

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

tuna crudo 22
aguachile rojo, jicama, summer onion, toasted coriander, pepitas

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, papas con rajitas, 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
no.7 summer squash & charred oyster mushroom 32

fajita additions
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>	