

POINT GROUP HOSPITALITY'S

NEW DINING EXPERIENCE

Thank you for helping us reduce single-use paper and using our QR menu. As per the New Public Health Order please note the following while dining with us:

- Once seated at a table please remain seated at that table unless using the washroom facilities or leaving the premises. There will be no changing tables at this time
- All tables are spaced out two metres apart and cannot be moved
- If you are dining with a party larger than 6, at two separate tables, please keep to your respectable table
- Please do not get up to pay. Your server will come to you
- If the bathrooms are full please return to your seat to wait

We appreciate your efforts in helping us create a safe environment where our food & drink culture is not comprised. Hope to see you again soon,

- Your Point Group Hospitality Team

The logo for Point Group Hospitality (PGH) is located in the bottom right corner. It features the letters "PGH" in a large, bold, sans-serif font. Below "PGH", the words "COASTAL, PR" are written in a smaller, all-caps, sans-serif font. The entire logo is enclosed within a thin, light-colored circular border.

PGH
COASTAL, PR

Drink Menu

i Q u i e r e s T o m a r ?

Daily Featured Drinks

Mojito \$1 Off

Fresh Muddled Spearmint And Lime, Havana Club 3 Yr Rum, Sugar Cane, Soda

Palomarita \$1 Off

El Jimador Reposado, Fresh Lime & Grapefruit, Cointreau, Bitters, Sweet & Salty Rim

Premium Traditional Margarita \$1 Off

Camarena Reposado, Cointreau, Fresh Lime, Egg Whites, Shaken Over Ice

ASK ABOUT OUR FEATURE MARGARITA, OR REQUEST A SPICY OPTION

La Bamba \$1 Off

Capel Pisco, Fresh Cucumber & Lemon, Lavender, Egg Whites, Bitters

Double Rum Bo-s \$1 Off

Mexican Cola, Fresh Mint, Captain Morgan Spiced Rum, Lime

Red Wine Sangria \$1 Off

Fresh Seasonal Berries, Muddled Oranges, Red Zinfandel, Fruit Brandy

Costa Caesars and Bottles of Pacifico Clara \$1 Off

Spicy House Recipe Tequila Caesar With El Jimador Reposado, Mexican Pacific Lager

MON

TUE

WED

THU

FRI

SAT

SUN

Cocktails

Palomarita 2oz 11.25

El Jimador Reposado, Fresh Lime & Grapefruit, Cointreau, Bitters, Sweet & Salty Rim

Premium Traditional Margarita 2oz 12.25

Camarena Reposado, Cointreau, Fresh Lime, Egg Whites, Shaken Over Ice

ASK ABOUT A SPICY OPTION

Feature Margarita 1.5oz 10.5

Ask About Our Feature Flavour

Mojitos 1oz 9

Fresh Muddled Spearmint And Lime, Havana Club 3 Yr Rum, Sugar Cane, Soda

Red Wine Sangria 2oz 10

Fresh Seasonal Berries, Muddled Oranges, Red Zinfandel, Fruit Brandy

Costa Caesar 1oz 9

Spicy House Recipe Tequila Caesar Made With El Jimador Reposado

Rum Bo 1oz 9

Mexican Cola, Fresh Mint, Captain Morgan Spiced Rum, Lime

La Bamba 2oz 11.25

Capel Pisco, Fresh Cucumber & Lemon, Lavender, Egg Whites, Bitters

Muerte Verde 2oz 11.25

Premium Sombra Mezcal, Reposado Tequila, Fresh Lime & Jalapeño, Pineapple, Orange, Tajin

Wine

Ask What Our Current Wine Features Are

House Feature	6oz 8.5	bottle 36
Premium Feature	6oz 12	bottle 46

Beer

Local Townsite Craftbrew 650ml /473ml 12.5 / mp

Zunga Blonde Ale, Tin Hat IPA, Or Ask About Our Seasonal Features

Import 355ml 7.5

Corona, Pacifico, Negra Modelo, Dos XX Amber, Tecate (473ml)

Drink Menu

i Q u i e r e s T o m a r ?

Warm Me Up

Costa Coffee 2oz 10.25

River City Dark Roast, Baileys, Frangelico, Reposado Tequila

Spiked Jamaica 1oz 8

Hot Hibiscus Tea, Peach Schnapps, Apricot Brandy

Horchata Dulce 2oz 9.5

Horchata, Hazelnut, Spiced Rum

AVAILABLE HOT OR COLD

Non Alcoholic

Mexican Sodas 370ml 3.75

Cola, Lime, Or Ask About Our Feature Flavours

Jamaica 2.75

Cold Hibiscus Flower Tea. Ask For It To Be Lightly Sweetened To Taste

Horchata 2.75

Sweetened Rice Milk, Cinnamon, Nutmeg

Available Hot Or Cold

Virgin Mojito, Caesar, or Margarita 4.5

Local River City Dark Roast Coffee 2.75

House Tea 2.75

Fresh Mint & Lime Or Jamaica

Urban Earth Organic Tea 2.75

Green Jasmine, Ceylon, Yerba Mate

Sippers or Shooters

Mexican Kool Aid 1oz 7

Captain Morgen's Spiced Rum, Fruit Brandy, Cold Jamaica

PLEASE VIEW OUR TEQUILA MENU FOR AN EXTENSIVE LIST OF OUR EVER-CHANGING TEQUILAS & MEZCAL OFFERINGS.

Try a Flight of 3

Each flight is accompanied with a pineapple & jalapeño verdita palate cleanser

El Hefe 1.5oz/28

Don Julio, Clase Azul, Grand Mayan

Para Comenzar 1.5oz/18

Espolòn, Herradura, Corzo

Mezcalito 1.5oz/20

Jaral de Berrio, Los Siete Misterios, Sombra

OR, BUILD YOUR OWN FLIGHT WITH ANY 3 OF OUR TEQUILA OR MEZCAL 1.5OZ/MP

Tequila

Grand Mayan Ultra Añejo 1oz/24

Rich hazelnut, salted caramel & cacao, long dry finish

Clase Azul Reposado 1oz/24

Woody fruit notes, hints of vanilla & toffee, smooth velvet feel

Don Julio Blanco 1oz/12

Light & sweet, hints of citrus, pepper & earth undertones

Corzo Reposado 1oz/12

Warm & rich, ripe banana & serrano spice finish

Herradura Reposado 1oz/12

Balance of sweet oak & spice, light caramels & vanillas

Espolòn Blanco 1oz/8

Pepper & pineapple, floral lemon zest, clean fruit finish

Mezcal

Casamigos Mezcal 1oz/14

Smooth, soft, oregano, licorice, mineral nuances

Sombra 1oz/10

Fruity & smoky nose, high note of citrus, smooth & warming

Jaral de Berrio 1oz/9

Herbaceous aromatics, slightly sweet & peppery, mellow finish

Los Siete Misterios 1oz/9

Leather, peat, grass & stone fruit undertones, smoky bite

Costa del Sol

L A T I N C U I S I N E

Botanas

Nachitos 14.75

ADD CHORIZO SAUSAGE 4.25 |

ADD HOMEMADE GUACAMOLE 5 | ADD JALAPEÑOS 0.75

Fresh Tortilla Chips, Salsa Verde, Fire Roasted Tomatoes, Cotija, Crema, Queso Mixto

Poblanos Fritos 10.75

Crispy Fried Poblano Rings, Chipotle, Chimichurri Aioli, Cotija Cheese

Habanero Lime Fried Chicken Bites 12.75

Marinated Spiced Chicken Thigh, Agave Nectar, Cilantro, Lime

Antojitos

Quesadilla De La Frontera 14.75

Corn & Black Bean Salsa, Roasted Chicken, Queso Mixto, Honey Lime Aioli, Pico De Gallo

Cuban Burrito 16.75

Smoked & Pulled Ham, Pickles, Mustard Aioli, Cheese, Rice, Beans, Iceberg Lettuce, Cabbage

Southern Wet Pork Burrito 16.75

Slow-Cooked Chipotle Pulled Pork, Jasmine Rice, Mexican Cheeses, Baked In A Rich Gravy

Enchiladas De Pollo 17.25

Roasted Shredded Chicken Breast, Mexican Queso, Crema, Salsa Verde

Creole Caribe Jambalaya Bowl 17.5

Roasted Chicken, Bacon, Chorizo Sausage, Corn & Black Bean Salsa, Creole Tomato Sauce, Jasmine Rice

Tacos

Tacos Del Mar

2 LARGE FISH FOR 16.75

Baja Style Battered Local Ling Cod, Cabbage, Avocado Mousse, Pico De Gallo, Chipotle Aioli, Fresh Lime

Yam Taco

3 SINGLE TACOS FOR 14.75

Crispy Yams, Honey Lime & Chipotle Aioli, Fresh Avocado, Cabbage, Salsa Fresca, Tajin, Fresh Lime

The Maverick

2 LARGE FOR 17.25

Marinated Flank Steak, Mexican Chorizo, Crispy Bacon, Chipotle Potatoes, Caramelized Onion, Fresh Guacamole, Crema

Verdura-Tariana

2 LARGE FOR 13.5

Seasoned Black Beans, Shredded Cabbage, Fire Roasted Salsa, Avocado, Queso Fresco

Prawn Taco

3 SINGLE TACOS FOR 17.5

Ancho and Chili Marinated & Grilled Prawns, Cabbage, Mango Glaze, Pickled Onion, Avocado, Cotija Cheese

Crispy Chicken Taco

3 SINGLE TACOS FOR 16.5

Panko Crusted Chicken Tenders, Chimichurri Aioli, Avocado Mousse, Fresh Salsa

 TRY A SIDE OF OUR HOMEMADE HOT HOT HABAÑERO SALSA 0.75

 TURN YOUR TACOS INTO A BURRITO 3.5

 PLEASE ASK ABOUT OUR GLUTEN FREE OPTIONS

 CAN BE MADE VEGETARIAN