



CEVICHEs & FAJITAS

la piscina margaritas

house margarita 18
on the rocks or frozen
blanco tequila, fresh key lime, naranja orange, & house citrus salt

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, fresh spearmint & tangy pink salt +2

cocktails

la fresa 75 18
london dry gin, strawberry & elderflower, lime, alma negra sparkling rosé

watermelon burro 18
1876 vodka, watermelon agua fresca, lime, fever tree ginger beer

sunrise de jamaica 16
cimarron blanco, hibiscus & mint grenadine, fresh orange juice

siesta 18
lalo blanco tequila, luxardo, grapefruit, lime

bloody maria 17
choice of vodka or tequila with oaxacan bloody mix, lime, escabeche, & aleppo chile salt

wines

bosco del merlo • prosecco 15/60
veneto, italy

alma negra brut rosé 17/68
mendoza, argentina

angels & cowboys • rosé • 2021 15/60
sonoma, california

casa silva • sauvignon gris • 2020 14/56
valle de colchagua, chile

au bon climat • chardonnay • 2019 18/72
santa barbara county, california

lieu dit • chenin blanc • 2019 60
santa ynez valley, california

casa magoni • sangiovese/cabernet • 2020 15/60
valle de guadalupe, mexico

maysara • pinot noir '3 9' • 2018 18/72
mcminnville, oregon

draft beers

calidad
mexican lager
pacifico
modelo negra

cans

modelo especial 9
corona premier 9
bells ipa 9
ranch rider 12

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



CEVICHEs & FAJITAS

fresh seafood

baja style oysters* 5 ea
serrano & cilantro mignonette, lime

oyster shooter* 10
mezcal, oaxacan bloody mix, clamato, aleppo salt

gulf snapper & aji amarillo aguachile* 20
toasted chia seed, shiso, corn chips

octopus aguachile negra 21
avocado, fried leeks

poached gulf shrimp ceviche 20
coconut leche de tigre, fresno, dried limes

bigeye tuna crudo* 22
citrus chili salsa, persian cucumber, avocado

maine lobster tostada* 24
salsa guajillo, avocado, cucumber, yuzu arbol vinaigrette

specialties

lobster quesadilla 36
chipotle, fresh tomato, pineapple pico

green chorizo & huitlacoche quesadilla 24
queso mixto, green cabbage slaw

fish tacos a la plancha 20
pickled onion, morita aioli, fresh corn tortillas

snacks & appetizers

quick salted & smashed cucumber 10
lime & tajin

proper guacamole 16
cilantro, escabeche

queso fundido 16
queso oaxaca, monterry and cabra cheese, rajas, salsa habanero & fresh flour tortillas
add chorizo verde 4

piscina nachos 16
queso mixto, refried beans, sour cream, shredded cabbage, pico de gallo
add beef picadillo & fresh jalapeno 5
add steak arrachera* 7
add achiote chicken breast 6

caesar salad 18
classic with garlic croutons & white anchovy

crunchy greens 16
jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps

dessert

tres leches 12
mascarpone cream, citrus

housemade churros 12
chocolate dulce de leche, candied orange zest

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.