

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
tuna crudo <i>aguachile rojo, jicama, summer onion, toasted coriander, pepitas</i>	22
bigeye tuna tartare* <i>crushed avocado, cashew salsa seca, white soy ponzu</i>	25
crab tostada* <i>chilled spicy crab, avocado, fermented chili morita, jalapeño butter, crispy leeks</i>	25
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

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lobster quesadilla <i>chipotle, fresh tomato, pineapple pico</i>	37
green chorizo & huitlacoche quesadilla <i>queso mixto, green cabbage slaw</i>	26
crispy red snapper <i>fresh tomato salsa, summer squash, pepitas, lime</i>	38
grilled lamb chops <i>ember fired spring onion, cashew mint salsa macha, habanero crema</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>avocado mousse, marinated cabbage, pickled red onions, cilantro</i>	26

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

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
<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

₡	
proper sangria	20
<i>apple brandy, light rum, spanish red wine blend, seasonal fruit</i>	
mariposa*	20
<i>empress gin, lime, butterfly pea flower, coconut milk, egg white</i>	
the perfect thyme	20
<i>high desert, lemon, thyme, sage, simple syrup, tonic</i>	
viva el verano	22
<i>casa del sol añejo, stonefruit liqueur, hibiscus infused agave, citrus, mango</i>	
madre tierra*	22
<i>madre mezcal, green chartreuse, chamomile-infused sotol, aloe liqueur cucumber, basil, lime juice, egg white</i>	
so cuishé	22
<i>the producer ensemble, bozal cuishe, agave, lime, kiwi, dragon fruit</i>	
bai "ramos" *	22
<i>codigo reposado, codigo rosa, hibiscus-infused flower water, pomegranate, lemon, egg white</i>	
piña caipirinha	23
<i>pineapple, avua cachaca, lime juice, simple syrup, dark rum floater</i>	
above the clouds	23
<i>angels envy, lemon, simple syrup, fee foam, cabriola float</i>	
toro de oro	35
<i>casa noble extra añejo, ilegal añejo, orange bitters, angostura bitters, bourbon vanilla simple syrup</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 ♦ alberión ♦ 2022		25/98
<i>riás baixas, spain</i>		

red

₡		
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>		

beer

₡			
el berto mexican lager	9	electric jellyfish	12
<i>hi sign brewing</i>		<i>pinthouse brewing</i>	
karbach	9	rico tepache cider	12
modelo especial	9	<i>austin eastciders</i>	
corona premier	9	upside dawn non-	
bell's ipa	9	alcoholic brew	9
		<i>athletic brewing co.</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>		