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BRUNCH MENU

JUICES & SMOOTHIES

Fresh Squeezed Juice <i>Grapefruit or Orange</i>	6
Green Juice <i>Apple, Celery, Ginger, Kale, Lemon</i>	10
Golden Juice <i>Orange, Carrot, Turmeric, Black Pepper</i>	10
Mango Lassi Smoothie <i>Greek Yogurt, Lime, Cardamom</i>	10
Golden Beet Smoothie <i>Labneh, Ginger, Honey, Turmeric</i>	10
Spicy Green <i>Pineapple, Parsley, Cayenne, Wheatgrass</i>	10

DIPS

Served with Fresh Pita

Hummus	
<i>Crispy Shallots, Zhoug, Charmula</i>	14
<i>Beef Short Rib Schwarma, Herbs, Paprika</i>	18
<i>Spicy Matbucha & Soft Egg</i>	15
English Pea & Feta	
<i>Birds Eye Chili, Mint, Toasted Pine Nuts</i>	14
Spicy Lamb & Eggplant Lebna	
<i>Charred Tomato, Pickled Peppers, Coriander</i>	16

SALADS

Simple Greens & Herbs	15
<i>Pistachio, Crispy Seeds, Avocado Sesame Dressing</i>	
<i>[Add Aleppo & Garlic Shrimp Kebab +12]</i>	
Sunflower Maroulosalata	15
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	
<i>[Add Chicken Kebab +8]</i>	

PLATES

Blueberry & Semolina Pancakes, <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i> ..	19
Shakshuka, <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zehug, Pita</i>	21
Lamb Meatballs & Soft Eggs, <i>Tzatziki, Mint, Pita</i>	20
Roasted Red Pepper Omelette, <i>Feta, Greens, Marinated Tomato</i>	19
Spanikopita & Two Poached Eggs, <i>Harissa Hollandaise</i>	22
Mezze Plate, <i>Smoked Salmon, Taramasalata, Israeli Salad, Hummus, Baba, Pita</i> ...	20
Wagyu Beef Burger,	21
<i>Swedish Hill Bun, Tzatziki, Lettuce, Pickles, Harissa Mayonnaise, Z'atar Homefries</i>	

BAKED GOODS

Butter Croissant	5
Almond Croissant	6
Spanikopita	5
Banana Bread	5
Baklava	4
Pastry Basket	15

MEZZE

Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Red Snapper Crudo	19
<i>Roasted Grapes, Serrano, Preserved Lime</i>	
Cheese Saganaki	18
<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>	

GRILLED KEBAB PLATE

Served with Basmati Rice, Israeli Salad, Condiments & Pita

Spicy Lamb Kefta	28
Yogurt Marinated Chicken Thigh	22
Harissa Marinated Beef Tenderloin	28
Herb & Garlic Marinated Vegetables	20
Aleppo & Garlic Gulf Shrimp	28

SIDES & EGGS À LA CARTE

Two Eggs Any Way	6
Potato & Herb Latkes, <i>Smoked Trout Roe, Lebna, Dill</i>	10
Saffron Rice, <i>Dill, Pistachio, Lemon Zest</i>	10
Crispy Bacon	6
Merguez Sausage	6
Swedish Hill Toast	4
Fruit & Berries	6
Z'atar Homefries	6

BEVERAGE MENU

NON-ALCOHOLIC

- Strawberry-Balsamic Shrub 6
- Mediterranean Mint Lemonade.6

TEA BY TEA LEAVES

- Iced Black Tea 4
- Iced Passionfruit & Mango Green Tea 4
- Hot Tea 5

Long Life Green, Imperial Oolong, English Breakfast or Organic Peppermint

COUNTER CULTURE COFFEE

- Big Trouble Drip. 4
- Fourty-Six Espresso 4
- Americano. 4
- Macchiato 4.5
- Cappuccino. 6
- Latte 6

*Alternative Milks Available:
Almond Milk, Oat Milk, Soy Milk, Coconut Milk*

PROPER COCKTAILS

- Strawberry Rosé Shrub 15
Campu Vecchiu Corsican Rosé, Strawberry Shrub, Lemon, Thyme
- Moroccan Mojito 16
Bounty White Rum, Housemade Limoncello, Mediterranean Mint Lemonade, Topo Chico
- Pomegranate Martini 16
1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub
- Coastline Cup 18
Vecchio Amaro, Malfy Gin, Cocchi Americano, Fresh Grapefruit, Lemon, Topo Chico
- Spanish G&T 16
Gin de Mahón, Tonic Syrup, Acid Phosphate, Topo Chico, Rosemary, Juniper Berries, Lemon, Lime, Orange
- Crave the Date 18
Old Forester Bourbon & Plantation Dark Rum, Demerara & Date Syrup, Angostura, Salt Tincture

CLASSIC COCKTAILS

- Gin or Vodka Martini 18
Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Juice, Olive or Twist
- Rye Manhattan 16
Old Overholt Rye, Cocchi Vermouth Torino, Angostura Bitters & Luxardo Cherry
- Bourbon Old Fashioned 16
Old Forester Bourbon, Demerara, Angostura, Orange Oil
- Negroni 16
Broker's Gin, Campari, Cocchi Vermouth, Orange Peel
- Cucumber Gimlet 17
Hendrick's Gin, Muddled Cucumber, Lime
- Classic Margarita 16
Cimarron Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt
- Mediterranean Mary 15
1876 Vodka, Bloody Mary Mix, Olive Oil, Kalamata Skewer

DRAFT BEER

- 16oz Draft Pints 8
- Estrella Damm Lager *Spain*
- 512 IPA *Austin*
- Hi Sign El Berto Lager *Austin*
- Sidro del Bosco Cider *Italy*

BOTTLED BEER

- Coors Light 7
- Stella Artois 8
- Bell's Two Hearted Ale 8
- Mythos Greek Lager 8
- Funkwerks White Ale 9
- Founder's Breakfast Stout 9
- Bitburger Non-Alcoholic 7

SPARKLING

- Bosco del Merlo *Prosecco, Italy* 14 / 54
- Raventós i Blanc de Blanc Brut *Conca del Riu Anoia, Spain* 15 / 60
- BrunoPaillard Brut *Champagne, France* 24 / 93

WHITE

- Vigneti del Sole Pinot Grigio *delle Venezie, Italy* 14 / 54
- Giacomelli Vermentino, *Magra, Italy* 14 / 54
- Domaine Delaporte *Sancerre, France* 17 / 68
- Argyros Estate 'Atlantis' Assyrtiko Blend *Santorini, Greece* 18 / 70
- Keenan Chardonnay *Napa Valley, California* 18 / 70

ROSÉ

- Scribe Pinot Noir *Sonoma, California* 14 / 54
- Chateau Miraval *Côtes de Provence, France* 16 / 62

RED

- Presqui'lle Pinot Noir *Santa Barbara, California* 19 / 74
- Tiberio *Montepulciano D'Abruzzo, Italy* 16 / 66
- Musar 'Jeune' Rouge *Bekaa Valley, Lebanon* 17 / 68
- Skouras, 'Megos Denos,' Red Blend *Greece* 16 / 62
- Recanti Reserve Cabernet Sauvignon *Galilee, Israel* 18/70

DESSERT

- Jorge Ordoñez and Co. 'Victoria 2' *Malaga, Spain 375ML* 14 / 82
- Hatzidakis Vin Santo *Santorini, Greece 2004 375ML* 22 / 130

For any parties of 8 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.