



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

DIPS	MEZZE
<i>Served with Fresh Pita</i>	
Hummus	Oak Grilled Octopus 22
<i>Crispy Shallots, Zhoug, Chermoula</i> 14	<i>Texas Olive Oil, Lemon, Laurel Leaf</i>
<i>Beef Short Rib Schwarma, Herbs, Paprika</i> 18	Red Snapper Crudo* 19
<i>Spicy Matbucha & Soft Egg*</i> 15	<i>Roasted Grapes, Serrano, Preserved Lime</i>
English Pea & Feta	Manti Dumplings 19
<i>Birds Eye Chili, Mint, Toasted Pine Nuts</i> 14	<i>Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro</i>
Spicy Lamb & Eggplant Lebnah	Cheese Saganaki 18
<i>Charred Tomato, Pickled Peppers, Coriander</i> 16	<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>

SALADS & SOUP	TAJINE
Matzo Ball Soup 14	Roasted Chicken 28
<i>Mire Poix, Dill, Serrano Chili</i>	<i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime</i>
Simple Greens & Herbs 15	Lamb Meatballs 28
<i>Pistachio, Crispy Seeds,</i>	<i>Barberry, English Peas, Pine Nuts, Mint</i>
<i>Avocado, Sesame Dressing</i>	Wild Cod* 35
<i>[Add Aleppo & Garlic Shrimp Kebab* +12]</i>	<i>Ras el Hanout, Ginger, Roasted Fennel, Castelventrano Olives</i>
Sunflower Maroulosalata 15	Chermoula Tofu & Mushroom 26
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	<i>Sofrito, Purple Eggplant, Herbs</i>
<i>[Add Chicken Kebab +8]</i>	

OAK FIRED GRILL & KEBABS	
<i>Served Family Style with Pickles & Condiments</i>	
Spicy Lamb Kefta* 28	Yogurt Marinated Chicken Thigh 26
Garlic & Chermoula Lamb Chops* 38	Harissa Marinated Beef Tenderloin* 35
Z'atar - Matcha Short Ribs 34	Herb & Garlic Marinated Vegetables 20
20 oz Prime Ribeye with Z'atar & Roasted Garlic* . 65	Aleppo & Garlic Gulf Shrimp* 28

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
- Sherry Roasted Shallots, Chermoula, Green Peppercorn Cream

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*
- Ruby Jewel Buck 16
LALO tequila, lime, pomegranate grenadine, ginger beer
- 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
- Alaska White Ale..... 9
- Founder's Breakfast Stout 9
- Bitburger Non-Alcoholic..... 7

SPARKLING

- Bosco del Merlo *Prosecco, Italy* 14 / 54
- Raventós i Blanc, 'de Nit' Brut Rose *Conca del Riu Anoia, Spain* 17 / 68
- BrunoPaillard Brut *Champagne, France* 24 / 93

WHITE

- Vigneti del Sole Pinot Grigio *delle Venezie, Italy*..... 14 / 54
- Massican Sauvignon Blanc Calistoga, *California* 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 / 66

RED

- Presqui'Ille Pinot Noir *Santa Barbara, California* 19 / 74
- Tiberio *Montepulciano D'Abruzzo, Italy* 16 / 66
- Musar 'Jeune' Rouge *Bekaa Valley, Lebanon*..... 17 / 68
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa Valley, California*..... 21 / 81
- Domaine Ouleb Thaleb 'Syrocco' by Graillet Syrah *Morocco* 19 / 74

DESSERT

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