



PLAYA MAZATLAN

FAMILY MEXICAN RESTAURANT

SERVING FRESH, AUTHENTIC, HOMEMADE MEXICAN FOOD

Lunch Menu

~ Opening - 3 pm ~



Beers

American Beer

Coors, Coors Light, Budweiser, Bud Light, Miller, Miller Lite, Henry Weinhard's, Michelob, O'Doul's, Widmer

Mexican Beer

Dos XX, XX Lager, Tecate, Bohemia, Corona, Corona Light, Negra Modelo, Pacifico, Modelo, Victoria



Eat In or Call ahead for Takeout

13510 NW Cornell Rd. Portland, OR 97229 | 503.626.3338

All lunch specialties are served with rice and beans. All enchiladas are a choice of beef, chicken, or cheese and onion. Contains no peanut products.



Plato Mexicano



Pollo Chipotle



Plato del Pueblo



Borrego con Chile Relleno



Rancho Plate

Mexican Lunch Specialties

1. Burrito Chipotle 10.25
Covered with mild chipotle cream sauce.
2. Taco & Enchilada 9.50
3. Two Enchiladas 9.50
4. Two Tacos 9.50
5. Tamale & Enchilada 9.50
6. Chile Relleno & Taco 9.50
7. Enchilada & Bean Tostada 9.50
8. Deluxe Burrito Manadero 11.00
Comes with Rice and Beans inside of the Burrito.
9. Enchilada & Chile Relleno 9.75
10. Burritos 10.00
Choice of Chile Colorado, Chile Verde, Chicken or Picadillo.
11. Chimichanga 9.75
Choice of Chicken or Beef.
12. Deluxe Enchilada 9.50
Choice of Ground Beef, Picadillo, Chicken, Cheese or Chile Verde.
13. Two Enchiladas w/Mole Sauce 9.50
Covered with delicious sweet, spicy Mexican Sauce and Onions.
14. Two Enchiladas Chipotle 9.75
Covered with mild chipotle cream sauce.
15. Tamale & Chile Relleno 9.75
16. Two Enchiladas Rancheras ... 10.00
Covered with Cheese and Ranchera Sauce, topped with Guacamole and Sour Cream.
17. El Burrito Relleno 10.50
Ground Beef or Chicken and a Chile Relleno, wrapped inside a Flour Tortilla then topped with Green Sauce and melted Cheese. Rice and Beans on the side.
18. Two Enchiladas Verdes 9.50
Chicken, Beef, or Cheese.
19. Burrito a la Crema 10.00
Chicken, Beef or Picadillo wrapped in a Flour Tortilla covered with delicious creamy Parmesan Cheese Sauce and Green Onions.
20. Enchilada & Burrito 10.00
21. Burrito with Mole Sauce 10.00
Chicken, Beef, or Picadillo. Covered with delicious sweet, spicy Mexican Sauce.
22. Two Enchiladas a la Crema ... 10.00
Covered with delicious creamy Parmesan Sauce and Green Onions.
23. 2 Flautas 9.75
Choice of Chicken or Picadillo. Served with Sour Cream and Guacamole
24. Two Taquitos 9.50
Choice of Chicken or Beef. Garnished with Guacamole and Sour Cream.
25. Burrito Ranchero 15.00
Chicken Breast or Top Sirloin Steak cooked over charcoal, served with Rice and Beans, wrapped in a Flour Tortilla then topped with Salsa, Cheese Guacamole, Sour Cream, Pico de Gallo and Lettuce.
26. Burrito Fajitas 15.00
Chicken Breast or Top Sirloin Steak sautéed with Green Pepper, Onions & Mushrooms in a Tangy Salsa. Served w/ Rice & Beans wrapped in a Flour Tortilla, covered w/ Salsa, Guacamole & Sour Cream.

Lunch House Specialties

27. Carne Asada con Camarones 18.50
New York Steak broiled in a special way, and Prawns sautéed with Onions and Green Peppers in a delicious Mexican Sauce. Served with Rice, Beans, Guacamole and Tortillas.
28. Chicken or Beef Carnitas 16.25
Chunks of Chicken Breast or Top Sirloin Steak sautéed with Green Peppers and Onions. Served with Guacamole, Rice, Beans and Tortillas.
29. Pork Carnitas 16.25
Pork cooked in our own secret Mexican recipe. Very tender, very popular, served with Guacamole, Pico de Gallo, Green Sauce, served with Rice, Beans and Tortillas.
30. Carne Asada 18.00
New York Steak broiled in a special way. Served with Guacamole, Pico de Gallo, Rice, Beans and Tortillas.
31. Pollo a la Crema 16.75
Strips of Chicken Breast and Mushrooms prepared in a delicious creamy Parmesan Cheese Sauce, garnished with Green Onions. Served with Rice, Beans and Tortillas.
32. Chicken Ranchera 17.50
Boneless Chicken Breast marinated in Secret Sauce. Charcoal broiled and served with Pico de Gallo, Guacamole, Sour Cream, Rice, Beans and Tortillas.
33. Chicken or Beef Fajitas 16.75
Top Sirloin Steak or Chicken Breast sautéed with Green Peppers, Onions and Mushrooms in a tangy Salsa. With Guacamole and Sour Cream served with Rice, Beans and Tortillas. Add shrimp +4.50
34. Arroz con Pollo 16.00
Boneless Breast of Chicken sautéed in Special Sauce with Tomato, Mushrooms, and Onions, and then served over a bed of Rice. Served with Tortillas.
35. Chicken en Mole 16.50
Boneless Chicken in a delicious sweet, spicy Mexican sauce. Served with Rice, Beans, and Tortillas.
36. Chile Verde or Chile Colorado 14.75
Chunks of Pork cooked in a Green Sauce. Chunks of Beef cooked in a Red Sauce. Served with Rice, Beans and Tortillas.
37. Tacos al Carbon 18.00
Three charcoal broiled New York Steak soft tacos. Served w/ Pico de Gallo, Rice, Beans & Guacamole.
- Borrego (Lamb Shank) 19.75
Delicious and tender marinated lamb shank, with your choice of enchilada, tamale, or homemade chile relleno. Served with Rice, Beans, Pico de Gallo, and Tortillas.
- Sopitos 14.50
Homemade Corn masa shells filled with Beans, your choice of Meat, Lettuce, Cheese, and Tomato. Served with Rice, Beans, and Sour Cream.
- Plato Mexicano, Sopito and Homemade Chile Relleno 16.00
Served with rice and beans.
- Rancho Plate 18.00
Pork Carnitas and carne asada, served with Rice, Beans, Guacamole, Pico de Gallo and Tortillas.
- Pollo Chipotle 16.75
Chunks of chicken breast sautéed with mushrooms and onions. Smothered in a delicious mild chipotle cream sauce. Served with Rice, Beans and Tortillas.
- Plato del Pueblo 18.00
Carne Asada and chicken ranchera served with rice, beans, pico de gallo, guacamole and tortillas.

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Ceviche Tostada



Fish Burrito



Sopa del Mar



Burrito Chipotle



Camarones Apretalados

Seafood

Camarones a la Diabla	17.25
Prawns cooked in Red Sauce with Onions and Mushrooms. Served with Rice, Beans, and Tortillas.	
Pescado Dorado	16.00
Fried fresh whole Tilapia, served with Rice, Beans and Tortillas.	
Camarones al Mojo de Ajo	17.25
Prawns cooked in Garlic Sauce with Onions and Mushrooms. Served with Rice, Beans, and Tortillas.	
Camarones Mexicanos	17.25
Prawns sautéed with Vegetables, Green Pepper and Onions in a delicious Mexican Sauce. Served with Rice, Beans and Tortillas.	
Camarones a la Crema	17.25
Prawns and Mushrooms prepared in a delicious Creamy Parmesan Cheese Sauce and Green Onions. Served with Rice, Beans and Tortillas.	
Campechana	16.00
Prawns and Octopus served in an 18 oz. glass in Prawn Juice with chopped Avocado, Tomatoes, Cilantro, Onions and Spices.	
Cocktail de Camarones	15.50
Prawns served in an 18 oz. glass in Prawn Juice with chopped Avocado, Tomatoes, Cilantro, Onions and Spices.	
Sopa del Mar	19.00
A delicious combination of Seafood! Shrimp, Octopus, Fish, Crab, and Scallops, cooked in their own juices with fresh vegetables.	
Camarones Apretalados	18.25
Bacon wrapped prawns baked in butter over a bed of sauteed white onions and bell peppers, and covered with melted jack cheese. Served with Rice, Beans and Tortillas.	
3 Fish Tacos	17.00
Three soft tacos filled with Fish Fillet, Onions, Tomatoes, Cilantro, and Lettuce. Served with a special sauce, Rice and Beans.	
Camarones Chipotle	17.25
Prawns, mushroom and onions. Prepared in a delicious mild chipotle cream sauce.	
Fish Burrito	15.00
Fish fillet sauted with onion, tomatoes and cilantro.	
Caldo de Camaron	16.50

Huevos

*Chorizo Con Huevos	14.00
Ground Mexican Sausage blended with Eggs. Served with Rice, Beans and Tortillas.	
*Huevos Rancheros	13.25
Eggs over-easy topped with Cheese and Ranchera Salsa. Served with Rice, Beans and Tortillas.	

Vegetarian Plates

Vegetarian Burrito	11.00
Broccoli, Cauliflower, and Carrots stir-fried then wrapped in a Flour Tortilla topped with Burrito Sauce, Cheese, Guacamole, Sour Cream, Lettuce, Onions and Tomatoes.	
Vegetarian Quesadilla	11.00
Flour Tortilla with melted Cheese, Mushrooms, Onions and Green Peppers. Topped with Sour Cream, Guacamole, Onions and Tomatoes.	
Vegetarian Fajitas	13.50
A sizzling dish with Green Peppers, Onions, Tomatoes and Mushrooms in a tangy Salsa. Served with Guacamole, Sour Cream, Rice, Whole Beans and Tortillas.	
Vegetarian Plate	14.00
Bean Burrito with Whole Beans, Cheese Enchilada Verde and Guacamole Taco. Served with Rice and Whole Beans.	

Salads

Tostada Grande	10.50
A crispy Flour Tortilla with Beans and your choice of Meat, Lettuce, Onions, Cheese, Tomatoes, served with Guacamole, Sour Cream and Salsa.	
Taco Salad	9.00
Ground Beef or Chicken topped with Cheese and heated until Cheese is simmering, then topped with Lettuce, Tomato, Sour Cream and Salsa.	
Taco Salad Cazuela	9.50
Cup-shaped deep-fried Flour Tortilla with your choice of Meat, topped with Cheese, Lettuce, Tomato, Guacamole, Sour Cream and a dash of Burrito Sauce.	
Deluxe Tostadas	9.50
Fresh crispy Corn Shell covered with Refried Beans. Choice of Ground Beef, Chicken or Picadillo, Lettuce, Cheese, Tomato, Guacamole, Sour Cream and Salsa.	
Chimichanga	9.00
Choice of Chicken or Beef. Served with Salad.	

Soup

Chicken Tortilla Soup	10.00
Shredded chicken breast with tortilla strips in a rich chicken broth topped with avocado and monterey jack cheese.	

Desserts

Flan	5.50
Fried Ice Cream	5.50
Sopapillas	5.25
Churros	5.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Cocktails

- Alabama Slammer** 7.50
Southern Comfort, Sloe Gin and Orange Juice.
- Almond Joy** 8.00
Kahlua, Amaretto and Bailey's blended.
- AMF** 8.00
Gin, Vodka, Rum and Blue Curacao with a splash of 7-UP.
- Borracho** 7.75
A delicious concoction of Cuervo, Copa de Oro and Cream, served on the rocks.
- By the Pool** 8.00
A refreshing combination of Peach Schnapps, Melon Liqueur, Orange and 7-Up, served on the rocks.
- Blue Hawaiian** 8.00
Vodka, Rum, Blue Curacao, Sweet & Sour and Pineapple Juice.
- 54 T-Bird** 8.50
The familiar feel of a Piña Colada laced with Southern Comfort, Di Saronno Amaretto & Grand Marnier
- Comfortable Peach** 7.75
Southern Comfort, Peach Schnapps, Cranberry and Orange Juice
- Cranberry Rum Cooler** 7.75
Myers's Rum, Triple Sec, Orange Juice, Sweet & Sour and Cranberry Juice.
- Cazuela** 9.00
Tequila, Vodka, Rum, Orange, Cranberry and Pineapple Juice. Served on the Rocks.
- Electric Ice Tea** 8.50
Gin, Tequila, Rum, Vodka, Sweet & Sour and a splash of Coke.
- Electric Watermelon** 8.50
Wonderful blend of Vodka, Rum, Melon Liqueur, Triple Sec, Orange Juice, 7-UP and a splash of Grenadine.
- Fiesta** 8.50
Light Rum, Myers's Rum, Sloe Gin, Orange Juice and a splash of Grenadine.
- Fuzzy Navel** 7.75
Vodka, Peach Schnapps and Orange Juice.
- Hurricane** 8.50
A violent mixture of Myers's Rum, Light Rum, Lime, Pineapple and Orange Juice.
- Kahlua Colada** 8.50
Kahlua blended with Coconut Cream and Pineapple Juice
- Loco** 8.00
Bacardi Dark Rum, Light Rum, 151, Orange Juice and a splash of Grenadine.
- Lynchburg Lemonade** 7.75
Jack Daniels, Triple Sec, Sweet & Sour and 7-Up
- Mai-Tai** 8.25
Light Rum, Myers's Rum, 151, Orange Juice, Pineapple Juice and Grenadine.
- Panty Dropper** 8.00
The satin smooth taste of Vodka, Sloe Gin and Kahlua with Cream
- Piñata** 8.00
Malibu, Rum and Kahlua blended with Pineapple Juice and Coconut Cream
- Root Beer Float** 7.75
Brandy, Crème de Cacao (dark), Galliano, half & half over the rocks.
- Tequila Sunrise** 8.00
Tequila, Orange Juice and a splash of Grenadine.
- Tequila Sunset** 8.25
Tequila, 151, Orange Juice and a splash of Grenadine, served on the rocks.
- Texas Sling** 8.25
151 Rum, Kahlua, Bailey's and Cream de Cacao blended.
- Toasted Almond** 8.25
An ice cold creamy mixture of Bailey's, Kahlua, Vodka and half & half.
- Zombie** 8.50
Bacardi, Light Rum, 151, Myers's Rum, Orange and Pineapple Juice and a splash of Grenadine.
- Long Island Ice Tea** 8.00
Vodka, Rum, Gin, Sweet & Sour and Coke.

Appetizer

- Nachos Mazatlan** 11.00
Choice of Chicken or Beef, with Cheddar Cheese, Chips, Onions, Guacamole, Sour Cream and Tomatoes.
- Super Nachos** 10.50
Chips, Cheese, Beans, Guacamole, Sour Cream, Onions and Tomatoes.
- Cheese Nachos** 8.00
Chips with melted Cheddar Cheese.
- Mexican Pizza** 11.25
Deep-fried Flour Tortilla topped with Beans, Beef or Chicken, Cheese, Guacamole and Sour Cream, garnished with Tomatoes and Green Onions.
- Quesadilla** 9.00
With Chicken or Beef 12.00
Flour Tortilla with melted Cheese, Guacamole, Onions, Tomatoes and Sour Cream.
- Quesadilla Mazatlan** 14.00
Choice of New York Steak charcoal broiled, Chicken Breast or Pork Carnitas, on a Flour Tortilla with melted Cheese, Guacamole, Sour Cream, Onions and Tomatoes.
- Chicken or Beef Taquitos** 8.50
Crisp Corn Tortilla filled with our own fresh tasty shredded Chicken or Beef, garnished with Tomatoes, Guacamole and Sour Cream.
- Chicken or Beef Flautas** 8.75
Crisp Flour Tortilla filled with our own fresh tasty shredded Chicken or Beef, garnished with Tomatoes, Guacamole and Sour Cream.
- Ceviche Tostada** 5.25
Shrimp, onions, tomatoes, cilantro, jalapeño and spices. Cooked in lime juice. Served in tortilla shell and avocado.
- Ceviche Bowl** 13.50
Shrimp, onions, tomatoes, cilantro, jalapeño and spices. Cooked in lime juice. Served with chips.
- Shrimp** One Pound 26.00 | 1/2 Pound 16.50
Mojo de ajo or diablo style prawns.

Tequilas

- Cazadores** 6.00
- CUERVO**
- Gold** 4.75
- 1800** 5.00
- Traditional** 4.50
- DON JULIO**
- Silver Añejo** 7.00
- HERRADURA**
- Silver Reposado** 7.00
- PATRON**
- Silver Añejo Reposado** 7.00
- SAUZA**
- Hornitos Conmemorativo** 5.75

Margaritas

- Mazatlan Margarita** 9.50
Tequila Don Julio or Tequila Patron, Cointreau and Margarita Mix
- The Killer Margarita** 9.50
Tequila 1800, Grand Marnier, Cointreau and Orange Juice
- Blue Margarita** 9.00
Sauza Conmemorativo, Cointreau and Blue Curacao
- Rosarita Margarita** 8.50
Conmemorativo, Triple Sec, Sweet & Sour and Cranberry Juice
- The 3 G'S Margarita** 9.50
Tequila Sauza Tres Generaciones, Tuaca and fresh Lime Juice
- Top Shelf Margarita** 9.50
A special Margarita made with 1800 Tequila, Cointreau and Gran Marnier
- Hawaiian Margarita** 9.00
Midori, Pineapple Juice, Tequila Cuervo Gold and Gran Gala
- Midori Margarita** 8.25
Tequila and Midori Melon Liqueur
- Sunset Margarita** 7.50
Tequila and Orange Juice
- Presidente Margarita** 9.50
- Pomegranate Margarita** 8.00
- Spicy Margarita** 8.00

Vinos de Casa

- Chablis, Burgundy, White Zinfandel**
Glass 5.00 | Half Litre 9.50 | Litre 15.00
- Sangria**
Glass 6.00 | Half Litre 10.00 | Litre 15.00
- Chardonnay**
Glass 5.00 | Half Litre 10.00 | Litre 16.00

Beverages

- Coke, Diet Coke, Sprite, Orange, Root Beer, Lemonade** 3.75
One free refill on our fountain drinks
- Jarritos (Mexican Sodas)** 3.75
- Shirley Temple, Roy Rogers, Arnold Palmer** 4.00
- Hot Tea, Coffee, Hot Chocolate** .. 3.00
- Milk** 3.00
- Juice** 3.00
Orange, Cranberry, Apple or Pineapple
- Iced Tea** 3.75
- Horchata, Tamarindo, Jamaica** ... 4.00
Refill \$1.00 | Pitcher \$9.00
- Flavor Lemonade** 4.00
Strawberry, Peach, Raspberry, Blackberry, Kiwi, Mango. Refill \$1.00
- Mocha Frappé** 4.00

Beer

- American Beer** 4.25
Coors, Coors Light, Budweiser, Bud Light, Miller, Miller Lite, Henry Weinhard's, Michelob, O'Doul's, Widmer
- Mexican Beer** 4.75
Dos XX, Tecate, Bohemia, Corona, Corona Light, Negra Modelo, Pacifico, Modelo, XX Lager, Victoria

Tropical Drinks

- MARGARITAS**
- Original** 7.50
- Gold** 8.50
- Cadillac** 9.25
- Flavor** 8.25
Strawberry, Raspberry, Blackberry, Blueberry, Banana, Guava, Peach, Kiwi, Pineapple, Prickly Pear, Mango, Watermelon, Passionfruit, Tamarindo
- Daiquiris** 8.00
Available in the same flavors
- Daiquiris non alcohol** 4.25
Available in the same flavors
- Piña Colada** 8.50
- Margarita Jamaica** 8.00
- Margarona** 10.00
- Mangonada Margarita** 8.50
- Michelada** 7.50