

appetizer

\$

proper guacamole 16
cilantro, escabeche

fresh seafood

\$

baja oysters* 6 ea
serrano & cilantro mignonette, lime

gulf snapper & aji amarillo aguachile* 22
toasted chia seed, shiso, corn chips

octopus aguachile negra 21
avocado, fried leeks

poached gulf shrimp ceviche 22
coconut leche de tigre, fresno, dried lime

bigeye tuna tartare* 25
*crushed avocado, cashew
salsa seca, white soy ponzu*

crab tostada* 25
*chilled spicy crab, avocado, fermented chili
morita, jalapeño butter, crispy leeks*

seafood platter* 85
*u12 shrimp cocktail, 6 oysters with
serrano mignonette, snapper crudo*

ensaladas

\$

caesar* 18
classic with garlic croutons & white anchovy

watermelon & jicama 16
cucumber, mint, tajin, chili lime vinaigrette

add achiote chicken breast 12

add steak arrachera* 14

add grilled shrimp 14

add seared tuna* 16

tacos

\$

migas 13
*scrambled eggs, crispy tortilla chips, pepperjack
cheese, avocado, salsa verde, on a flour tortilla*

chorizo 13
*scrambled eggs, papas con chorizo, monterey
jack cheese, salsa fresca, on a flour tortilla
make it vegan - served with soyrito, on a corn tortilla*

gulf red snapper a la plancha 24
pickled onion, morita aioli, fresh corn tortillas

shrimp al pastor 26
*cilantro crema, marinated cabbage,
pickled red onions, cilantro*

brunch specialties de la piscina

\$

brunch fajita 32
arrachera, achiote chicken, pastor, or shrimp
scrambled eggs, hash browns, beans & tortillas*

housemade granola 18
greek yogurt, berries, agave, mint

huevos ahogados 15
*two soft poached eggs, salsa ranchera, queso
fresco, grilled queso panela, cilantro*

huevos ranchero 15
*sunny side up egg, fried corn tortilla, salsa verde,
queso fresco, pickled fresno, cilantro, pico de gallo*

sope de la piscina 15
*two poached eggs, adobo grilled mushrooms
refried beans, queso fresco, pickled
fresno, cilantro, habanero crema*

chicken torta 22
*grilled chicken, oaxaca cheese, refried beans,
avocado, salsa verde, jalapeno, shredded lettuce*

table top sizzling fajitas

\$

*served with fresh tortillas, garlic jalapeño
butter, monterey jack cheese, sour cream,
chunky avocado salsa, rice & beans*

no.1 10 oz prime steak arrachera al carbon* 46

no.2 12 oz pineapple & soya marinated ribeye* 60

no.3 achiote marinated chicken breast 34

no.4 pork al pastor 40

no.5 jumbo gulf shrimp 40

no.6 steak arrachera* & achiote chicken 49

fajita additions

mixed vegetable skewer 8 ea

bacon-wrapped gulf shrimp 7 ea

quail diablos 7 ea

jalapeño & oaxaca cheese rellenos 4 ea

non-alcoholic beverages

\$

acqua panna 10 mexican coke 8

san pellegrino 6 diet coke 5

sparkling sprite 5

topo chico 6 dr pepper 5

sparkling house limonada 5

rambler water 5 iced tea 5

sparkling berry hibiscus tea 5

jarritos tamarind 7 katz cold brew 12

jarritos pineapple 7

margaritas de la piscina

₪	
el clásico	18
<i>milagro blanco, naranja, agave, orange bitters, lime, citrus salt</i>	
<i>choice of frozen or on the rocks</i>	
add housemade serrano tincture	2
substitute with rosaluna mezcal	2
la isabella	20
<i>el tesoro reposado, amaretto, amaro nonino, naranja, lime, citrus salt</i>	
el fantasma	21
<i>tequila ocho blanco, clarified lime juice, naranja, smoked sea salt</i>	
sandía fresca	22
<i>milagro reposado, freshly juiced watermelon, strawberries, rhubarb bitters, hibiscus-infused agave, hibiscus salt</i>	

cocktails

₪	
spritz de la casa	18
<i>aperol, st. germain, giffard grapefruit, prosecco</i>	
mimosarita	20
<i>tequila, naranja liqueur, orange juice, prosecco</i>	
carajillo martini	23
<i>don fulano blanco, licor 43, espresso, simple syrup</i>	

micheladas y marias

₪	
rojo <i>choice of michelada or maria</i>	20/22
<i>traditional house-made mix, chamoy & aleppo salt rim</i>	
verde <i>choice of michelada or maria</i>	21/23
<i>tomatillo house-made mix, chamoy & citrus salt</i>	
madre <i>choice of michelada or mezcal maria</i>	22/24
<i>orange house-made mix, chamoy & himalayan pink salt</i>	

beers

₪	
el berto mexican lager	9
<i>hi sign brewing</i>	
modelo especial	9
corona premier	9
karbach	9
bell's ipa	9
electric jellyfish	12
<i>pinthouse brewing</i>	
rico tepache cider	12
<i>austin eastciders</i>	
athletic brewing co.	9
<i>upside dawn non-alcoholic brew</i>	

sparkling

₪	
la vieille ferme ♦ brut	18/70
<i>france</i>	
alma negra ♦ brut rosé	18/70
<i>mendoza, argentina</i>	
raventós 'blanc de blancs' ♦ extra brut	20/78
<i>conca del riu, spain</i>	

rosé

₪	
can sumoi 'la rosa' ♦ 2022	18/70
<i>penedès, spain</i>	
hecht & bannier ♦ 2022	20/78
<i>côtes de provence, france</i>	
marine layer 'carina' ♦ 2023	25/98
<i>sonoma, california</i>	

white

₪	
casa silva ♦ sauvignon gris ♦ 2020	18/70
<i>valle de colchagua, chile</i>	
viña cobos 'felino' ♦ chardonnay ♦ 2019	20/78
<i>mendoza, argentina</i>	
granbazán ♦ alberriño ♦ 2022	25/98
<i>rías baixas, spain</i>	

red

₪	
catena zapata 'vista flores' ♦ malbec ♦ 2021	18/70
<i>mendoza, argentina</i>	
cabriola by borsao ♦ syrah & garnacha ♦ 2017	20/78
<i>campo de borja, spain</i>	
marqués de riscal 'reserva' ♦ tempranillo ♦ 2019	25/98
<i>rioja, spain</i>	

zero proof

₪	
mojito seco	16
<i>lyre white cane, mint, lime, demerara, sparkling water</i>	
suave paloma	16
<i>seedlip grove, mint, lime, saline, fevertree sparkling grapefruit</i>	

wellness juices

₪	
spicy sandia	12
<i>watermelon, chili pepper, lemon juice</i>	
naranja	12
<i>carrot, tumeric, ginger</i>	
pepino	12
<i>cucumber, mint, apple</i>	