

**fresh seafood**

§

baja oysters*	5 ea
<i>serrano &amp; cilantro mignonette, lime</i>	
oyster shooter*	10
<i>mezcal, oaxacan bloody mix, clamato, aleppo salt</i>	
gulf snapper & aji amarillo aguachile*	20
<i>toasted chia seed, shiso, corn chips</i>	
octopus aguachile negra	21
<i>avocado, fried leeks</i>	
poached gulf shrimp ceviche	20
<i>coconut leche de tigre, fresno, dried lemon</i>	
bigeye tuna crudo*	22
<i>salsa borracho, cucumber, avocado</i>	
barneгат light scallop crudo*	22
<i>bay laurel aioli, pickled mushrooms</i>	

**ensaladas**

§

caesar salad*	18
<i>classic with garlic croutons &amp; white anchovy</i>	
crunchy greens	16
<i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	
add achiote chicken breast	12
add steak arrachera*	14
add grilled shrimp	14
add seared tuna*	16

**snacks & appetizers**

§

quick salted & smashed cucumber	10
<i>lime &amp; tajin</i>	
proper guacamole	16
<i>toasted pine nuts, cilantro</i>	
queso fundido	16
<i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero &amp; fresh flour tortillas</i>	
add chorizo verde	4
piscina nachos	16
<i>queso mixto, refried beans, sour cream, shredded cabbage, jalapeno, pico de gallo</i>	
add beef picadillo & jalapeño	5
add achiote chicken breast	6
add steak arrachera*	7
add lobster	14

**specialties de la piscina**

§

lobster quesadilla	36
<i>chipotle, fresh tomato, pineapple pico</i>	
green chorizo & huitlacoche quesadilla	26
<i>queso mixto, green cabbage slaw</i>	
gulf red snapper tacos a la plancha	22
<i>pickled onion, morita aioli, fresh corn tortillas</i>	
cochinita pibil	32
<i>pork shoulder &amp; belly in banana leaf with rice, beans &amp; choice of tortillas</i>	
seared scallops*	44
<i>mojo de ajo, broiled corn salad</i>	

**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*	44
no.2 12 oz pineapple & soya marinated ribeye*	58
no.3 australian rack of lamb*	65
no.4 6 oz bacon-wrapped filet mignon*	48
no.5 achiote marinated chicken breast	32
no.6 pork al pastor	38
no.7 seasonal local vegetables & greens	28
no.8 whole maine lobster	65
no.9 jumbo gulf shrimp	38
no.10 steak arrachera* & achiote chicken	48
no.11 bacon-wrapped filet* & jumbo gulf shrimp	58
<b>fajita additions</b>	
australian rack of lamb (1pc)*	10 ea
bacon-wrapped gulf shrimp	7 ea
scallop*	9 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

## 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>casa del sol 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, 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	
	pacifico	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, oxaxacan 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

## rosé

<b>\$</b>	angels & cowboys ♦ 2021 <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 ♦ 2020 <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 <sup>o</sup> ' ♦ 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 ♦ 2018 <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 5
	giddy up cold brew	8	coke 5
	iced tea	5	diet coke 5
	berry hibiscus tea	5	dr pepper 5
			house limonada 5