



CEVICHEs & FAJITAS

## FIRST COURSE

### Housemade Granola

greek yogurt, berries, agave, mint

### Quick Salted & Smashed Cucumber

lime & tajín

## SECOND COURSE

### Crunchy Greens

jicama, beets, baby lettuces,  
cumin-avocado dressing, tortilla crisps

### Huevos Ranchero\*

sunny side up egg, fried corn tortilla, salsa verde,  
queso fresco, pickled fresno, cilantro, pico de gallo

## THIRD COURSE

### Brunch Fajita\*

*served with fried eggs, papas con rajas,  
rice, beans, & tortillas  
arrachera\*  
achiote chicken\**

## FOURTH COURSE

### Churros De La Casa

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 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil, made from fermented sugarcane.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness