

EST

2012

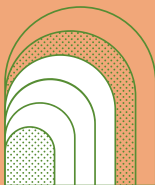


SUPER COOL AWESOME MENU

PLAYGROUND

TUCSON

278 E. Congress Street
Tucson, Arizona.



CONTACT US

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COCKTAILS

GOOD FORTUNE \$16

"with luck all things are possible."

soju, vodka, lemon, strawberry, mint, vegan cookie, good fortune.

TOKYO TEA MILK PUNCH \$14

"does a body good."

vodka, rum, gin, orange liquor, japanese melon, lemon, clarified milk wash, passionfruit boba.

EASTERN PALOMA \$13

"one tequila, two tequila, three tequila.. floor."

mezcal, lychee, lime, passoa passionfruit, grapefruit soda, edible flower.

PART TIME INFLUENCER \$15

"you could be a part time model."

gin, raspberry brandy, orange liquor, prickly pear, pineapple, angostura bitters.

SAYONARA MOTHER F*CKER \$15

"like the ancient proverb goes..."

tequila, blue island punch, vodka, blue curacao, citrus soda, good byes.

MULE IN A CHINA SHOP \$16

"handle with care."

black reposado tequila, piment de' espillette, lime, pineapple puree, ginger beer.

PSSST THURSDAYS

SECRET A FARE \$12

caviar, creme fresh, housemade crisp.

OYSTERS

raw oyster, agua chile foam.

INDIVIDUAL \$3

HALF DOZEN \$15

DOZEN \$28

ADD CAVIAR (PER OYSTER) \$5

MARTINI BAR

GIN OR VODKA \$13

BASIC

DIRTY

FILTHY AF

PORNSTAR \$13

vodka, passion fruit, lime, vanilla, sparkling wine.

ESPRESSO \$13

vanilla vodka, espresso liquer, cold brew coffee & amaretto foam.

\$7 MARTINI

FROM FOUR TO SIX THURSDAYS

SHHH, ITS OUR LITTLE SECRET

1/2 OFF ALL BOTTLES OF CHAMPAGNE
FOR YOUR REAL FRIENDS. DOUBLE THE
PRICE FOR YOUR SHAM FRIENDS.
ALL DAY THURSDAY.

SUNDAY BRUNCH

JOIN US EVERY
SUNDAY
11 AM - 4 PM
FOR
BOTTOMLESS
MIMOSAS AND
BRUNCH

HAPPY HOUR

4PM-6PM WEEKDAYS
\$2 DOLLARS OFF
HOUSE COCKTAILS,
DRAFT BEER, HOUSE
WINE & SMALLER FARE

YEAR OF THE
DRAGOON
DRAGOON DRAFT &
ONE SMALLER FARE
\$12

4PM - 6PM



SMALLER FARE

SHRIMP CEVICHE WONTON \$17

chipotle crema, radish, avocado, ceviche mix, grilled pineapple, micro cilantro.

MISO MUSSELS \$18

ginger, garlic, red onion, celery, spring onions, water chestnuts, bean sprouts, miso broth.

EDAMAME \$8

spicy citrus soy, tajiin, garlic, sea salt, furikake.

PRETZEL BITES \$11

house made with japanese lager, served with a wasabi mustard.

SPRING EGG ROLLS \$13

ground chicken, bean sprouts, carrots, celery, jicama, cabbage, peanut sauce.

WINGS OR TENDIES \$12

GOCHUJANG
CHILI GARLIC
LEMON PEPPER
TRADITIONAL HOT

CHEFS BURGER MP

rotating special burger of the day, ask your server for details.



LARGER FARE

BAO BUNNIES \$16

sticky bun, four hour braised birria, jalapeno, cabbage, cilantro, pickled carrot, chipotle aioli.

BAHN MI \$15

twice cooked pork belly, gochujang, soy aioli, cucumber, jalapeno, pickled carrots, jicama, cabbage, spring onion, cilantro

BIRRIA PHO \$17

braised beef, rice noodle, bok choy, carrot, celery, onion, broccolini, bean sprouts, spicy beef broth.

ON THE LO MEIN & STEAK \$20

bistro steak, lo mein noodle, carrot, bok choy, celery, onion, cabbage, hoisin, arugula, chili garlic.

SUSHI

AGUACHILE CRUDO \$18

hamachil, red onion, avocado, micro cilantro, cucumber, jalapeno, cilantro, lime.

MAHI TSUNAMI ROLL \$14

tempura fried mahi mahi, cream cheese, red bell pepper, cilantro, ahi tuna, avocado, mango, jalapeno, eel sauce.

CITRUS VEGGIE ROLL \$15

bok choy, broccolini, onion, red bell pepper, cilantro, soy sauce, yuzu, kosho, avocado, sweet chili garlic

SONORAN SUSHI DOG \$15

tempura battered fried sushi rice, spicy crab mix, diced ahi, cucumber, avocado, edamame, wasabi aioli, eel sauce, spring onions, furikaki.