

## fresh seafood

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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
poached gulf shrimp ceviche <i>coconut leche de tigre, fresno, dried lemon</i>	20
octopus aguachile negra <i>avocado, fried leeks</i>	21
bigeye tuna crudo* <i>salsa borracho, cucumber, avocado</i>	22
maine lobster tostada* <i>salsa guajillo, avocado, cucumber, yuzu arbol vinaigrette</i>	24

## specialties de la piscina

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brunch fajita <i>arrachera*, achiote chicken, pastor, or shrimp scrambled eggs, hash browns, beans &amp; tortillas</i>	32
caesar salad* <i>classic with garlic croutons &amp; 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>	17
chilaquiles verdes <i>sunny side ups*, cilantro &amp; crema</i>	20
omelet in salsa verde <i>avocado, swiss chard, mushrooms, queso oaxaca</i>	20

## snacks & appetizers

\$

quick salted & smashed cucumber <i>lime &amp; tajine</i>	10
proper guacamole <i>toasted pine nuts, cilantro</i>	16
queso fundido <i>queso oaxaca, monterey and cabra cheese, rajas, salsa habanero &amp; 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>	18
<i>add beef picadillo &amp; 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

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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.7 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	
<i>australian rack of lamb (1pc)*</i>	10 ea
<i>bacon-wrapped gulf shrimp</i>	7 ea
<i>quail diablos</i>	7 ea
<i>jalapeño &amp; oaxaca cheese rellenos</i>	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		18
on the rocks or frozen		
<i>blanco tequila, fresh lime, naranja orange, &amp; house citrus salt</i>		
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		18
<i>london dry gin, strawberry &amp; 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>casa del sol 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, café Fuego &amp; house made horchata</i>		
bloody maria		17
<i>choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, &amp; aleppo chile salt</i>		

## draft beers

<b>\$</b>			
calidad			
mexican lager	9		
modelo negra	9		
pacífico	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, oaxacan bloody mix, aleppo chile salt*

## sparkling wines

<b>\$</b>		
bosco del merlo ♦ prosecco veneto, italy		15/60
alma negra brut rosé mendoza, argentina		17/68
pierre gimmonet & fils ♦ 1er cru 'cuis' champagne, france ♦ <b>half-bottle</b>		75
<b>rosé</b>		
<b>\$</b>		
angels & cowboys ♦ 2021 sonoma, california		15/60
bichi rosa ♦ 2018 tecate, mexico		98
château minuty ♦ rose et or ♦ 2019 côtes de provence, france		130

## white

<b>\$</b>		
casa silva ♦ sauvignon gris ♦ 2020 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

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

## non-alcoholic beverages

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