

La Piscina

600 W 2nd St · +15126281415 · Updated: Jan 14, 2026

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KIDS' MENU 6

Quesadilla

flour tortilla with cheese

AVAILABLE OPTIONS

\$10.00

add picadillo & jalapeno: \$5.00

add achiote chicken breast: \$6.00

add steak arrachera: \$7.00

Kids Bowl

sauteed veggies, rice, charro beans, avocado, and a choice of chicken or steak

\$14.00

Fajita Skewers

choice of chicken or veggies, served with rice and beans

\$10.00

Nachos

corn chips served with beans & cheese

AVAILABLE OPTIONS

\$10.00

add picadillo & jalapeno: \$5.00

add achiote chicken breast: \$6.00

add steak arrachera: \$7.00

Burrito

beans and monterey jack cheese served with rice

AVAILABLE OPTIONS

\$12.00

add picadillo & jalapeno: \$5.00

add achiote chicken breast: \$6.00

add steak arrachera: \$7.00

Churros

three churros with chocolate sauce

\$5.00

DESSERT 6

sizzling crêpes flambees vg

bananas, cointreau, orange, vanilla ice cream

\$26.00

pineapple sorbet v gf

\$10.00

coconut tres leches vg

mascarpone cream, hibiscus, blackberry, lime

\$13.00

churros de la casa vg

chocolate dulce de leche, candied orange zest

\$12.00

fresh fruit v	\$15.00
seasonal varieties	
choco flan vg gf	\$15.00
candied pepita seeds	

PORT 1

ramos pinto, 10 yr tawny port	\$20.00
‘quinta de ervamoira’ porto, portugal	

COUNTER CULTURE COFFEE 4

'forty six' espresso	\$6.00
americano	\$6.00
cappucino	\$7.00
latte	\$7.00
alternative milks available	

TEA BY TEALEAVES 3

hibiscus iced tea	\$6.00
black iced tea	\$6.00
selection of hot teas	\$7.00
english breakfast, long life green, peppermint, chamomile, lavender earl grey, imperial oolong	

APPETIZER 3

proper guacamole V GF	\$16.00
cilantro, escabeche	
watermelon & jicama V GF	\$16.00
cucumber, mint, tajín, chili lime vinaigrette	
street corn VG GF	\$14.00
cotija, cilantro, lime, fermented chile aioli	

FRESH SEAFOOD 6

baja oysters* DF GF	\$6.00
serrano & cilantro mignonette, lime	
gulf snapper & aji amarillo aguachile* DF	\$22.00
toasted chia seed , shiso, corn chips	

tuna crudo* DF	\$25.00
madarin oranges, tajín, sunflower seeds, serrano, spring onion, hibiscus aguachile	
poached gulf shrimp ceviche* DF GF	\$22.00
coconut leche de tigre, fresno, dried lime	
crab tostada*	\$25.00
chilled spicy crab, avocado, fermented chili aioli, jalapeno butter, crispy leeks	
seafood platter*	\$85.00
crab tostada, 6 oysters with serrano migonette, snapper crudo	

ENSALADAS 3

caesar salad*	\$18.00
classic with garlic croutons & white anchovy	
honey chipotle bowl VG GF DF	\$20.00
grilled corn, baby gem, red cabbage, shredded carrot, avocado, cilantro, honey chipotle dressing	
crunchy greens VG GF	AVAILABLE OPTIONS
jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps	
	\$16.00
	add achiote chicken breast*: \$12.00
	add steak arrachera*, add grilled shrimp*:
	\$14.00

TACOS 3

migas VG	\$13.00
scrambled eggs, crispy tortilla chips, pepperjack cheese, avocado, salsa verde, on a flour tortilla	
gulf red snapper a la plancha*	\$24.00
pickled onion, morita aioli, fresh corn tortillas	
shrimp al pastor*	\$26.00
cilantro crema, marinated cabbage, pickled red onions, cilantro	

TABLE TOP SIZZLING FAJITAS 7

no.1 10 oz prime steak arrachera al carbon*	\$46.00
no.2 12 oz pineapple & soya marinated ribeye*	\$60.00
no.3 achiote marinated chicken breast*	\$34.00
no.4 pork al pastor*	\$40.00
no.5 jumbo gulf shrimp*	\$40.00
no.6 steak arrachera* & achiote chicken	\$49.00

la piscina brunch fajita*	\$32.00
arrachera, achiote chicken, pastor, or shrimp scrambled eggs, papas con rajas, beans & tortillas	

FAJITA ADDITIONS 5

jalapeno & oaxaca cheese rellenos	\$4.00
bacon-wrapped gulf shrimp*	\$7.00
quail diablos	\$7.00
lamb chops a la parrilla*	\$11.00
brochetas de verduras	\$15.00
seasonal vegetable skewer	

BRUNCH SPECIALTIES DE LA PISCINA 7

pastry basket	AVAILABLE OPTIONS
	\$18.00
	strawberry danish, orange cinnamon churros:
	\$7.00
	blue corn pound cake: \$6.00
housemade granola	\$18.00
greek yogurt, berries, agave, mint	
dulce de leche french toast	\$20.00
fresh berries, dulce de leche, cinnamon whipped cream	
huevos rancheros*	\$15.00
sunny side up egg, fried corn tortilla, salsa verde, queso fresco, pickled fresno, cilantro, pico de gallo	
brunch quesadilla*	\$24.00
eggs, chorizo verde, rajas, monterey, crema, salsa verde	
la piscina burrito*	\$18.00
eggs, chorizo, potatoes, avocado salsa, monterey jack cheese, refried beans	
barbacoa benedict*	\$28.00
poached eggs, corn sopes, guajillo hollandaise	

MARGARITAS DE LA PISCINA 5

el clasico	AVAILABLE OPTIONS
	\$19.00
	choice of frozen or on the rocks
	sub mezcal: \$2.00
	add spice tincture, add passion fruit, add prickly pear, add strawberry:
	\$2.00

pina ahumada	\$22.00
rosaluna mezcal, pineapple, naranja, lime, agave, hibiscus salt	
la isabella	\$22.00
milagro reposado, amaretto, amaro nonino, naranja, lime, citrus salt	
maracuya de verano	\$22.00
rosaluna mezcal, passionfruit puree, naranja, lime, agave, spice tincture	
la clarita	\$25.00
lalo blanco, clarified lime, naranja, simple syrup	

COCKTAILS 6

hugo spritz	\$18.00
st. germain, sparkling wine, mint	
spritz de la casa	\$18.00
aperol, st. germain, grapefruit, prosecco	
sangria blanco	\$18.00
st. germain, lillet blanc, naranja, seasonal fruit	
mimosarita	\$20.00
lunazul blanco, naranja liqueur, orange juice, prosecco	
maria de la casa	\$23.00
lunazul blanco, house-made bloody mary mix, tajin	
carajillo martini	\$23.00
lalo blanco, licor 43, espresso, simple syrup	

SPIRIT-FREE 2

basil fresa	\$16.00
almave blanco, strawberry, basil, lime, agave	
suave paloma	\$16.00
almave blanco, lime, saline, fever-tree sparkling grapefruit	

WELLNESS 2

charcoal hibiscus lemonade	\$12.00
agave, activated coconut charcoal	
green juice	\$12.00
apple, celery, ginger, kale, lemon	

DRAFT 3

modelo especial	\$10.00
pecos amber lager	\$10.00
electric jellyfish ipa	\$12.00
pinthouse brewing	

CANS 2

corona premier	\$9.00
upside dawn non-alcoholic brew	\$9.00
athletic brewing co.	

SPARKLING 2

alma negra • brut rose	
mendoza, argentina	
raventós 'blanc de blancs' • extra brut	
conca del riu, spain	

ROSE 2

can sumoi 'la rosa'	
penedes, spain	
chateau coussin 'le rose de s'	
provence, france	

WHITE 3

casa silva • sauvignon gris	
valle de colchagua, chile	
celeste 'sur lies' • verdejo	
rueda, spain	
vina cobos 'felino' • chardonnay	
mendoza, argentina	

RED 3

tarantas 'crianza' • tempranillo	
utiel-requena, spain	
sindicat 'la figuera' • garnatxa	
montsant, spain	

borsao 'zarihs' • syrah

campo de borja, spain

COFFEE & TEA 8

forty-six espresso	\$6.00
cortado	\$6.00
americano	\$6.00
cappuccino	\$7.00
latte	\$7.00
iced tea	\$6.00
hibiscus tea	\$6.00
high brew nitro	\$6.00
cold brew	

SNACKS & APPETIZERS 4

proper guacamole V GF	\$16.00
cilantro, escabeche	
queso fundido VG GF	AVAILABLE OPTIONS
oaxaca cheese, monterey and cabra cheese, rajas, salsa habanero & fresh flour tortillas	\$16.00
	add chorizo verde: \$4.00
street corn VG GF	\$14.00
cotija, cilantro, lime, fermented chile aioli	
piscina nachos	AVAILABLE OPTIONS
queso mixto, refried beans, sour cream, shredded cabbage, jalapeno, pico de gallo	\$16.00
	add beef picadillo & jalapeno*: \$5.00
	add achiote chicken breast*: \$6.00
	add steak arrachera*: \$7.00
	add lobster*: \$14.00

SPECIALTIES DE LA PISCINA 3

lobster quesadilla*	\$37.00
chipotle, fresh tomato, pineapple pico	
cochinita pibil quesadilla*	\$27.00
oaxaca cheese, pico de gallo, escabeche, avocado mousse	
crispy gulf snapper* DF GF	\$26.00
tajín roasted baby carrots, habanero, peanuts, salsa macha	

