brunch menu

la piscina

austin proper pool

snacks & appetizers

proper guacamole V GF — 18
cilantro, escabeche

queso fundido VG GF — 17
oaxaca cheese, monterey and cabra cheese, rajas, salsa habanero & fresh flour tortillas
add chorizo verde — 7

watermelon & jicama V GF — 16
cucumber, herbs, tajín, chili lime vinaigrette

fresh seafood

baja oysters* DF GF — 7 ea
serrano & cilantro mignonette, lime

gulf snapper aguachile* DF GF NF — 27
leche de tigre, serrano, pickled onion, cucumber, crispy shallot

hamachi* GF DF NF — 27
heirloom tomatoes, sweet corn, salsa macha, aguachile rojo

tuna crudo* DF — 29
madarin oranges, tajín, sunflower seeds, serrano, spring onion, hibiscus aguachile

poached gulf shrimp ceviche* DF GF — 25
coconut leche de tigre, fresno, dried lime

salmon ceviche* DF GF NF — 27
pickled golden beets, jicama, preserved limes, aji amarillo

bowls & ensaladas

caesar salad* — 21
classic with garlic croutons & white anchovy

honey chipotle bowl VG GF DF — 23
grilled corn, baby gem, red cabbage, shredded carrot, avocado, cilantro, honey chipotle dressing

crunchy greens VG GF — 17
jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps
add achiote chicken breast* — 15
add steak arrachera* — 17
add grilled shrimp* — 17

tacos

migas* VG — 19
scrambled eggs, crispy tortilla chips, pepperjack cheese, avocado, salsa verde, on a flour tortilla

gulf red snapper a la plancha* — 27
pickled onion, morita aioli, fresh corn tortillas

shrimp al pastor* — 27
cilantro crema, marinated cabbage, pickled red onions, cilantro

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* — 59
no.2 14 oz pineapple & soya marinated ribeye* — 72
no.3 achiote marinated chicken breast* — 41
no.4 pork al pastor* — 39
no.5 jumbo gulf shrimp* — 49
no.6 steak arrachera* & achiote chicken — 63

la piscina brunch fajita* — **45**
arrachera, achiote chicken, pastor, or shrimp scrambled eggs, papas con rajas, beans & tortillas

fajita additions
jalapeño & oaxaca cheese rellenos — 5 ea
bacon-wrapped gulf shrimp* — 9 ea
quail diablos* — 7 ea
lamb chops a la parrilla* — 11 ea
brochetas de verduras — 15 ea
seasonal vegetable skewer

brunch specialties de la piscina

pastry basket VG — 18
seasonal danish — 7
orange cinnamon churros — 7
blue corn pound cake — 7

housemade granola bowl VG — 19
greek yogurt, berries, agave, mint

dulce de leche french toast VG — 21
fresh berries, dulce de leche, cinnamon whipped cream

chilaquiles* GF NF VG — 27
crispy corn tortillas, two poached eggs, salsa roja, refried beans, cilantro crema

huevos rancheros* — 18
sunny side up egg, fried corn tortilla, salsa verde, queso fresco, pickled fresno, cilantro, pico de gallo

brunch quesadilla* — 25
eggs, chorizo verde, rajas, monterey, crema, salsa verde

la piscina burrito* — 19
eggs, chorizo, potatoes, avocado salsa, monterey jack cheese, refried beans

tetella de barbacoa* GF NF — 26
fresh corn masa, sunny side egg, habanero escabeche, salsa cremosa

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.*

V VEGAN VG VEGETARIAN GF GLUTEN FREE DF DAIRY FREE NF NUT FREE

9.22.26

margaritas de la piscina

el clásico 20
tequila blanco, orange liqueur, agave, lime, citrus salt
served frozen or on the rocks

choice of picante or mezcalero +2
make it strawberry or watermelon +2

cocktails

la chispa 22
tito's vodka, st-germain, pomegranate juice,
lime, rambler

la botánica 20
condesa gin, xtabentún, mandarin,
ginger honey, lemon

bloody mary 21
mezcal, housemade bloody mary

fulanito 21
high desert cactus vodka, blood orange,
lime, ginger beer

mimosarita 21
tequila blanco, orange liqueur,
orange juice, sparkling wine

cantarito 24
arette reposado, orange, grapefruit,
lime, grapefruit soda

dulce y amargo* 22
desert door sotol, ginger honey, lemon
egg white, apple juice

proper signatures

proper paloma 25
patrón silver tequila, basil, salted agave,
grapefruit, soda

proper spritz 25
st-germain, APLÓS ease, mint,
cucumber, prosecco, club soda

spirit-free

la perla* 16
grapefruit, grenadine, egg white, lemon

basil fresa 16
almave blanco, strawberry, basil

cold-pressed wellness juices

charcoal hibiscus lemonade 12
agave, activated coconut charcoal

green juice 12
apple, celery, ginger, kale, lemon

draft

modelo especial 10
pecos amber lager 10
electric jellyfish ipa 12
pinthouse brewing

cans

corona premier 9
upside dawn non-alcoholic brew 9
athletic brewing co.

sparkling

domaine briday 'crēmant de bourgone rosé' 21/80
burgundy, france

EPC champagne • brut 30/118
champagne, france

rosé & orange

can sumoi 'la rosa' 18/70
penedès, spain

fuso 'cala' • orange wine 18/70
sicily, italy

white

casa julia • sauvignon blanc 18/70
casablanca valley, chile

celeste 'sur lies' • verdejo 18/70
rueda, spain

terrazes de los andes • reserva chardonnay
mendoza, argentina 20/80

red

can sumoi • garnatxa, sumoll 18/70
penedès, spain

vera de estenas • bobal 18/70
valencia, spain

aster • tempranillo 20/78
ribera del duero, spain

coffee & tea

forty-six espresso 6
cortado 6
americano 6
cappuccino 7
latte 7
iced tea 6
hibiscus tea 6
cold brew 9