

fresh seafood

\$

baja oysters* <i>serrano & 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 & limon</i>	22

specialties de la piscina

\$

brunch fajita <i>arrachera*, achiote chicken, pastor, or shrimp scrambled eggs, hash browns, beans & tortillas</i>	32
caesar salad* <i>classic with garlic croutons & white anchovy</i>	18
<i>add achiote chicken breast</i>	12
<i>add steak arrachera*</i>	14
<i>add grilled shrimp</i>	14
seeded granola <i>greek yogurt, berries, agave, mint</i>	16
sizzling crêpes flambées <i>bananas, orange, cointreau, vanilla whipped cream</i>	16
chilaquiles verdes <i>sunny side ups, cilantro & crema</i>	17
omelet in salsa verde <i>avocado, spinach, mushrooms, queso oaxaca</i>	19

snacks & appetizers

\$

quick salted & smashed cucumber, lime & tajine	8
proper guacamole <i>toasted pine nuts, cilantro</i>	15
queso fundido <i>queso oaxaca, monterey and cabra cheese, rajás, salsa habanero & fresh flour tortillas</i>	16
<i>add chorizo verde</i>	4
piscina nachos <i>queso mixto, refried beans, sour cream, shredded cabbage, jalapeño, pico de gallo</i>	16
<i>add beef picadillo & fresh jalapeño</i>	5
<i>add achiote grilled chicken breast</i>	6
<i>add steak arrachera*</i>	7
<i>add lobster</i>	14

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
fried eggs	6
hashbrowns	5

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

la piscina margaritas

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

cocktails

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

draft beers

\$	
calidad	
mexican lager	9
modelo negra	9
pacífico	9
real ale 'vamos'	
lime gose	9

cans

\$	
modelo especial	9
corona premier	9
bell's ipa	9
ranch rider	12

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

sparkling wines

\$		
bosco del merlo ♦ prosecco veneto, italy		15/60
alma negra brut rosé mendoza, argentina		17/68
pierre gimmonet & fils ♦ 1er cru 'cuis' champagne, france ♦ half-bottle		75

rosé

\$		
angels & cowboys ♦ 2020 sonoma, california		15/60
bichi rosa ♦ 2018 tecate, mexico		98
château minuty ♦ rose et or ♦ 2019 côtes de provence, france		130

white

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

red

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

non-alcoholic beverages

\$			
agua de piedra	10	sprite	5
<i>sparkling or still</i>			
rambler sparkling water	5	coke	5
giddy up cold brew	9	diet coke	5
iced tea	5	dr pepper	5
berry hibiscus tea	5	house limonada	5