



**HAPPY HOUR** Monday-Friday from 4-6pm, \$2 off all alcoholic beverages & 25% off Dips & Mezze

<p><b>DIPS</b> <i>Served with Fresh Pita</i></p> <p>Hummus <i>Crispy Shallots, Zhoug, Charmula</i> ..... 14 <i>Beef Short Rib Schwarma, Herbs, Paprika</i> ..... 18 <i>Spicy Matbucha &amp; Soft Egg</i> ..... 15</p> <p>English Pea &amp; Feta <i>Birds Eye Chili, Mint, Toasted Pine Nuts</i> ..... 14</p> <p>Spicy Lamb &amp; Eggplant Lebnah <i>Charred Tomato, Pickled Peppers, Coriander</i> ..... 16</p>	<p><b>MEZZE</b></p> <p>Oak Grilled Octopus ..... 22 <i>Texas Olive Oil, Lemon, Laurel Leaf</i></p> <p>Red Snapper Crudo* ..... 19 <i>Roasted Grapes, Serrano, Preserved Lime</i></p> <p>Manti Dumplings ..... 19 <i>Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro</i></p> <p>Cheese Saganaki ..... 18 <i>Graviera, Lemon, Dill Salsa Verde, Toast</i></p>
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<p><b>SALADS</b></p> <p>Sunflower Maroulosalata ..... 15 <i>Dill, Pure Luck Feta, Tahina</i> <i>[Add Chicken Kebab +8]</i></p> <p>Simple Greens &amp; Herbs ..... 15 <i>Pistachio, Crispy Seeds,</i> <i>Avocado, Sesame Dressing</i> <i>[Add Aleppo &amp; Garlic Shrimp Kebab +12]</i></p> <p>Grilled Corn &amp; Fresh Peas ..... 14 <i>Brined chili, soft herbs</i></p>	<p><b>TAJINE</b></p> <p>Roasted Chicken ..... 28 <i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime</i></p> <p>Lamb Meatballs ..... 28 <i>Barberry, English Peas, Pine Nuts, Mint</i></p> <p>Wild Cod ..... 35 <i>Ras el Hanout, Ginger, Roasted Fennel, Castelventrano Olives</i></p> <p>Chermoula Tofu &amp; Mushroom ..... 26 <i>Sofrito, Purple Eggplant, Herbs</i></p>
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<p><b>OAK FIRED GRILL &amp; KEBABS</b> <i>Served Family Style with Pickles &amp; Condiments</i></p> <p>Spicy Lamb Kefta* ..... 28</p> <p>Garlic &amp; Chermoula Lamb Chops* ..... 38</p> <p>Z'atar - Matcha Short Ribs ..... 34</p> <p>20 oz Prime Ribeye with Z'atar &amp; Roasted Garlic* . 65</p>	<p>Yogurt Marinated Chicken Thigh ..... 26</p> <p>Harissa Marinated Beef Tenderloin* ..... 35</p> <p>Herb &amp; Garlic Marinated Vegetables ..... 20</p> <p>Aleppo &amp; Garlic Gulf Shrimp ..... 28</p>
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**VEGETABLES, GRAINS & COUSCOUS**

*10 each*

- Potato & Herb Latkes, Smoked Trout Roe, Labneh, Dill
- Spiced French Fries with Lemon Aioli
- Saffron Rice, Dill, Pistachio, Lemon Zest
- Cous Cous, Roasted Garlic, Parsley
- Mujaddara, Lentils, Basmati, Curry, Fried Onion

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.

# BEVERAGE MENU

## NON-ALCOHOLIC

- Seasonal Fermented Fruit Soda ..... 6
- 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
- Bruno Paillard 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

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