

fresh seafood

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baja oysters*	5 ea
<i>serrano & 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>	
maine lobster tostada*	24
<i>salsa guajillo, avocado, cucumber, yuzu arbol vinaigrette</i>	

ensaladas

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caesar salad*	18
<i>classic with garlic croutons & 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

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quick salted & smashed cucumber	10
<i>lime & tajin</i>	
proper guacamole	16
<i>toasted pine nuts, cilantro</i>	
queso fundido	16
<i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero & 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

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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 & belly in banana leaf with rice, beans & choice of tortillas</i>	
swordfish a la plancha*	34
<i>mojo de ajo, grilled summer corn, chili-garlic butter, crispy kale</i>	

table top sizzling fajitas

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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
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

la piscina margaritas

\$	house margarita on the rocks or frozen <i>blanco tequila, fresh lime, naranja orange, & house citrus salt</i>	18
	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 <i>london dry gin, strawberry & 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 & house made horchata</i>	17
	bloody maria <i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, & aleppo chile salt</i>	17

draft beers

\$	calidad		
	mexican lager	9	
	modelo negra	9	
	pacifico	9	

cans

\$	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

\$	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

\$	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

\$	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

\$	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 ♦ 2018 <i>napa valley, california</i>	100
	chacra ♦ pinot noir 'cincuenta y cinco' ♦ 2019 <i>patagonia, argentina</i>	135

non-alcoholic beverages

\$	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