

appetizer

\$

proper guacamole 16
cilantro, escabeche

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

fresh seafood

\$

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

\$

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

\$

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

\$

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

\$	
el clásico	18
<i>lunazul blanco, naranja, agave, orange bitters, lime, citrus salt</i>	
<i>choice of frozen or on the rocks</i>	
margarita picante	20
<i>lunazul blanco, naranja, fire tincture, lime, aleppo salt</i>	
piña ahumada	22
<i>dos hombres mezcal, pineapple, naranja, lime, agave, hibiscus salt</i>	
la isabella	20
<i>el tesoro reposado, amaretto, amaro nonino, naranja, lime, citrus salt</i>	
jamaica de otoño	22
<i>milagro reposado, naranja, cranberry, lime, hibiscus-infused agave, tiki bitters, hibiscus salt</i>	
la clarita	25
<i>ocho plata, ghost juice, naranja, simple syrup</i>	

cocktails

\$	
spritz de la casa	18
<i>aperol, st. germain, grapefruit, prosecco</i>	
mimosarita	20
<i>tequila, naranja liqueur, orange juice, prosecco</i>	
maria de la casa	23
<i>tequila, house-made bloody mary mix, tajin</i>	
carajillo martini	23
<i>lalo tequila, licor 43, espresso, simple syrup</i>	

zero proof

\$	
la manzanita	16
<i>apple cider, fig syrup, peach syrup, lime, jalapeño, sparkling water</i>	
suave paloma	16
<i>seedlip grove, lime, saline, fevertree sparkling grapefruit</i>	

wellness juices

\$	
naranja	12
<i>carrot, tumeric, ginger</i>	
pepino	12
<i>cucumber, mint, apple</i>	

draft

\$	
modelo especial	9
hop rodeo hazy ipa	10
pecos amber lager	10

cans

\$	
electric jellyfish ipa	12
<i>pinthouse brewing</i>	
upside dawn non-alcoholic brew	9
<i>athletic brewing co.</i>	
corona premier	9

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 ♦ albariño	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 1L	12	mexican coke	8
san pellegrino 1L	12	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	6
<i>sparkling</i>		hibiscus tea	6
jarritos tamarind	7	high brew nitro	12
jarritos pineapple	7	<i>cold brew</i>	