

# LA PISCINA

all day menu

## fresh seafood

\$

baja oysters* <i>serrano &amp; cilantro mignonette, lime</i>	5 ea
oyster shooter* <i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>	10
gulf snapper & aji amarillo aguachile* <i>toasted chia seed, shiso, corn chips</i>	20
octopus aguachile negra <i>avocado, fried leeks</i>	20
poached gulf shrimp aguachile <i>cucumber and jalapeño</i>	19
yellowfin tuna crudo* <i>habanero, corn chips, red onion, horseradish</i>	21
playa cóctel* <i>gulf shrimp, snapper, octopus, spicy tomato &amp; limon</i>	22

## snacks & appetizers

\$

quick salted & smashed cucumber <i>lime &amp; tajin</i>	8
proper guacamole <i>toasted pine nuts, cilantro</i>	15
queso fundido <i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero &amp; fresh flour tortillas</i>	16
add chorizo verde	4
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

## ensaladas

\$

caesar salad* <i>classic with garlic croutons &amp; 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

austin proper pool

## specialties de la piscina

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lobster quesadilla <i>chipotle, fresh tomato, pineapple pico</i>	36
green chorizo & huitlacoche quesadilla <i>queso mixto, green cabbage slaw</i>	24
gulf red snapper tacos a la plancha <i>pickled onion, morita aioli, fresh corn tortillas</i>	20
grilled whole branzino <i>grilled corn &amp; serrano mojo de ajo, avocado, crema, corn tortillas</i>	37
cochinita pibil <i>pork shoulder &amp; belly in banana leaf with rice, beans &amp; choice of tortillas</i>	32

## 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*	40
no.2 12 oz pineapple & soya marinated ribeye*	56
no.3 australian rack of lamb*	65
no.4 6 oz bacon-wrapped filet mignon*	44
no.5 achiote marinated chicken breast	30
no.6 pork al pastor	32
no.7 seasonal local vegetables & greens	26
no.8 whole maine lobster	65
no.9 jumbo gulf shrimp	36
no.10 steak arrachera* & achiote chicken	44
no.11 bacon-wrapped filet* & jumbo gulf shrimp	52
fajita additions	
australian rack of lamb (1pc)*	10 ea
bacon-wrapped gulf shrimp	7 ea
quail diablos	7 ea
jalapeño & oaxaca cheese rellenos	4 ea

For any parties of 6 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

11.26.2021

## la piscina margaritas

<b>\$</b>	house margarita on the rocks or frozen <i>blanco tequila, fresh lime, naranja orange, &amp; house citrus salt</i>	18
	make it with mezcal	+2
	<b>spicy pepino</b> with fresh cucumber, jalapeño & aleppo chile salt	+2
	<b>texas sandía</b> with watermelon agua fresca & spicy tajin salt	+2
	<b>jamaica</b> with hibiscus & tangy pink salt	+2

## cocktails

<b>\$</b>	la fresa 75 <i>london dry gin, strawberry &amp; elderflower, lime, alma negra brut rosé</i>	18
	watermelon burro <i>1876 vodka, watermelon agua fresca, lime, fever tree ginger beer</i>	18
	siesta <i>lalo blanco tequila, luxardo, grapefruit, lime, simple syrup</i>	18
	elote cobbler <i>nine banded bourbon, tequila, elote liquor, almond milk, lemon, orgeat</i>	18
	pancho villa <i>appleton estate rum, london dry gin, apricot liquor, fresh lime, pineapple</i>	17
	horchata con café <i>1876 vodka, piloncillo, café Fuego &amp; house made horchata</i>	17
	bloody maria <i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, &amp; aleppo chile salt</i>	17

## draft beers

<b>\$</b>	calidad	
	mexican lager	9
	modelo negra	9
	pacífico	9
	real ale 'vamos'	
	lime gose	9

## cans

<b>\$</b>	modelo especial	9
	corona premier	9
	bell's ipa	9
	ranch rider	12

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

## sparkling wines

<b>\$</b>	bosco del merlo ♦ prosecco <i>veneto, italy</i>	15/60
	alma negra brut rosé <i>mendoza, argentina</i>	17/68
	pierre gimmonet & fils ♦ 1er cru 'cuis' <i>champagne, france ♦ half-bottle</i>	75
<b>rosé</b>		
<b>\$</b>	angels & cowboys ♦ 2020 <i>sonoma, california</i>	15/60
	bichi rosa ♦ 2018 <i>tecate, mexico</i>	98
	château minuty ♦ rose et or ♦ 2019 <i>côtes de provence, france</i>	130

## white

<b>\$</b>	casa silva ♦ sauvignon gris ♦ 2019 <i>valle de colchagua, chile</i>	14/56
	au bon climat ♦ chardonnay ♦ 2019 <i>santa barbara county, california</i>	18/72
	lieu dit ♦ chenin blanc ♦ 2019 <i>santa ynez valley, california</i>	60
	a los viñateros bravos ♦ 'granitico' ♦ 2020 <i>itata, chile</i>	75
	kistler ♦ chardonnay 'les noisetiers' ♦ 2019 <i>sonoma coast, california</i>	150

## red

<b>\$</b>	casa magoni ♦ sangiovese/cabernet ♦ 2020 <i>valle de guadalupe, mexico</i>	15/60
	maysara ♦ pinot noir '3 0' ♦ 2018 <i>mcminnville, oregon</i>	18/72
	garage wine co. ♦ país '215 bc ferment' ♦ 2020 <i>secano interior, chile</i>	60
	clos du val ♦ cabernet sauvignon ♦ 2016 <i>napa valley, california</i>	100
	chacra ♦ pinot noir 'cincuenta y cinco' ♦ 2019 <i>patagonia, argentina</i>	135

## non-alcoholic beverages

<b>\$</b>	agua de piedra <i>sparkling or still</i>	10	
	rambler water <i>sparkling</i>	5	sprite
	giddy up cold brew	8	coke
	iced tea	5	diet coke
	berry hibiscus tea	5	dr pepper
			house limonada
			5
			5
			5
			5
			5