

snacks & appetizers

\$

proper guacamole <i>cilantro, escabeche</i>	16
queso fundido <i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero & fresh flour tortillas</i> add chorizo verde	16
beet tostada <i>roasted beets, avocado crema, cotija, basil, fresco</i>	18
carnitas flautas* <i>avocado salsa verde, pico de gallo</i>	23
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

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
hamachi crudo* <i>serrano, peanuts, green tomatoes, coriander, green apple aguachile</i>	27
poached gulf shrimp ceviche* <i>coconut leche de tigre, fresco, dried lime</i>	22
tuna crudo* <i>aguachile rojo, jicama, summer onion, toasted coriander, pepitas</i>	22
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

specialties de la piscina

\$

lobster quesadilla* <i>chipotle, fresh tomato, pineapple pico</i>	37
cochinita pibil quesadilla* <i>queso oaxaca, pico de gallo, escabeche, habanero salsa</i>	27
snapper al pastor* <i>grilled pineapple, avocado salsa verde, grilled green onion, crema</i>	43
steak arrachera tacos* <i>habanero escabeche, morita aioli, crispy jack cheese</i>	26
gulf red snapper tacos a la plancha* <i>pickled onion, morita aioli, fresh corn tortillas</i>	24
shrimp al pastor tacos* <i>avocado mousse, marinated cabbage, pickled red onions, cilantro</i>	26
lamb chops a la parrilla* <i>adobo rub, roasted pineapple, chili mezcal butter with fresh tortillas, rice & beans</i>	46

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	

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

\$

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

\$

madre tierra* 22
madre mezcal, green chartreuse, chamomile-infused sotol, aloe liqueur cucumber, basil, lime juice, egg white

el mezcalero 22
dos hombres, olive brine, orange bitters, citrus salt

lechera dulce 22
bounty dark rum, st. elizabeth allspice dram, port, earl grey tea, lemon, milk-washed

toro de oro 35
lost explorer 8 yr, orange bitters, angostura bitters, bourbon vanilla simple syrup

proper sangria 20
apple brandy, light rum, spanish red wine blend, seasonal fruit

zero proof

\$

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

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>	

sparkling

\$

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'	18/70
<i>penedès, spain</i>	
hecht & bannier	20/78
<i>côtes de provence, france</i>	

white

\$

casa silva ♦ sauvignon gris	18/70
<i>valle de colchagua, chile</i>	
viña cobos 'felino' ♦ chardonnay	20/78
<i>mendoza, argentina</i>	
granbazán ♦ alberión	20/78
<i>rías baixas, spain</i>	

red

\$

catena zapata 'vista flores' ♦ malbec	18/70
<i>mendoza, argentina</i>	
sindicat 'la figuera' ♦ garnatxa	18/70
<i>montsant, spain</i>	
cabriola by borsao ♦ syrah & garnatxa	20/78
<i>campo de borja, spain</i>	

non-alcoholic beverages

\$

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		