

## fresh seafood

<b>\$</b>		
baja oysters*	6 ea	<i>serrano &amp; cilantro mignonette, lime</i>
	22	<i>gulf snapper &amp; aji amarillo aguachile* toasted chia seed, shiso, corn chips</i>
	21	<i>octopus aguachile negra avocado, fried leeks</i>
	22	<i>poached gulf shrimp ceviche coconut leche de tigre, fresno, dried lime</i>
	25	<i>bigeye tuna tartare* crushed avocado, cashew salsa seca, white soy ponzu</i>
	23	<i>tuna &amp; avocado tostada* mojo de ajo crema, carrot ginger curtido, habanero onion escabeche, crispy leek</i>
	85	<i>seafood platter* u12 shrimp cocktail, 6 oysters with serrano mignonette, snapper crudo</i>

## ensaladas

<b>\$</b>		
caesar*	18	<i>classic with garlic croutons &amp; white anchovy</i>
	16	<i>watermelon &amp; jicama cucumber, mint, aleppo, chili lime vinaigrette</i>
	12	<i>add achiote chicken breast</i>
	14	<i>add steak arrachera*</i>
	14	<i>add grilled shrimp</i>
	16	<i>add seared tuna*</i>

## tacos

<b>\$</b>		
migas	13	<i>scrambled eggs, crispy tortilla chips, pepperjack cheese, avocado, salsa verde, on a flour tortilla</i>
	13	<i>chorizo scrambled eggs, papas con chorizo, monterey jack cheese, salsa fresca, on a flour tortilla make it vegan - served with soyrizo, on a corn tortilla</i>
	24	<i>gulf red snapper a la plancha pickled onion, morita aioli, fresh corn tortillas</i>
	26	<i>shrimp al pastor cilantro crema, marinated cabbage, pickled red onions, cilantro</i>

## brunch specialties de la piscina

<b>\$</b>		
brunch fajita	32	<i>arrachera*, achiote chicken, pastor, or shrimp scrambled eggs, hash browns, beans &amp; tortillas</i>
	18	<i>housemade granola greek yogurt, berries, agave, mint</i>
	15	<i>huevos ahogados two soft poached eggs, salsa ranchera, queso fresco, grilled queso panela, cilantro</i>
	15	<i>huevos ranchero sunny side up egg, fried corn tortilla, salsa verde, queso fresco, pickled fresno, cilantro, pico de gallo</i>
	15	<i>sope de la piscina two poached eggs, adobo grilled mushrooms refried beans, queso fresco, pickled fresno, cilantro, habanero crema</i>
	22	<i>chicken torta grilled chicken, oaxaca cheese, refried beans, avocado, salsa verde, jalapeno, shredded lettuce</i>

## table top sizzling fajitas

<b>\$</b>		
		<i>served with fresh tortillas, garlic jalapeño butter, monterey jack cheese, sour cream, chunky avocado salsa, rice &amp; beans</i>
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
	<b>fajita additions</b>	
	mixed vegetable skewer	8 ea
	bacon-wrapped gulf shrimp	7 ea
	quail diablos	7 ea
	jalapeño & oaxaca cheese rellenos	4 ea

## non-alcoholic beverages

<b>\$</b>			
acqua panna	10	mexican coke	8
san pellegrino	6	diet coke	5
<i>sparkling</i>		sprite	5
topo chico	6	dr pepper	5
<i>sparkling</i>		house limonada	5
rambler water	5	iced tea	5
<i>sparkling</i>		berry hibiscus tea	5
jarritos tamarind	7	katz cold brew	12
jarritos pineapple	7		

**margaritas de la piscina**

<b>₪</b>	
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**

<b>₪</b>	
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**

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

**beers**

<b>₪</b>	
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**

<b>₪</b>	
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**

<b>₪</b>	
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**

<b>₪</b>	
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 ♦ albariño ♦ 2022	25/98
<i>rías baixas, spain</i>	

**red**

<b>₪</b>	
enrique foster 'IQUE' ♦ malbec ♦ 2018	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**

<b>₪</b>	
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**

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