

APPETIZERS & SALADS



CHIPS AND GUACAMOLE

Hand-mashed avocado, chopped tomato, onion, cilantro, and lime juice. Served with a basket of tortilla chips. | \$90

BAKED CHEESE, SPINACH, AND ARTICHOKE DIP

Freshly prepared in-house and topped with diced tomatoes. Served with sea salt seasoned tortilla chips. | \$99

VEGGIE FLATBREAD

Thin crust flatbread topped with tomato, basil pesto, banana peppers, mushrooms, onions, and cheese. | \$125

CHICKEN FLATBREAD

Thin crust flatbread topped with roast chicken, smoked BBQ sauce, caramelized onions, bell pepper, and cheese. | \$145

POUTINE

Fries, oaxaca cheese, and gravy. | \$90

FRENCH FRIES | \$55

CHICKEN NACHOS

Corn tortillas layered with beans, pico de gallo, shredded chicken and mozzarella/cheddar cheese. | \$155

| ADD GUACAMOLE | \$45

FISH TACOS

Flour tortilla stuffed with breaded fish, cole slaw, manchego cheese. Topped with mango salsa. Served with chipotle dip | \$130

MANGO CHICKEN SALAD

Grilled chicken on top of a bed of crisp lettuce, red peppers, carrots, onions, cabbage, and mango; tossed in a honey lime dressing. | \$129

MIXED GREENS

Tomato, red onion, cucumber, tossed with honey Cider Vinaigrette. | \$95

| WITH GRILLED CHICKEN | \$129

CAESAR SALAD

Romaine, bacon, parmesan, croutons, with creamy Caesar dressing. | \$100

| WITH GRILLED CHICKEN | \$129

Chef's Favorite   

DAILY DINNER FEATURES

EVERY DAY STARTS 4:00 PM TO 9:00 PM

MONDAY

MEATLOAF WITH SMASHED GARLIC POTATOES & BUTTER CARROTS \$139

TUESDAY

CHICKEN MILANESA WITH RICE & SEASONAL VEGETABLES \$130

WEDNESDAY

HOT ROAST BEEF ON CIABATTA WITH SMASHED POTATOES & VEGETABLES \$125

THURSDAY

SHRIMP PAD THAI \$145
CHICKEN PAD THAI \$155

FRIDAY

SPAGHETTI BOLOGNESE WITH SALAD & BREAD \$130

SATURDAY

CHICKEN FAJITAS \$130

SUNDAY

MAHI MAHI WITH RICE & MANGO SAUCE \$170

EVERYDAY

OUR FAVORITE SPECIAL
CHICKEN PAD THAI \$145



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Seasons 
P.V.

Restaurant - Bar
Canadian & American
Casual Dining With a
Mexican Touch
Breakfast / Lunch / Dinner

TAKE OUT
MENU



BREAKFAST



CLASSIC

Two eggs, your choice of bacon or sausage, toast and skillet potatoes. | **\$90**

OMELET

Served with toast and skillet potatoes.


Cheddar Cheese. | **\$89**

Bacon and Cheese. | **\$95**

Veggie (onions, mushrooms, peppers, and cheese). | **\$90**

BREAKFAST SKILLET

Eggs, bacon, peppers, onions, skillet potatoes, spinach and cheddar, with toasted English muffin. | **\$99**

Without the English muffin. 

CHILAQUILES

Fried tortilla, eggs, cheese, topped with red salsa, onion, and sour cream. Served with beans. | **\$90**

Egg | **\$110** Chicken | **\$120**

EGGS BENNY

Two soft poached eggs on a toasted English muffin, topped with peameal bacon and hollandaise. Served with skillet potatoes. | **\$115**

EGGS FLORENTINE

Two soft poached eggs on a toasted English muffin, topped with spinach, hollandaise and parmesan cheese. Served with skillet potatoes. | **\$110**

STUFFED FRENCH TOAST

Egg dipped thick sliced bread, filled with citrus cream cheese, topped with seasonal fruit and pecan maple cream. | **\$95**

PANCAKES

Fluffy pancakes topped with your choice of honey or maple syrup, fresh fruit. | **\$85**

STUFFED PANCAKES WITH BANANA

Accompanied by fresh fruit and your choice of honey or maple syrup. | **\$95**

FRUIT PLATE

 | **\$55**

YOGURT/FRUIT/GRANOLA

Vanilla yogurt, "made-in-house almond granola", and fresh fruit. | **\$89**

BREAKFAST BAGEL

Toasted bagel layered with egg, bacon, cheddar, tomato, and lettuce. Served with skillet potatoes. | **\$95**

BURGERS



Our burgers are fresh, never frozen, 8 oz. ground beef patties straight from the grill. All burgers, sandwiches, and wraps are served with cole slaw and your choice of fries or side salad.

CLASSIC

Lean ground chuck, with lettuce, tomato, and onion. | **\$115**

THE BACON CHEESE

Aged cheddar cheese, bacon, lettuce, tomato, and onion. | **\$139**

CHICKEN FETA

Grilled chicken breast, feta, lettuce, tomato, cucumber, onion, and tzatziki sauce. | **\$129**

MUSHROOM & CHEESE

Roasted mushrooms, cheese, tomato, lettuce, and onion. | **\$129**

THE ALL CANADIAN

Panko-breaded cheese, peameal bacon, barbecue sauce, lettuce, tomato, and onion. | **\$139**

QUINOA BLACK BEAN

Blend of quinoa, black beans, peppers, onion, and cumin. Served with chipotle mayo, spinach, tomato, and onion. | **\$119**

SANDWICHES & WRAPS

PULLED PORK

Seasoned pork, slow roasted in-house, topped with cole slaw. Served on a toasted ciabatta. | **\$110**

CHICKEN STACK

Seasoned grilled chicken breast, Panko-breaded cheese, bacon, roast garlic mayo, tomatoes, apple slices, and lettuce. | **\$119**

ROAST BEEF DIP

Shaved roast beef, served on toasted ciabatta with caramelized onions, cheese, horseradish mayo, and beef jus for dipping. | **\$119**

VEGETARIAN

Whole wheat bread with tomato, lettuce, spinach, avocado, mushrooms, cucumber, onion and garlic mayonnaise. Accompanied by fresh fruit or salad. | **\$95** Add Cheese | **\$25**

SPICY CHICKEN WRAP

Crispy flour dusted chicken strips tossed in Frank's RedHot butter sauce, wrapped in a grilled tortilla, with lettuce and shredded cheese. | **\$115**

CRISPY FISH WRAP

Panko breaded fish, fried crisp. Served in a grilled tortilla with lettuce, tomato, red onion, and lemon dill mayo. | **\$149**

ROASTED VEGGIE WRAP

Mushrooms, onions, peppers, lettuce, feta, diced tomato, cucumber and tzatziki, in a grilled spinach tortilla. | **\$109**

CHICKEN CAESAR WRAP

Grilled chicken, bacon, parmesan cheese, lettuce and Cesar dressing, in a grilled tortilla. | **\$129**

ENTRÉES



MAHI MAHI SKILLET

Pan seared Mahi mahi topped with mango salsa. Served with rice and seasonal vegetables. | **\$170**

ROAST CHILI LIME CHICKEN

Corona brined chicken breast, pan seared with fresh herbs and chili lime sauce. Served with apple slaw and your choice of roast garlic smashed potatoes or rice. | **\$170**

8 OZ. SIRLOIN

Cast iron seared sirloin basted with herb butter. Served with roast garlic smashed potatoes and seasonal vegetables. | **\$210**

| Add grilled tequila marinated shrimp skewer | **\$40**

SHRIMP PENNE

Grilled shrimp tossed in a parmesan garlic cream sauce, with mushrooms, tomatoes, and spinach. | **\$149** | CHICKEN FOR IF YOU LIKE

CHICKEN/SHRIMP PAD THAI

Seasoned pan seared chicken/shrimp, egg, bean sprouts, carrots, green onions, cilantro, and rice noodles, tossed in a sweet and spicy sauce, topped with chopped peanuts. | **Chicken \$145 Shrimp \$155**

ENCHILADAS

Corn tortilla stuffed with chicken, cheese, topped with tomato salsa and sour cream. Served with rice and baked beans. | **\$115**

ENMOLADAS

Corn tortilla stuffed with chicken and cheese, topped with mole sauce drizzled with sour cream. Served with rice and baked beans. | **\$115**

SEAFOOD BOWL

Fish and shrimp stewed in a herb infused white wine tomato broth. Served over rice. | **\$180**

SPAGUETTI ALFREDO

Pasta mixed in béchamel sauce, butter with bacon and parmesan cheese. | **\$99**
Add grilled chicken. | **\$130** or Shrimp | **\$145**

STUFFED PEPPERS

Stuffed peppers with meat in Bolognese sauce, gratin cheese and flour tortillas. Served with rice or garlic potato. | **\$145**