

**L PISCINA**

**CEVICHES & FAJITAS**

## la piscina margaritas

\$

house margarita on the rocks or frozen <i>blanco tequila, fresh key lime, naranja orange, &amp; house citrus salt</i>	16
make it with mezcal	+2
spicy pepino with fresh cucumber, jalapeño & aleppo chile salt	+1
texas sandía with watermelon agua fresca & spicy tajin salt	+1
jamaica with hibiscus, fresh spearmint & tangy pink salt	+1

## copita boards

MKT

\$

*please reference our full list of agave spirits. copita  
of agave alongside fruits, salts & a house sangrita.*

## cocktails

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la fresa 75 <i>london dry gin, strawberry &amp; elderflower, lime, raventos sparkling rosé</i>	16
watermelon burro <i>1876 vodka, watermelon agua fresca, lime, fever tree ginger beer</i>	16
sunrise de jamaica <i>cimarron blanco, hibiscus &amp; mint grenadine, fresh orange juice</i>	16
blood orange paloma <i>lalo blanco, fresh blood orange &amp; grapefruit, lime, jarritos, citrus salt</i>	17
aguardiente daiquiri <i>uruapan charanda rum, ancho reyes, fresh key lime, sugar</i>	16
piloncillo smash <i>old forester bourbon, piloncillo, mint &amp; fresh pineapple</i>	16
bloody maria <i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, &amp; aleppo chile salt</i>	15

make any beer a michelada <i>spicy hibiscus sangrita, oaxacan bloody mix, aleppo chile salt</i>	+1
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## sparkling wines

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bodkin brut blanc de blanc <i>lake county, california</i>	15/60
raventos i blanc rosé <i>conca del riu anoia, spain</i>	16/62
william chris 'pet-nat' rosé <i>hye, texas</i>	68
bruno paillard <i>champagne, france</i>	86

## rose

\$

c.l. butaud 'pa pa frenchy' <i>high plains, texas</i>	15/60
scribe pinot noir <i>sonoma, california</i>	18/70
bichi rosa <i>tecate, mexico</i>	98

## white

\$

duchman vermentino <i>driftwood, texas</i>	15/60
casa magoni sauvignon blanc <i>valle de guadalupe, mexico</i>	16/62
tyler chardonnay <i>santa barbara, california</i>	18/70

## red

\$

southold farm blend <i>fredericksburg, texas</i>	15/60
presqu'ile pinot noir <i>sonoma coast, california</i>	17/64
solar fortún 'o positivo' cabernet <i>valle de guadalupe, mexico</i>	20/78

## draft beers

\$

hi sign 'el berto'	
mexican lager	8
pacifico	8
modelo negra	8
real ale 'vamos'	
lime gose	8

## cans

\$

modelo especial	8
corona premier	7
bells ipa	8
shacksbury 'bad boy'	
dry cider	9
ranch rider	10

## non-alcoholic beverages

\$

agua de piedra <i>sparkling or still</i>	6	mexican sprite	4
topo chico	4	mexican coke	4
iced tea	3	diet coke	4
<i>berry hibiscus or black</i>		dr pepper	4
jarritos	4	house limonada	5

## fresh seafood

### \$

baja style oysters* <i>serrano &amp; cilantro mignonette, lime</i>	5 ea
komo gway shooter* <i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>	10
gulf snapper & aji amarillo aguachile* <i>toasted chia seed, shiso, corn chips</i>	19
octopus aguachile negra <i>avocado, fried leeks</i>	19
poached gulf shrimp aguachile <i>cucumber and jalapeño</i>	19
yellowfin tuna crudo* <i>habanero, corn chips, red onion, horseradish</i>	21
playa cóctel* <i>gulf shrimp, snapper, octopus, spicy tomato &amp; limon</i>	20

## snacks & appetizers

### \$

quick salted & smashed cucumber <i>lime &amp; tajin</i>	6
proper guacamole <i>toasted pine nuts, cilantro, grilled jalapeño</i>	14
queso fundido <i>queso oaxaca, monterry and cabra cheese, rajas, salsa habanero &amp; fresh flour tortillas</i>	14
add chorizo verde	4
piscina nachos <i>queso mixto, refried beans, sour cream, shredded cabbage, pico de gallo</i>	15
add beef picadillo & jalapeño	5
add steak arrachera*	7
add achiote chicken breast	5
crunchy greens <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	15
lobster quesadilla <i>chipotle, fresh tomato, pineapple pico</i>	32
green chorizo & huitlacoche quesadilla <i>queso mixto, green cabbage slaw</i>	20
smoked salmon tostada <i>capers, dill, grated egg, sprouts, tomatillo salsa</i>	21
baja seabass tacos a la plancha <i>pickled onion, morita aioli, fresh corn tortillas</i>	19