all day 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

sweet potato VG NF GF 20
salsa macha, pepitas, cilantro cotija crema

street corn VG GF 15
cotija, cilantro, lime, fermented chile aioli

piscina nachos 19
queso mixto, refried beans, sour cream, shredded cabbage, jalapeño, pico de gallo
add beef picadillo & jalapeño* 7
add achiote chicken breast* 7
add steak arrachera* 9
add lobster* 19

fresh seafood

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

grilled octopus* GF 25
chiles en escabeche, chicharrón, cilantro crema, salsa de molcajete

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

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

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

salmon tostada* DF GF NF 25
guacamole, chayote curtido, salsa macha

bowls & ensaladas

caesar salad* 21
classic with garlic croutons & white anchovy

crunchy greens VG GF 19
jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps
add achiote chicken breast* 15
add steak arrachera* 17
add grilled shrimp* 17

piscina power bowl* NF DF 31
tuna or choice of protein, rice, avocado salsa, pico de gallo, pickled onion, crispy shallots, cabbage escabeche

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

tacos

birria tacos* 29
slow braised beef, oaxaca cheese, cilantro, white onion, consommé

steak arrachera tacos* 29
habanero escabeche, morita aioli, crispy jack cheese

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

shrimp al pastor tacos* 27
avocado mousse, marinated cabbage, pickled red onions, cilantro

specialties de la piscina

tetella de barbacoa* GF NF 27
fresh corn masa, habanero escabeche, salsa cremosa

mushroom huarache VG NF 25
chipotle grilled oyster mushrooms, charro beans, pico, cilantro crema

lobster quesadilla* 39
chipotle, fresh tomato, pineapple pico

red snapper* DF GF 37
curtido, black rice chips, guajillo salsa cremosa, cilantro chimichurri

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

local texas wagyu

no.7 32 oz cowboy ribeye* 145

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

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 11.18.26

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 23
tito's vodka, st-germain, pomegranate juice,
lime, rambler

piña ahumada 23
rosaluna mezcal, pineapple, orange liqueur, lime,
agave, tajín

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

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

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

seda 23
espolon reposado tequila, velvet falernum,
amaro montenegro, pineapple, orgeat, lime

desvelado 22
mexican hot chocolate rosaluna, piloncillo,
orange & angostura bitters

chupacabra* 23
amaretto, frangelico, luxardo liqueur,
egg white, lemon, lime

don fresa 25
ilegal joven mezcal, sweet vermouth,
strawberry-infused campari

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

BAWI agua fresca 6
hibiscus

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 'crémant de bourgogne 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

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

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

cold-pressed wellness juices

charcoal hibiscus lemonade 12
agave, activated coconut charcoal

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