

## appetizer

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proper guacamole 16  
*cilantro, escabeche*

beet tostada 18  
*roasted beets, avocado crema, cotija, basil, fresno*

## fresh seafood

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baja oysters\* 6 ea  
*serrano & cilantro mignonette, lime*

gulf snapper & aji amarillo aguachile\* 22  
*toasted chia seed, shiso, corn chips*

tuna crudo\* 22  
*aguachile rojo, jicama, summer onion, toasted coriander, pepitas*

poached gulf shrimp ceviche\* 22  
*coconut leche de tigre, fresno, dried lime*

crab tostada\* 25  
*chilled spicy crab, avocado, fermented chili morita, jalapeño butter, crispy leeks*

seafood platter\* 85  
*12 shrimp cocktail, 6 oysters with serrano mignonette, snapper crudo*

## ensaladas

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caesar salad\* 18  
*classic with garlic croutons & white anchovy*

crunchy greens 16  
*jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps*

add achiote chicken breast\* 12

add steak arrachera\* 14

add grilled shrimp\* 14

add seared tuna\* 16

## tacos

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migas 13  
*scrambled eggs, crispy tortilla chips, pepperjack cheese, avocado, salsa verde, on a flour tortilla*

chorizo 13  
*scrambled eggs, papas con chorizo, monterey jack cheese, salsa fresca, on a flour tortilla*  
*make it vegan - served with soyrimo, on a corn tortilla*

gulf red snapper a la plancha 24  
*pickled onion, morita aioli, fresh corn tortillas*

shrimp al pastor 26  
*cilantro crema, marinated cabbage, pickled red onions, cilantro*

## 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

jalapeño & oaxaca cheese rellenos 4 ea

bacon-wrapped gulf shrimp\* 7 ea

quail diablos 7 ea

lamb chops a la parrilla\* 11 ea

brochetas de verduras 15 ea

*seasonal vegetable skewer*

## brunch specialties de la piscina

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brunch fajita\* 32  
*arrachera\*, achiote chicken, pastor, or shrimp scrambled eggs, papas con rajas, beans & tortillas*

housemade granola 18  
*greek yogurt, berries, agave, mint*

huevos ahogados\* 15  
*two soft poached eggs, salsa ranchera, queso fresco, grilled queso panela, cilantro*

brunch flautas\* 23  
*carnitas, avocado salsa verde, pico de gallo, sunny side up egg*

huevos rancheros\* 15  
*sunny side up egg, fried corn tortilla, salsa verde, queso fresco, pickled fresno, cilantro, pico de gallo*

brunch torta\* 22  
*grilled chicken, sunny side up egg, oaxaca cheese, refried beans, avocado, salsa verde, jalapeno, shredded lettuce*

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**margaritas de la piscina**

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el clásico 18  
*lunazul blanco, naranja, agave, orange bitters, lime, citrus salt*  
*choice of frozen or on the rocks*

margarita picante 20  
*lunazul blanco, naranja, serrano tincture, lime, aleppo salt*

piña ahumada 22  
*dos hombres, pineapple, naranja, lime, agave, hibiscus salt*

la isabella 20  
*el tesoro reposado, amaretto, amaro nonino, naranja, lime, citrus salt*

jamaica de otoño 22  
*milagro reposado, naranja, cranberry, lime, hibiscus-infused agave, tiki bitters, hibiscus salt*

**cocktails**

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spritz de la casa 18  
*aperol, st. germain, giffard grapefruit, prosecco*

mimosarita 20  
*tequila, naranja liqueur, orange juice, prosecco*

maria de la casa 23  
*traditional house-made mix, chamoy & citrus salt*

carajillo martini 23  
*don fulano blanco, licor 43, espresso, simple syrup*

**zero proof**

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la manzanita 14  
*apple cider, fig syrup, peach syrup, lime, spicy bitterman's shrub, sparkling water*

suave paloma 16  
*seedlip grove, mint, lime, saline, fevertree sparkling grapefruit*

**wellness juices**

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spicy sandia 12  
*watermelon, chili pepper, lemon juice*

naranja 12  
*carrot, tumeric, ginger*

pepino 12  
*cucumber, mint, apple*

**beer**

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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.*

**sparkling**

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alma negra ♦brut rosé 18/70  
*mendoza, argentina*

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

**rosé**

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can sumoi 'la rosa' 18/70  
*penedès, spain*

hecht & bannier 20/78  
*côtes de provence, france*

**white**

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

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

granbazán ♦ alberión 20/78  
*rías baixas, spain*

**red**

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catena zapata 'vista flores' ♦ malbec 18/70  
*mendoza, argentina*

sindicat 'la figuera' ♦ garnatxa 18/70  
*montsant, spain*

cabriola by borsao ♦ syrah & garnatxa 20/78  
*campo de borja, spain*

**non-alcoholic beverages**

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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