

fresh seafood

\$		
baja style oysters*	5 ea	<i>serrano & cilantro mignonette, lime</i>
komo gway shooter*	10	<i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>
gulf snapper & aji amarillo aguachile*	19	<i>toasted chia seed, shiso, corn chips</i>
octopus aguachile negra	19	<i>avocado, fried leeks</i>
poached gulf shrimp aguachile	19	<i>cucumber and jalapeño</i>
yellowfin tuna crudo*	21	<i>habanero, corn chips, red onion, horseradish</i>
playa cóctel*	20	<i>gulf shrimp, snapper, octopus, spicy tomato & limon</i>

snacks & appetizers

\$		
quick salted & smashed cucumber	6	<i>lime & tajin</i>
proper guacamole	14	<i>toasted pine nuts, cilantro, grilled jalapeño</i>
queso fundido	14	<i>queso oaxaca, monterrey and cabra cheese, rajas, salsa habanero & fresh flour tortillas</i>
add chorizo verde	4	
piscina nachos	15	<i>queso mixto, refried beans, sour cream, shredded cabbage, pico de gallo</i>
add beef picadillo & jalapeño	5	
add steak arrachera*	7	
add achiote chicken breast	5	

ensaladas

\$		
table side caesar salad*	22	<i>classic with garlic croutons & white anchovy</i>
add steak arrachera*	7	
add achiote chicken breast	5	
crunchy greens	15	<i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>

specialties de la piscina

\$		
lobster quesadilla	32	<i>chipotle, fresh tomato, pineapple pico</i>
green chorizo & huitlacoche quesadilla	20	<i>queso mixto, green cabbage slaw</i>
smoked salmon tostada	21	<i>capers, dill, grated egg, sprouts, tomatillo salsa</i>
baja sea bass tacos a la plancha	19	<i>pickled onion, morita aioli, fresh corn tortillas</i>
grilled whole branzino	37	<i>grilled corn & serrano mojo de ajo, avocado, crema, corn tortillas</i>
cochinita pibil	28	<i>pork shoulder & belly in banana leaf with rice, beans & choice of tortillas</i>

table top sizzling fajitas

\$		
<i>served with fresh tortillas, garlic jalapeño butter, sour cream, chunky avocado salsa, rice & beans</i>		
no.1 10 oz prime steak arrachera al carbon*	36	
no.2 12 oz pineapple & soya-marinated ribeye*	55	
no.3 6 oz bacon-wrapped filet mignon*	42	
no.4 achiote-marinated chicken breast	28	
no.5 pork al pastor	24	
no.6 seasonal local vegetables & greens	22	
no.7 whole maine lobster	65	
no.8 jumbo gulf shrimp	33	
no.9 steak arrachera & achiote chicken*	42	
no.10 bacon-wrapped filet & jumbo gulf shrimp*	52	
fajita additions		
bacon-wrapped gulf shrimp	7 ea	
quail diablos	14 ea	
charred veal sweetbreads	5	
jalapeño & oaxaca cheese rellenos	4 ea	
housemade chorizo	4 ea	

For any parties of 8 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 3% 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

LA PISCINA

all day drinks

austin proper pool

la piscina margaritas

\$		
house margarita	16	
<i>on the rocks or frozen blanco tequila, fresh lime, naranja orange, & house citrus salt</i>		
make it with mezcal	+2	
spicy pepino with fresh cucumber, jalapeño & aleppo chile salt	+1	
texas sandía with watermelon agua fresca & spicy tajin salt	+1	
jamaica with hibiscus & tangy pink salt	+1	

copita boards

\$
 please reference our full list of agave spirits.
 copita of agave alongside fruits, salts & a house sangrita.

MKT

cocktails

\$		
la fresa 75	16	
<i>london dry gin, strawberry & elderflower, lime, raventos sparkling rosé</i>		
watermelon burro	16	
<i>1876 vodka, watermelon agua fresca, lime, fever tree ginger beer</i>		
sunrise de jamaica	16	
<i>cimarron blanco, hibiscus grenadine, fresh orange juice</i>		
blood orange paloma	17	
<i>lalo blanco, fresh blood orange & grapefruit, lime, jarritos, citrus salt</i>		
aguardiente daiquiri	16	
<i>uruapan charanda rum, ancho reyes, fresh lime, sugar</i>		
piloncillo smash	16	
<i>old forester bourbon, piloncillo, mint & fresh pineapple</i>		
bloody maria	15	
<i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, & aleppo chile salt</i>		

non-alcoholic beverages

\$			
agua de piedra	6	mexican sprite	4
<i>sparkling or still</i>			
topo chico	4	mexican coke	4
iced tea	3	diet coke	4
<i>berry hibiscus or black</i>		dr pepper	4
jarritos	4	house limonada	5

sparkling wines

\$		
bodkin brut blanc de blanc	15/60	
<i>lake county, california</i>		
raventos i blanc rosé	16/62	
<i>conca del riu anoia, spain</i>		
william chris 'pet-nat' rosé	68	
<i>hye, texas</i>		
bruno paillard	86	
<i>champagne, france</i>		

rose

\$		
c.l. butaud 'pa pa frenchy'	15/60	
<i>high plains, texas</i>		
scribe pinot noir	18/70	
<i>sonoma, california</i>		
bichi rosa	98	
<i>tecate, mexico</i>		

white

\$		
duchman vermentino	15/60	
<i>driftwood, texas</i>		
casa magoni sauvignon blanc	16/62	
<i>valle de guadalupe, mexico</i>		
tyler chardonnay	18/70	
<i>santa barbara, california</i>		

red

\$		
southold farm 'basics of life'	15/60	
<i>fredericksburg, texas</i>		
presqu'ile pinot noir	17/64	
<i>sonoma coast, california</i>		
solar fortún 'o positivo' cabernet	20/78	
<i>valle de guadalupe, mexico</i>		

draft beers

\$			
hi sign 'el berto'		modelo especial	8
mexican lager	8	corona premier	7
modelo negra	8	bell's ipa	8
pacifico	8	shacksbury 'bad boy'	9
real ale 'vamos'		dry cider	
lime gose	8	ranch rider	10

cans

\$	
modelo especial	8
corona premier	7
bell's ipa	8
shacksbury 'bad boy'	9
dry cider	
ranch rider	10

make any beer a michelada +1
*spicy hibiscus sangrita, oaxacan bloody mix,
 aleppo chile salt*