

fresh seafood

\$

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

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>	12
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>	37
green chorizo & huitlacoche quesadilla <i>queso mixto, green cabbage slaw</i>	26
branzino zarandeado <i>jalapeno garlic butter, sweet corn, salsa seca crema</i>	42
lamb chops al pastor <i>adobo rub, roasted pineapple, chili mezcal butter with fresh tortillas, rice & beans</i>	45
gulf red snapper tacos a la plancha <i>pickled onion, morita aioli, fresh corn tortillas</i>	24
corn and avocado tacos <i>grilled corn and avocado salad, serranos, melted jack, sprouts</i>	20
shrimp al pastor tacos <i>cilantro crema, marinated cabbage, pickled red onions, cilantro</i>	26

table top sizzling fajitas

\$

<i>served with fresh tortillas, garlic jalapeño butter, monterey jack cheese, sour cream, chunky avocado salsa, rice & 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
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

milagro blanco, naranja, agave, orange bitters, lime, citrus salt
choice of frozen or on the rocks

add housemade serrano tincture 2

substitute with rosaluna mezcal 2

la isabella 20

el tesoro reposado, amaretto, amaro nonino, naranja, lime, citrus salt

el fantasma 21

tequila ocho blanco, clarified lime juice, naranja, smoked sea salt

sandía fresca 22

milagro reposado, freshly juiced watermelon, strawberries, rhubarb bitters, hibiscus-infused agave, hibiscus salt

cocktails

₡

proper sangria 20

apple brandy, light rum, spanish red wine blend, seasonal fruit

mariposa* 20

empress gin, lime, butterfly pea flower, coconut milk, egg white

the perfect thyme 20

high desert, lemon, thyme, sage, simple syrup, tonic

viva el verano 22

casa del sol añejo, stonefruit liqueur, hibiscus infused agave, citrus, mango

madre tierra* 22

madre mezcal, green chartreuse, chamomile-infused sotol, aloe liqueur cucumber, basil, lime juice, egg white

so cuishé 22

the producer ensemble, bozal cuishe, agave, lime, kiwi, dragon fruit

bai "ramos" * 22

codigo reposado, codigo rosa, hibiscus-infused flower water, pomegranate, lemon, egg white

piña caipirinha 23

pineapple, avua cachaca, lime juice, simple syrup, dark rum floater

above the clouds 23

angels envy, lemon, simple syrup, fee foam, cabriola float

toro de oro 35

casa noble extra añejo, ilegal añejo, orange bitters, angostura bitters, bourbon vanilla simple syrup

sparkling

₡

la vieille ferme ♦ brut 18/70
france

alma negra ♦ brut rosé 18/70
mendoza, argentina

raventós 'blanc de blancs' ♦ extra brut 20/78
conca del riu, spain

rosé

₡

can sumoi 'la rosa' ♦ 2022 18/70
penedès, spain

hecht & bannier ♦ 2022 20/78
côtes de provence, france

marine layer 'carina' ♦ 2023 25/98
sonoma, california

white

₡

casa silva ♦ sauvignon gris ♦ 2020 18/70
valle de colchagua, chile

viña cobos 'felino' ♦ chardonnay ♦ 2019 20/78
mendoza, argentina

granbazán ♦ alberión ♦ 2022 25/98
riás baixas, spain

red

₡

enrique foster 'IQUE' ♦ malbec ♦ 2018 18/70
mendoza, argentina

cabriola by borsao ♦ syrah & garnacha ♦ 2017 20/78
campo de borja, spain

marqués de riscal 'reserva' ♦ tempranillo ♦ 2019 25/98
rioja, spain

beer

₡

el berto mexican lager 9 electric jellyfish 12
hi sign brewing pinthouse brewing

karbach 9 rico tepache cider 12

modelo especial 9 *austin eastciders*

corona premier 9 upside dawn non-

bell's ipa 9 alcoholic brew 9

athletic brewing co.

zero proof

₡

mojito seco 16

lyre white cane, mint, lime, demerara, sparkling water

suave paloma 16

seedlip grove, mint, lime, saline, fevertree sparkling grapefruit