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LUNCH MENU

**DIPS**

*Served with Fresh Pita*

- Hummus
- Crispy Shallots, Zhoug, Chermoula* ..... 14
- Beef Short Rib Swarma, Herbs, Paprika* ..... 18
- Spicy Matbucha & Soft Egg\**..... 15
- English Pea & Feta
- Birds Eye Chili, Mint, Toasted Pine Nuts* ..... 14
- Spicy Lamb & Eggplant Labneh
- Charred Tomato, Pickled Peppers, Coriander*..... 16

**MEZZE**

- Oak Grilled Octopus ..... 22
- Texas Olive Oil, Lemon, Laurel Leaf*
- Red Snapper Crudo\* ..... 19
- Roasted Grapes, Serrano, Preserved Lime*
- Manti Dumplings ..... 19
- Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro*
- Cheese Saganaki..... 18
- Graviera, Lemon, Dill Salsa Verde, Toast*

**SALADS & SOUP**

- Matzo Ball Soup ..... 14
- Mire Poix, Dill, Serrano Chili*
- Simple Greens & Herbs ..... 15
- Pistachio, Crispy Seeds, Avocado, Sesame Dressing*
- [Add Aleppo & Garlic Shrimp Kebab\* +12]*
- Sunflower Maroulosalata..... 15
- Dill, Pure Luck Feta, Tahina Vinaigrette*
- [Add Chicken Kebab +8]*

**SANDWICHES**

*Served with Fries or Simple Greens*

- Oak Grilled Angus Beef Burger\* ..... 21
- Swedish Hill Bun, Tzatziki, Lettuce, Pickles, Harissa Mayonnaise*
- Grilled Chicken LTH..... 18
- Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce*

**PLATES & TAJINE**

- Mezze Plate\* ..... 18
- Falafel, Hummus, Israeli Salad, Baba, Pita*
- Chicken Tajine ..... 28
- Saffron, Salt Cured Olive, Preserved Lemon*
- Lamb Meatballs ..... 28
- Barberry, Chili, Peas, Pine Nut, Mint*
- Wild Cod\*..... 35
- Ras el Hanout, Ginger, Roasted Fennel, Castelventrano Olives*
- Chermoula Tofu & Mushroom Tajine 26
- Sofrito, Purple Eggplant, Herbs*

**OAK FIRED GRILL**

*Served Family Style with Pickles & Condiments*

- Garlic & Chermoula Lamb Chops\* ..... 38
- Z'atar - Matcha Short Ribs ..... 34
- 20 oz Prime Ribeye with Z'atar & Roasted Garlic\* . 65

**OAK FIRED KEBAB PLATE**

*Served with Saffron Rice, Israeli Salad, Tzatziki*

- Spicy Lamb Kefta\* ..... 28
- Yogurt Marinated Chicken Thigh ..... 26
- Harissa Marinated Beef Tenderloin\*..... 28
- Herb & Garlic Marinated Vegetables..... 20
- 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'île 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

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