

GUAVA BEACH



BAR & GRILL MISSION BEACH, CA

3714 Mission Boulevard • Mission Beach, California

Where The Summer Never Ends...

guava-beach.com



STARTERS. SHARABLES. TASTERS.

JUMBO COCO SHRIMP Jumbo Shrimp / Panko / Coconut Flakes / Fresh Pineapple Salsa / Sweet Chili Sauce -13-

PENO POPPERS Fresh Jalapenos / Applewood Bacon / Smoked Cheddar / Wrapped with Dry Aged Prosciutto / Cucumber Ranch -9-

GUACAMOLE, SALSA & CHIPS House-Made Corn Chips / Fresh Guacamole / Roasted Salsa Roja Salsa Salsa Roja...5 Guacamole...8 BOTH...10

SEARED CAJUN AHI Cajun Seared Sushi Grade Ahi / Soy Sauce / Wasabi / Sriracha / Wasabi Vinaigrette Slaw -15-

CHICKEN TENDERS Hand Cut Tenders / Panko / Seasoned Waffle Fries / House Ranch -11-
Tossed in Any House Wing Sauce +1



NACHOS GRANDE House-Made Corn Chips / Cheddar / Jack Cheese / Black Beans / Jalapenos / Sour Cream / Guacamole / Pico De Gallo -11-
Add Pollo Asado...3 Add Carnitas...4
Add Adovada...4 Add Carne Asada...5



GUAVA WINGS DONE OUR WAY
Seasoned. Baked. Then Fried to Order Wings / Carrots / Celery / Creamy House Ranch -12-

Guava-Made Wing Sauces: Beautiful death (Caution! Keep away from eyes. Hottest sauce on the beach!)
Fuego sauce, Honey Chipotle, Buffalo, BBQ, Dry Rub Jerk

APPETIZER PLATTER An Assortment of: Chicken Tenders / Wings / Onion Rings / Mozzarella Stix / Peno Popper. Served with 3 Dipping Sauces: BBQ, House Marinara, House Cucumber Ranch -18-

MOZZARELLA STIX WITH HOUSE-MADE MARINARA Wisconsin Mozzarella Cheese / Battered & Cooked to Perfection / House-Made Marinara Dipping Sauce -10-

PAN SEARED BRUSSELS SPROUTS Parmesan Cheese / Dry Aged Prosciutto / Balsamic Vinaigrette -10-

DELUXE FLATBREAD

Locally Fresh Baked Sadie Rose Flat Bread

PESTO FANTASTICO Creamy Pecan Pesto / Seasoned Grilled Chicken / Authentic Italian Sausage / Mozzarella / Parmesan / Fresh Basil -14-

CHICKEN MARINARA House-Made Marinara / Marinated & Grilled Chicken / Artichoke Hearts / Feta / Gouda / Cremini Mushrooms / Mozzarella -14-

PROSCIUTTO MARGHERITA Garlic Herbed Olive Oil / Dry Aged Prosciutto / Mozzarella / Smoked Gouda / Pickled Onions / Fresh Basil -14-

ROASTED VEGGIE Heirloom Tomatoes / Bell Peppers / Onions / Cremini Mushrooms, Feta Cheese / Mozzarella / Summer Squash / Marinara -13-

FRESH SALADS



SEARED AHI SUMMER SALAD

Cajun-Seared Sushi Grade Ahi / Spring Mix / Baby Arugula / Shredded Carrots / Sliced Hardboiled Egg / Grape Tomatoes / Avocado / Sautéed Cremini Mushrooms / House-Made Wasabi Vinaigrette -16⁵⁰-

SOUTHWESTERN COBB SALAD Spring Mix / Corn Salsa / Black Beans / Pico De Gallo / Avocado / Hardboiled Egg / Queso Fresco / Fried Onion Strings / House BBQ Drizzle / House Ranch Grilled Chicken...14 Carne Asada...15

KALE SALAD Fresh Kale & Spring Mix / Craisins / Fresh Orange / Feta / Pepitas / Sautéed Shaved Brussels Sprouts / Ginger & Pecans / Watermelon Radishes / Lemon Honey Vinaigrette -11-
Add Grilled Chicken...4
Add Marinated Carne Asada...5
Add Blackened Shrimp...6

NAPA SLAWS, SIDES & ADD-ONS

SIDES

Seasoned Waffle Fries -5⁵⁰-

Seasoned Tots -5⁵⁰-

Onion Rings -7-

Garlic Rosemary Mashed Potatoes -3-

Seasonal Vegetables -2⁵⁰-

Seasoned Spanish Rice -2⁵⁰-

NAPA SLAWS

Wasabi Slaw -3-

La Naranja Slaw -3-



GUAVA BEACH
SPECIALTY



TACOS Y MAS

PRICES LISTED ARE **A LA CARTE / PLATE**

TACO PLATES Served With Two Tacos on Flour or Corn Tortillas / Seasoned Spanish Rice / Choice of Spiced Black Refried Beans or Slow Seasoned Black Beans

GRILLED MAHI Cajun seared Mahi / Napa slaw / Pico / Ensenada Sauce -**6 / 15-**

CARNE ASADA Marinated Sirloin / Green Leaf Lettuce / Pico / Queso Fresco - **6 / 15 -**

POLLO ASADO Marinated And Grilled / Green Leaf Lettuce / Pico / Queso Fresco -**4⁵⁰/12-**

SLOW-ROASTED CARNITAS Cilantro / Onion / Queso Fresco -**4⁵⁰/ 12-**



ENSENADA STYLE COD

Hand Beer Battered & Fried / Napa Slaw / Salsa Fresca / Ensenada Sauce -**5⁵⁰/ 14-**

ADOVADA PORK Cilantro / Onion / Queso Fresco -**4⁵⁰/ 12-**

BLACKENED SHRIMP
Grilled Onions / Corn Salsa / Ensenada Sauce / Corn Tortilla -**6 / 15-**

CAJUN SEASONED COD Napa Slaw / Guava Puree / Pico De Gallo -**5⁵⁰/ 14-**

VEGETARIAN Cremini Mushrooms / Summer Squash / Poblano Peppers / Queso Fresco / Salsa Fresca -**5 / 13-**

Extras!

Add Fresh Guacamole...**1⁵⁰**

Add Sliced Avocado...**1⁵⁰**

SKILLET FAJITAS Sizzling Onion & Bell Peppers / Pico De Gallo / Guacamole / Lettuce / Jalapeno Sour Cream / Shredded Cheese / House Seasoned Spanish Rice / House Black Beans / Corn or Flour Tortillas
Marinated Chicken....**14⁵⁰**
Slow-Roasted Carnitas....**14⁵⁰**
Tender Carne Asada....**16**
Blackened Shrimp....**16⁵⁰**

DESSERTS

BROWNIE DELIGHT Chocolate fudge brownie with Vanilla Bean ice cream and chocolate drizzle -**8-**

NEW YORK STYLE TURTLE CHEESECAKE with caramel drizzle -**8-**

SPECIALTY BURGERS & SANDOS

All Burgers and Sandwiches come with Lettuce, Tomato, Pickles & Onion, served with Seasoned Waffle Fries or your choice of side. Sub House Salad....**2** Sub Onion Rings....**2**

GUAVA'S FAMOUS BURGER 1/2 Pound, Seasoned & Hand-Packed Burger / Build-Your-Own Style -**11-**

ADD ONS

CHEESES +**1²⁵**

Blue Cheese Slice
California Smoked Cheddar
Pepper Jack
Provolone
Smoked Gouda

EXTRAS +**1**

Sauteed Onions
Sauteed Cremini Mushrooms
Sauteed Serrano Peppers
House BBQ
Sriracha Aioli

ADD ONS for \$2

Applewood Smoked Bacon
Fried Onion Strings
Avocado Slices



OL' SMOKEY BURGER 1/2 Pound Burger Stuffed with Smoked Gouda & Chopped Bacon / Smoked Cheddar / MORE BACON!! / Fried Onion Strings / Smoked Garlic-Buttered Bun -**15-**

COCONUT CRUSTED MAHI SANDWICH Pan Seared Mahi / Coconut Panko / Fresh Pineapple Salsa / Pickled Onions / La Naranja Slaw / Sweet Hawaiian Bun -**15-**

"THE ORIGINAL" EL DIABLO BURGER Guava's Burger / Pepper Jack / Applewood Smoked Bacon / Fried Onion Strings / Serrano Peppers / Sriracha Aioli Drizzle -**14-**



BBQ PULLED PORK SANDWICH Slow Roasted Pork / House BBQ Sauce / La Naranja Slaw / Fresh Pineapple Salsa / Fried Onion Strings / Sweet Hawaiian Bun -**12-**

LOCO COCO CHICKEN SANDWICH Coconut Crusted Chicken Breast / Fresh Pineapple Salsa / Sweet Thai Chili Sauce / Sweet Hawaiian Bun -**13-**

KICK'N CHICKEN SANDWICH Marinated Chicken Breast / Provolone / Applewood Smoked Bacon / Avocado / House BBQ / Brioche Bun -**14-**

ENTREES

AU POIVRE NY STRIP 8oz New York Strip Steak / Garlic Rosemary Mashed Potatoes / Grilled Asparagus / Maitre d'Hotel Butter & Steak Au Poivre Sauce / Micro Greens -**16-**

MAHI PLATE Grilled & Blackened Mahi Mahi / Seasoned Spanish Rice / Grilled Asparagus / Beurre Blanc Sauce / Served on Bed of Mixed Greens -**17-**

BAJA SHRIMP FETTUCCINI Artichoke Hearts / Cremini Mushrooms / Parmesan Cheese / Fettuccini Pasta / Garlic Bread -**17-**

\$2 split plate charge / \$10 corkage fee / \$10 credit card minimum

Eggs, hamburgers & steaks may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

All credit card transactions are subject to an exclusive 8% sales tax. A tab left open is subject to an 18% service charge.

TEQUILAS

55 TEQUILAS - ALL 100% WEBER BLUE AGAVE
MAKE IT A MARGARITA +\$2

BLANCO Not influenced by the aging process, 100% agave silver tequilas retain the natural sweetness of the agave often missing in the aged spirits. A fine blanco is excellent for shooter and mixed drinks. Salud!

ASOMBROSO.....9 ⁵⁰	FORTELZA.....10
AVION.....9	HERRADURA
AZUNIA (ORGANIC)...9 ⁵⁰	SILVER.....8 ⁵⁰
CASA NOBLE	MILAGRO.....8
CRYSTAL.....9	MILAGRO
CASAMIGOS.....9 ⁵⁰	SELECT BARREL
CLASE AZUL	RESERVE.....12
PLATA.....13	PATRON.....9 ⁵⁰
CORRALEJO.....8	PELIGROSO.....8
DON JULIO.....9 ⁵⁰	SIETE LEGUAS.....9
EL JIMADOR.....6 ⁵⁰	

REPOSADO / RESTED Reposado (rested) is aged for a minimum of 2 months to one year in oak tanks or barrels. Reposado tequilas range in hues from very pale straw color to a deep gold and are excellent for sipping or in a margarita.

1921 RESERVA.....9 ⁵⁰	DON JULIO.....10 ⁵⁰
AVION.....10	DUCLE VIDA.....7 ⁵⁰
AZUNIA (ORGANIC)...9 ⁵⁰	EL MAYOR.....10
CABO WABO.....9	FORTELZA.....11
CASA NOBLE.....11	HERRADURA.....9 ⁵⁰
CASAMIGOS.....10 ⁵⁰	HUSSONG'S.....9
CAZADORES.....9	SAUZA HORNITOS.....7
CLASE AZUL.....15	PATRON.....10 ⁵⁰
CORRALEJO.....8 ⁵⁰	PELIGROSO.....9

ANEJO Anejo tequilas are aged for at least one year in government sealed oak barrels. This transforms the youthful spirit into a mature and mellow one. Premium Anejos should be sipped so you can savor their aroma and flavor.

AVION.....11	HERRADURA.....11
CASAMIGOS.....12	MAESTRO DOBEL
CAZADORES.....10	DIAMANTE.....11
CORRALEJO.....11	PATRON.....11 ⁵⁰
DON JULIO.....12	AZUNIA (ORGANIC)...9 ⁵⁰
DON JULIO 70	PELIGROSO.....12
ANEJO CLARA.....14	TRES
DUCLE VIDA.....9	GENERACIONES.....10 ⁵⁰
GRAN	
CENTENARIO.....12	

RESERVA DE LA CASA These extraordinary Extra Anejos are barrel aged a minimum of 2¹/₂ - 5+ years. Treat yourself!

CASA NOBLE	DON JULIO 1942.....21
SINGLE BARREL	HERRADURA
(5 YEAR).....16	SELECCION
CUE--RVO RESERVA	SUPREMA.....50
DE LA FAMILIA.....20	

SPECIALTY TEQUILAS Enjoy our variety of unique flavor-infused tequilas and rotating Mezcal

PATRON XO	RESERVA DEL
CAFÉ.....8 ⁵⁰	SEÑOR PREMIUM
PELIGROSO	ALMONDRADO.....8
CINNAMON.....9	ROTATING MEZCAL*
DOLCE VIDA	*Ask Your Server
GRAPEFRUIT.....8	

DRAFTS. BOTTLED BEER.

Check out the chalkboard or ask your server for a list of our draft & bottled beers.

ROTATING DRAFTS

Order a 14oz or...
Make it a 22oz add -2- or...
Make it a Pitcher!

VINO

White Wine

GLASS / BOTTLE

FLIP FLOP CHARDONNAY	6 / 22
HESS SELECT CHARDONNAY	7 / 25
FLIP FLOP PINOT GRIGIO	6 / 22
FRANCISCAN ESTATE SAVIGNON BLANC	9 / 32
FRANCISCAN ESTATE EQUILIBRIUM	12 / 44

Bubbly

GLASS / BOTTLE

OPERA PRIMA SPARKLING WINE	6 / 22
PIERRE JOUET CHAMPAGNE	- / 85

Red Wine

GLASS / BOTTLE

FLIP FLOP CABERNET SAVIGNON	6 / 22
JOEL GOTT CABERNET SAVIGNON	- / 40
FLIP FLOP PINO NOIR	6 / 22
ESTANCIA PINO NOIR	9 / 32
FLIP FLOP MERLOT	6 / 22
GRAFFIGNA MALBEC	8 / 28

HAND CRAFTED MULES

All Mules are made with Ginger Beer /
Fresh Squeezed Lime / Flavored Bitters

MOSCOW MULE Russian Standard Vodka /
Angostura Bitters -10-

TITOS MULE Micro Distilled, Gluten Free Titos
Vodka / Angostura Bitters -10-

CUCUMBER LIME MULE Svedka Cucumber
Lime Vodka / Angostura Bitters -10-

MANGO MULE Malibu Mango /
Angostura Bitters -10-

MULE KICK Don Julio Blanco Tequila /
Fresh Serrano Pepper / Orange Bitters -10-

THE .50 CAL MULE Bulleit Bourbon /
Cherry Bitters -10-

SPECIALTY COCKTAILS

THE FAMOUS BIONIC BEAVER Our Signature
Drink for Sharing! Seagrams Vodka / Gin /
Rum / Triple Sec / Peach Schnapps / Light Beer /
Grenadine / Splash Cranberry -15-

GUAVA ISLE TEA New Amsterdam Razz Vodka /
Gin / Rum / Triple Sec / Sweet & Sour /
Splash of Guava Nectar -10-

GUAVA MAI-TAI Captain Morgan Spiced Rum /
Light Rum / Pineapple / Guava Nectar /
Grenadine / Zaya 12-Year Rum Float -10-

B.L.T. BLOODY Ketel One Vodka / Secret
Ingredient Bloody Mary Mix / Old Bay & Salt Rim /
Thick Cut Honey-Cured Bacon / Lettuce /
Fresh Tomato / Pickle / Olive -11-

LIMONA FRESCA / GB BOOTLEG Tito's Vodka
/ Limeade / Fresh Mint Leaves / Fresh Squeezed
Lime / Club Soda / Lime Garnish -10-

MOJITO CLASSICO: Bacardi Superior Rum /
Fresh Squeezed Lime / Fresh Mint Leaves / Simple
Syrup / Club Soda / Sprig Fresh Mint -10-

HAND CRAFTED MARGARITAS

Our hand-crafted "Best at the Beach" Margaritas
are all made using our own custom blended

Guava Beach Margarita Mix (GBMM).

A perfect blend of Agave Nectar and premium
Sweet & Sour. Salud!

Grande / Gigante / Pitcher

CLASSIC CADILLAC EL DORADO Corralejo
Reposado / Cointreau / GBMM / Fresh Squeezed
Lime / Grand Marnier Float 13 / 19 / 47

THE SKINNY Avion Silver / Triple Sec / Dash of
GBMM / Fresh Squeezed Lime / Club Soda 10 / 16 / 36

MARGARITA DE CASA El Jimador Blanco /
Triple Sec / GBMM / Fresh Squeezed Lime 8 / 13 / 27

GUAVA-RITA El Jimador Blanco / Triple Sec /
GBMM / Guava Nectar / Fresh Squeezed Lime
9 / 14 / 28

MANGO TANGO: Herradura Silver / Triple Sec
/ GBMM / Mango Puree / Fresh Squeezed Lime /
Tanjin Rim 10 / 16 / 36

BLUE AGAVE Don Julio Blanco Tequila / GBMM /
Blue Curacao / Fresh Squeezed Lime 10.5 / 16 / 36

GREEN IGUANA Azunia Blanco Tequila /
Melon Liqueur / GBMM / Fresh Squeezed Lime
10.5 / 16 / 36

EL PICANTE Casamigos Blanco / Triple Sec /
GBMM / Muddled Fresh Serrano Peppers /
Fresh Squeezed Lime / Tanjin Rim 12 / 18 / 40

EL PATRON Patron Silver / Patron Citronage /
GBMM / Fresh Squeezed Lime 12 / 18 / 40

PERFECT PALOMA Dulce Vida Grapefruit In-
fused Blanco / Club Soda / Fresh Lime / Salt Rim
8 / 13 / 27

MARGATINI Corralejo Reposado /
Patron Citronage / Fresh Squeezed Lime /
Grand Marnier Float / Served "UP" in a Martini
Glass / Cinnamon & Sugar Rim / Orange Slice 12