

fresh seafood

\$

baja oysters* <i>serrano & cilantro mignonette, lime</i>	5 ea
oyster shooter* <i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>	10
gulf snapper & aji amarillo aguachile* <i>toasted chia seed, shiso, corn chips</i>	20
octopus aguachile negra <i>avocado, fried leeks</i>	21
poached gulf shrimp ceviche <i>coconut leche de tigre, fresno, dried lime</i>	20
bigeye tuna crudo* <i>citrus chili salsa, persian cucumber, avocado</i>	22
maine lobster tostada* <i>salsa guajillo, avocado, cucumber, yuzu arbol vinaigrette</i>	24

ensaladas

\$

caesar salad* <i>classic with garlic croutons & white anchovy</i>	18
crunchy greens <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	16
add achiote chicken breast	12
add steak arrachera*	14
add grilled shrimp	14
add seared tuna*	16

snacks & appetizers

\$

quick salted & smashed cucumber <i>lime & tajin</i>	10
proper guacamole <i>cilantro, escabeche</i>	16
queso fundido <i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero & fresh flour tortillas</i>	16
add chorizo verde	4
piscina nachos <i>queso mixto, refried beans, sour cream, shredded cabbage, jalapeno, pico de gallo</i>	16
add beef picadillo & jalapeño	5
add achiote chicken breast	6
add steak arrachera*	7
add lobster	14

specialties de la piscina

\$

lobster quesadilla <i>chipotle, fresh tomato, pineapple pico</i>	36
green chorizo & huitlacoche quesadilla <i>queso mixto, green cabbage slaw</i>	26
gulf red snapper tacos a la plancha <i>pickled onion, morita aioli, fresh corn tortillas</i>	22
atlantic salmon a la plancha* <i>salsa guajillo, crispy leeks served with fresh tortillas, rice, & beans</i>	30
cochinita pibil <i>pork shoulder & belly in banana leaf with rice, beans & choice of tortillas</i>	32

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*	44
no.2 12 oz pineapple & soya marinated ribeye*	58
no.3 australian rack of lamb*	65
no.4 6 oz bacon-wrapped filet mignon*	48
no.5 achiote marinated chicken breast	32
no.6 pork al pastor	38
no.7 seasonal local vegetables & greens	28
no.8 whole maine lobster	65
no.9 jumbo gulf shrimp	38
no.10 steak arrachera* & achiote chicken	48
no.11 bacon-wrapped filet* & jumbo gulf shrimp	58
fajita additions	
australian rack of lamb (1pc)*	10 ea
bacon-wrapped gulf shrimp	7 ea
quail diablos	7 ea
jalapeño & oaxaca cheese rellenos	4 ea

la piscina margaritas

\$	house margarita on the rocks or frozen <i>blanco tequila, fresh lime, naranja orange, & house citrus salt</i>	18
	make it with mezcal	+2
	spicy pepino with fresh cucumber, jalapeño & aleppo chile salt	+2
	texas sandía with watermelon agua fresca & spicy tajin salt	+2
	jamaica with hibiscus & tangy pink salt	+2

cocktails

\$	la fresa 75 <i>london dry gin, strawberry & elderflower, lime, alma negra brut rosé</i>	18
	watermelon burro <i>1876 vodka, watermelon agua fresca, lime, fever tree ginger beer</i>	18
	siesta <i>casa del sol blanco tequila, luxardo, grapefruit, lime, simple syrup</i>	18
	elote cobbler <i>nine banded bourbon, tequila, elote liquor, almond milk, lemon, orgeat</i>	18
	pancho villa <i>appleton estate rum, london dry gin, apricot liquor, fresh lime, pineapple</i>	17
	horchata con café <i>1876 vodka, café Fuego & house made horchata</i>	17
	bloody maria <i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, & aleppo chile salt</i>	17

draft beers

\$	calidad	9
	mexican lager	9
	modelo negra	9
	pacifico	9

cans

\$	modelo especial	9
	corona premier	9
	bell's ipa	9

make any beer a **michelada** +1
*spicy hibiscus sangrita, oxacan bloody mix,
aleppo chile salt*

sparkling wines

\$	bosco del merlo ♦ prosecco <i>veneto, italy</i>	15/60
	alma negra brut rosé <i>mendoza, argentina</i>	17/68
rosé		
\$	angels & cowboys ♦ 2021 <i>sonoma, california</i>	15/60
	bichi rosa ♦ 2018 <i>tecate, mexico</i>	98
	château minuty ♦ rose et or ♦ 2019 <i>côtes de provence, france</i>	130

white

\$	casa silva ♦ sauvignon gris ♦ 2020 <i>valle de colchagua, chile</i>	14/56
	Au bon climat ♦ chardonnay ♦ 2019 <i>santa barbara county, california</i>	18/72
	lieu dit ♦ chenin blanc ♦ 2019 <i>santa ynez valley, california</i>	60
	a los viñateros bravos ♦ 'granitico' ♦ 2020 <i>itata, chile</i>	75
	kistler ♦ chardonnay 'les noisetiers' ♦ 2019 <i>sonoma coast, california</i>	150

red

\$	casa magoni ♦ sangiovese/cabernet ♦ 2020 <i>valle de guadalupe, mexico</i>	15/60
	cloudline ♦ pinot noir ♦ 2020 <i>willamette valley, oregon</i>	18/72
	garage wine co. ♦ país '215 bc ferment' ♦ 2020 <i>secano interior, chile</i>	60
	clos du val ♦ cabernet sauvignon ♦ 2018 <i>napa valley, california</i>	100

non-alcoholic beverages

\$	agua de piedra	10	
	<i>sparkling or still</i>		
	rambler water	5	sprite
	<i>sparkling</i>		5
	giddy up cold brew	8	coke
	iced tea	5	5
	berry hibiscus tea	5	diet coke
			5
			dr pepper
			5
			house limonada
			5