL PASTOR** \$230

Sirloin, camaron ó cerdo (120 g) con ragu de piña, cebollas asadas, salsa de habanero y guacamole.

**SOPECITOS** \$230

Con carne ó pollo deshebrado con frijoles, lechuga, crema, queso, aguacate y salsa



**Welcome to the Picante Grill Bar & Restaurant:  
Where Every Meal adds a little spice to your life!**

Since its inception in 2002, the Picante Grill has been a cornerstone of the Vallarta Yacht Club, embodying the vision and dedication of Jim Ketler and his fellow founders. After a decade of dreaming, scheming and planning, Jim's perseverance brought the club to life, creating the perfect spot for sailors to recount their nautical escapades, share cold beers and savor delicious local food.

Named in honor of Jim's boat, Picante, the restaurant stands as a tribute to his larger-than-life personality and pivotal role in the club's history. Even though Jim sailed off into the great beyond just three years after founding the club, his spirit lingers in every clink of a beer mug, every hearty laugh shared over a great burger and the club's ongoing commitment to the community.

Thank you for joining us to experience the heart of the Vallarta Yacht Club, where friends are made, the fun never stops, and the food delights!

Cheers Jim!