

appetizer

proper guacamole v GF <i>cilantro, escabeche</i>	18
queso fundido v GF <i>oaxaca cheese, monterey and cabra cheese, rajas, salsa habanero & fresh flour tortillas</i> add chorizo verde	16 4
street corn v GF <i>cotija, cilantro, lime, fermented chile aioli</i>	14

fresh seafood

baja oysters* DF GF <i>serrano & cilantro mignonette, lime</i>	6 ea
gulf snapper aguachile* DF GF NF <i>leche de tigre, serrano, pickled onion, cucumber, crispy shallot</i>	26
tuna crudo* DF <i>mandarin oranges, tajin, sunflower seeds, serrano, spring onion, hibiscus aguachile</i>	26
poached gulf shrimp ceviche* DF GF <i>coconut leche de tigre, fresno, dried lime</i>	24
hamachi crudo* DF <i>watercress, chile lime corn nuts, watermelon radish, aguachile negra</i>	26
salmon ceviche* DF GF NF <i>pickled golden beets, jicama, preserved limes, aji amarillo</i>	26

bowls & ensaladas

caesar salad* <i>classic with garlic croutons & white anchovy</i>	19
honey chipotle bowl v GF DF <i>grilled corn, baby gem, red cabbage, shredded carrot, avocado, cilantro, honey chipotle dressing</i>	21
crunchy greens v GF <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i> add achiote chicken breast* 13 add steak arrachera* 15 add grilled shrimp* 15	17

tacos

migas v <i>scrambled eggs, crispy tortilla chips, pepperjack cheese, avocado, salsa verde, on a flour tortilla</i>	19
gulf red snapper a la plancha* <i>pickled onion, morita aioli, fresh corn tortillas</i>	25
shrimp al pastor* <i>cilantro crema, marinated cabbage, pickled red onions, cilantro</i>	27

Our eggs are sourced locally from Lockhart farms

table top sizzling fajitas

served with fresh tortillas, garlic jalapeño butter, monterey jack cheese, sour cream, avocado salsa, rice & beans

no.1 10 oz prime steak arrachera al carbon*	48
no.2 12 oz pineapple & soya marinated ribeye*	61
no.3 achiote marinated chicken breast*	36
no.4 pork al pastor*	41
no.5 jumbo gulf shrimp*	42
no.6 steak arrachera* & achiote chicken	50

la piscina brunch fajita*

34

arrachera, achiote chicken, pastor, or shrimp scrambled eggs, papas con rajas, beans & tortillas

fajita additions

jalapeño & oaxaca cheese rellenos	4 ea
bacon-wrapped gulf shrimp*	7 ea
quail diablos	7 ea
lamb chops a la parrilla*	11 ea
brochetas de verduras	15 ea
<i>seasonal vegetable skewer</i>	

brunch specialties de la piscina

pastry basket	18
seasonal danish	7
orange cinnamon churros	7
blue corn pound cake	6
housemade granola	19
<i>greek yogurt, berries, agave, mint</i>	
dulce de leche french toast	21
<i>fresh berries, dulce de leche, cinnamon whipped cream</i>	
huevos rancheros*	16
<i>sunny side up egg, fried corn tortilla, salsa verde, queso fresco, pickled fresno, cilantro, pico de gallo</i>	
brunch quesadilla*	25
<i>eggs, chorizo verde, rajas, monterey, crema, salsa verde</i>	
la piscina burrito*	19
<i>eggs, chorizo, potatoes, avocado salsa, monterey jack cheese, refried beans</i>	
barbacoa benedict*	29
<i>poached eggs, corn sopes, guajillo hollandaise</i>	

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.

margaritas de la piscina

el clásico	20
<i>tequila blanco, naranja, agave, lime, citrus salt served frozen or on the rocks</i>	
<i>choice of picante or mezcalero</i>	+2
<i>make it strawberry or watermelon</i>	+2

cocktails

la chispa	22
<i>tito's vodka, st-germain, pomegranate juice, lime, rambler</i>	
a proper sunset	21
<i>high desert cactus vodka, aperol, pineapple, lemon</i>	
michelada birria	21
<i>birria-washed mezcal, housemade bloody mix, modelo, lime</i>	
el morado	20
<i>bourbon, housemade blueberry & mint syrup, lemon</i>	
mimosarita	21
<i>tequila blanco, naranja liqueur, orange juice, sparkling wine</i>	
blood peach sangria	22
<i>blood peach purée, st-germain, caravedo pisco, lemon, rosé</i>	
brisa picante	22
<i>mezcal, ancho reyes, fire tincture, soda, cucumber, lime</i>	

proper signatures

proper paloma	25
<i>patrón silver tequila, basil, salted agave, grapefruit, soda</i>	
proper spritz	25
<i>st-germain, APLÓS ease, mint, cucumber, prosecco, club soda</i>	

spirit-free

la perla	16
<i>grapefruit, grenadine, egg white, lemon</i>	
basil fresa	16
<i>almave blanco, strawberry, basil</i>	

wellness + agua frescas

charcoal hibiscus lemonade	12
<i>agave, activated coconut charcoal</i>	
green juice	12
<i>apple, celery, ginger, kale, lemon</i>	
horchata	12
watermelon & grapefruit	12

draft

modelo especial	10
pecos amber lager	10
electric jellyfish ipa	12
<i>pinthouse brewing</i>	

cans

corona premier	9
upside dawn non-alcoholic brew	9
<i>athletic brewing co.</i>	

sparkling

raventós i blanc 'de nit' ♦ brut rosé	18/70
<i>conca del riu anoia, spain</i>	
EPC champagne ♦ brut	30/118
<i>champagne, france</i>	

rosé & orange

can sumoi 'la rosa'	18/70
<i>penedès, spain</i>	
fuso 'cala' ♦ orange wine	18/70
<i>sicily, italy</i>	

white

casa julia ♦ sauvignon blanc	18/70
<i>casablanca valley, chile</i>	
celeste 'sur lies' ♦ verdejo	18/70
<i>rueda, spain</i>	
terrazas de los andes ♦ reserva chardonnay	20/78
<i>mendoza, argentina</i>	

red

can sumoi ♦ garnatxa, sumoll	18/70
<i>penedès, spain</i>	
casa castillo 'monastrell' ♦ monastrell blend	18/70
<i>jumilla, spain</i>	
aster ♦ tempranillo	20/78
<i>ribera del duero, spain</i>	

coffee & tea

forty-six espresso	6
cortado	6
americano	6
cappuccino	7
latte	7
iced tea	6
hibiscus tea	6
high brew nitro	6
<i>cold brew</i>	