

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 4
	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, jalapeño, pico de gallo</i> add beef picadillo & jalapeño* add achiote chicken breast* add steak arrachera* add lobster*	16 5 6 7 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> add achiote chicken breast* add steak arrachera* add grilled shrimp* add seared tuna*	16 12 14 14 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, avocado mousse, 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

\$		
	<i>served with fresh tortillas, garlic jalapeño butter, monterey jack cheese, sour cream, chunky avocado salsa, rice & beans</i>	
	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
	<i>seasonal vegetable skewer</i>	

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, clarified lime, naranja, simple syrup</i>	

cocktails

₪	
madre tierra*	22
<i>madre mezcal, green chartreuse, chamomile-infused sotol, aloe liqueur</i>	
<i>cucumber, basil, lime juice, egg white</i>	
el mezcalero	22
<i>dos hombres mezcal, olive brine, orange bitters, citrus salt</i>	
lechera dulce	22
<i>bounty dark rum, st. elizabeth allspice dram, port, earl grey tea, lemon, milk-washed</i>	
el antiquado	28
<i>cinnamon infused dos hombres mezcal, simple syrup, bitters</i>	
toro de oro	35
<i>illegal añejo mezcal, casa noble reposado, orange bitters, ango bitters, bourbon</i>	
<i>vanilla simple syrup, gold flakes</i>	

dry january specialties

₪	
la manzanita	16
<i>apple cider, fig syrup, peach syrup, lime, jalapeño, sparkling water</i>	
suave paloma	16
<i>seedlip grove, lime, saline, fever-tree sparkling grapefruit</i>	
mojito seco	16
<i>lyre's white cane spirit, mint, lime, sparkling water, demerera</i>	
arándano fresco	16
<i>seedlip, lyre's spiced cane spirit, blueberries, rosemary, lemon, simple syrup</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

₪	
tarantas 'crianza' ♦ tempranillo	18/70
<i>utiel-requena, spain</i>	
sindicat 'la figuera' ♦ garnatxa	18/70
<i>montsant, spain</i>	
borsao 'zarihs' ♦ syrah	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>	