



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

**BREAKFAST • LUNCH  
MENU**

## BREAKFAST

### COMBINATIONS

<b>COMBO 1</b>	\$210
Scrambled or fried eggs with ham, sausage or mexicana, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 2</b>	\$230
Chicken breast strips Mexican style or machaca norteña, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 3</b>	\$200
Baguette or burrito with ham & cheese or chicken breast, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 4</b>	\$190
Hot cakes or French toast, juice (240ml) or fruit (100g) with coffee or tea	
<b>COMBO 5</b>	\$200
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>	\$150
Served with yogurt and granola	
<b>OATMEAL WITH RED FRUITS</b>	\$130
Served with banana slices, raisins and cinnamon	
<b>PANCAKES</b>	\$140
Accompanied with fruit	
<b>FRENCH TOAST</b>	\$140
Accompanied with fruit	
<b>BREAKFAST WRAP</b>	\$140
With ham, egg and cheese or chicken breast accompanied with refried beans and fruit	

### EGGS



**COUNTRY EGGS** \$140  
2 eggs cooked to your liking, with ham, bacon or chorizo served with hash browns and refried beans

**MACHACA NORTEÑA** \$170  
2 eggs with shredded beef, farmer's potatoes, refried black beans, tortillas and salsa on the side

**EGG SANDWICH** \$140  
Eggs on home made bread served with farmer's potatoes

**EGGS WITH BAGEL** \$140  
2 eggs cooked to your liking served with hash browns and fruit

**EGGS BENEDICT** \$170  
2 eggs on English muffin with Canadian bacon, hollandaise sauce and asparagus served with fruit

### OMELETTES

<b>O'HARA</b>	\$150
Prepared with cheddar cheese, peppers, onion, mushroom, bacon, ham and chorizo served with refried beans and hash brown potatoes	
<b>AVOCADO</b>	\$140
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



**CHILAQUILES** \$150  
Red or green sauce served with cotija cheese, sour cream, onion, cilantro and your choice of eggs or chicken served with refried black beans

**ENCHILADAS** \$150  
Red or green sauce served with cotija cheese, sour cream, onion, cilantro and your choice of eggs or chicken served with refried black beans

**CHICKEN MEXICANA** \$170  
Grilled chicken breast strips served Mexican style with refried beans and tortillas

## DESAYUNOS

### COMBINACIONES

<b>PAQUETE 1</b>	\$210
Huevos al gusto con chorizo, jamón ó mexicana, jugo (240ml) ó fruta (100g) Con café ó té	
<b>PAQUETE 2</b>	\$230
Puntas de pechuga de pollo a la mexicana o machaca norteña, jugo (240ml) o fruta (100g) con café ó té	
<b>PAQUETE 3</b>	\$200
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>	\$190
Hotcakes ó Tostado Frances, jugo (240 ml) ó fruta (100 g) con café ó té	
<b>PAQUETE 5</b>	\$200
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>	\$150
con yogurt y granola	
<b>AVENA CON FRUTOS ROJOS</b>	\$130
Servido con rodajas de plátano, pasas y canela	
<b>HOT CAKES</b>	\$140
Acompañado con fruta	
<b>TOSTADO FRANCES</b>	\$140
Acompañado con fruta	
<b>BURRITO RELLENO</b>	\$140
Con jamón, huevo y queso o pechuga de pollo acompañado de frijoles refritos y fruta	

### HUEVOS



<b>HUEVOS AL GUSTO</b>	\$140
2 huevos al gusto, con jamón, tocino o chorizo servidos con papas fritas y frijoles refritos	
<b>MACHACA NORTEÑA</b>	\$170
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>	\$140
2 huevos al gusto servidos con papas fritas y fruta	
<b>HUEVOS BENEDETINE</b>	\$170
2 huevos sobre English muffin con guarnicion, salsa holandesa sevidos con espárragos y fruta	

### OMELETS

<b>O'HARA</b>	\$150
Preperado con queso cheddar, pimientos, cebolla, champiñones, tocino, jamón y chorizo servidos con frijoles refritos y papas fritas	
<b>AVOCADO</b>	\$140
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>	\$150
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>	\$150
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>	\$170
Tiras de pechuga de pollo guisadas con jitomate, cebolla rajadas de chile serrano ligeramente picosas con frijoles refritos y tortillas	

# LUNCH MENU

## STARTERS & SNACKS

### TUNA POKE \$260

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

### AVOCADO TOWER \$240

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

### COCONUT SHRIMP \$280

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



## SALADS

### GRILLED CHICKEN SALAD \$250

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

### THAI SALAD \$260

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

## MAIN COURSE



### CATCH OF THE DAY \$330

Prepared to your liking, served with rice and steamed vegetables

### BREADED CHICKEN OR SHRIMP ON A BUN \$240

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

### CLUB SANDWICH \$240

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

### CIABATTA SANDWICH \$240

Your choice BBQ ribs, shrimp, skirt steak or chicken (140g) with tomato, lettuce, cheese and wedge potatoes

## SOUPS

### TORTILLA SOUP \$150

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

### XOCHITL CHICKEN BROTH \$150

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

### POTATO & LEEK SOUP \$150

Served with parmesan crouton (355 ml)

## SIDES

### FRENCH FRIES \$95

### WEDGE CUT FRIES \$95

### SWEET POTATO FRIES \$95

### ONION RINGS \$90

## BURGERS & TACOS



### OUR SIGNATURE ALL

### ABOARD BURGER \$240

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

### FISH OR SHRIMP TACOS \$240

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

### TACOS AL PASTOR \$240

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

### SOPECITOS \$240

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

## MENU COMIDA

### ENTRADAS

#### ATUN POKE \$260

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 \$280

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 \$250

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 \$260

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 \$330

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

#### POLLO Ó CAMARON EMPANIZADO EN PAN \$240

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

#### SÁNDWICH CLUB \$240

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

#### SÁNDWICH CIABATTA \$240

Su opcion de: costilla BBQ, camaron, arrachera ó pollo (150 g) with tomato, lechuga, queso y papa gajos

### SOPAS

#### SOPA DE TORTILLA \$150

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

#### CALDO DE POLLO \$150

#### XOCHITL

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

#### CREMA DE PAPA Y PORO \$150

Servido con croton de queso parmesano (355 ml)

### COMPLEMENTOS

#### PAPAS FRITAS \$95

#### PAPAS GAJOS \$95

#### PAPAS DE CAMOTE FRITAS \$95

#### AROS DE CEBOLLA \$95

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### HAMBURGUESAS Y TACOS



#### TODOS A BORDO \$240

#### HAMBURGUESA

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

#### TACOS DE CAMARON Ó PESCADO \$240

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

#### TACOS AL PASTOR \$240

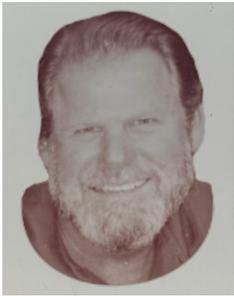
Sirloin, camaron ó cerdo (120 g) con ragu de piña, cebollas asadas, salsa de habanero y guacamole.

#### SOPECITOS \$240

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!

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