



Brunch

COSTERA MIMOSA

choice of strawberry, papaya, mango 9

MICHELADA

beer of choice, house-made michelada +3 ... price varies

BLOODY MARY

vodka, house-made bloody mary 16

BLOODY MARIA

repo tequila, house-made bloody mary 17

Signature

EL SECRETO

vodka, cold brew, cinnamon demerara,
coffee liqueur 19

BEACHES OF TULUM

rum, strawberry, mint, lime 18

SUNBURN BLUSH

strawberry infused aperol, elderflower,
lemon, prosecco 17

WINE BY THE GLASS

Sparkling

POGGIO COSTA veneto, it | prosecco 13 / 52

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White

THE HILT ESTATE santa rita hills, ca | chardonnay 22 / 88

THE PARING santa barbara, ca | sauvignon blanc 17 / 68

OVUM 'OFF THE GRID' rogue valley, or | riesling 16 / 64

Margaritas

LA CASITA

blanco tequila, orange liqueur, lime, agave (make it spicy!)..... 18

SANDÍA FRESCA

blanco tequila, lime, watermelon agave 18

JUNGLE GLOW

blanco tequila, guava, lime, orange liqueur..... 18

MAYAN MIRAGE

blanco tequila, mango, lime, orange liqueur..... 18

PLAYA DE PIÑA

mezcal, papaya, pineapple, lime 19

PELIGROSA

blanco tequila, mango, coconut, chamoy,
lime (frozen)..... 18

Rosé

H ROSÉ california | proprietary blend 13

Red

LINGUA FRANCA 'AVNI' willamette valley, or | pinot noir 22 / 88

CATENA mendoza, ar | malbec 15 / 60

POST & BEAM napa valley, ca | cabernet sauvignon 25 / 100

TACOS

- 3 per order -



LANGOSTA

lobster, creamed corn, onion, cilantro, crispy onion 34

BARBACOA

black beans, barbacoa, onion, cilantro,
avocado salsa, pickled red onion 28

ASADA

grilled steak, potatoes, jalapeño rajas, onion, cilantro,
avocado salsa, crispy chicharron 28

POLLO

epazote marinated grilled chicken, corn, poblano,
watercress, queso enchilado, mango vinaigrette 24

VEGAN CHORIZO

chorizo spiced plant based protein, potato, onion,
cilantro, chipotle salsa, crispy sweet potato 21

BEER & MORE

Negra Modelo bottle | mexico | dark lager 8

Pacifico bottle | mexico | pilsner-style lager 8

Half Acre Bodem draft | chicago | american ipa 8

Rotating Handle 8

ZERO PROOF

Puerto Vallarta GUAVA COCKTAIL

zero proof spirit, guava, lemon 15

Michoacán MANGO MARGARITA

zero proof spirit, mango, lime 15

Jarritos

mandarin -or- grapefruit 7

BRUNCH MENU

FOR THE TABLE

— great for sharing —



COSTERA GUACAMOLE

pico de gallo, queso enchilado, shrimp, salsa macha 25

GUACAMOLE

avocado, garlic, serrano pepper, key lime, cilantro 15

FRESH MASA EMPANADAS

mahi mahi, tomato, onion, salsa verde, lettuce, crema 18

SEAFOOD TOSTADA

avocado, shrimp, octopus, calamari,
heirloom tomato, garlic aioli 17

RAW BAR

TUNA TARTARE*

charred avocado, michelada broth,
sesame seeds, veggie chips 24

OYSTERS*

east or west coast oysters, michelada sauce,
cocktail sauce, homemade chamoy 25 | 47



SHRIMP AGUACHILE*

key lime cured shrimp, mango chipotle broth,
toasted pepitas 22

PERUVIAN CEVICHE*

mahi mahi, sweet potato, choclo,
coconut leche de tigre 25

MAINS

HUEVOS RANCHEROS

crispy tortilla, sunny side up eggs, black beans, pico de gallo,
salsa ranchera, queso fresco 18

COSTERA'S OMELETTE

spinach, mushrooms, bell peppers, mexican cheese, breakfast potatoes 17



SHORT RIB CHILAQUILES

chile ancho salsa, egg, short rib, queso enchilado, crema fresca 22

PANCAKES

cajeta crema, passion fruit butter, jamaica macerated berries 17



MOLE POBLANO ENCHILADAS

shredded chicken, mole poblano, lettuce, crema fresca, avocado,
cotija cheese, sesame seeds 21

BURRITO

scrambled eggs, breakfast potatoes, chorizo, oaxaca cheese,
arbol crema, salsa verde 19

STEAK AND EGGS*

grilled skirt steak, sunny-side-up eggs, potato-jalapeño rajas, crispy onion 37



MOLLETE

open-face breakfast sandwich, refried beans, mexican cheese,
bacon, pico de gallo, salsa verde, scrambled egg 17

PIÑA COLADA FRENCH TOAST

cereal-breaded brioche, piña colada sauce, toasted coconut flakes 17

HANDHELDS

— served with mexican french fries or salad —



COSTERA BURGER*

toreado sauce, smokey mayo, pepper jack,
pickles, bacon 24

LOBSTER ROLL

capers, smoked chipotle mayo, crispy onion 36



SURF AND TURF*

the costera burger with a mini lobster roll on top 37

TORTA DE MILANESA

breaded chicken, avocado, tomato, mexican cheese,
chipotle aioli, pickled red onion, salsa verde 21

SALADS

— add chicken 10, steak 17, shrimp 13, or salmon 14 —



CAESAR

telera croutons, caesar dressing, parmesan cheese 18

TROPICAL

spinach, pineapple, peaches, goat cheese,
pineapple vinaigrette, almonds 17

SIDES

FRUIT 6

BACON 5

FRENCH
FRIES 8

PAPAS
CON CHORIZO 10

PLEASE NOTE AN 18% SERVICE CHARGE IS APPLIED ON ALL BILLS TO ENSURE FAIR WAGES AND BENEFITS FOR ALL TEAM MEMBERS ALL YEAR LONG. 100% OF THIS FEE GOES TO THE SERVICE STAFF. ADDITIONAL GRATUITY IS AT THE DISCRETION OF EACH GUEST.

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

—chef's favorites—