

DESSERTS

Baklava.....	4 each
<i>Walnut, Pistachio, Cardamom Syrup</i>	
Orange Blossum Crème Brulee.....	10
<i>Sweet Almond Dukkah</i>	
Warm Sticky Toffee Date Pudding.....	16
<i>Vanilla Bean Ice Cream, Hard Sauce</i>	
Housemade Ice Creams.....	8
<i>Sesame Shortbread Cookie</i>	
Dark Chocolate Torte.....	12
<i>Sesame Brittle, Tahina Caramel</i>	

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
<i>Long Life Green, Imperial Oolong, English Breakfast or Organic Peppermint</i>	

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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BAR MENU

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 <i>Spain</i>	
512 IPA <i>Austin</i>	
Hi Sign El Berto Lager <i>Austin</i>	
Sidro del Bosco Cider <i>Italy</i>	

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

WINE BY THE GLASS

SPARKLING

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

WHITE

Vigneti del Sole Pinot Grigio <i>delle Venezie, Italy</i>	14 / 54
Massican Sauvignon Blanc Calistoga, <i>California</i>	17 / 68
Argyros Estate 'Atlantis' Assyrtiko Blend <i>Santorini, Greece</i>	18 / 70
Keenan Chardonnay <i>Napa Valley, California</i>	18 / 70

ROSÉ

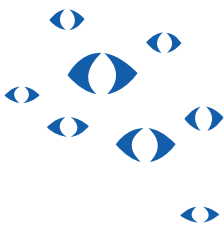
Scribe Pinot Noir <i>Sonoma, California</i>	14 / 54
Chateau Miraval <i>Côtes de Provence, France</i>	16 / 66

RED

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

DESSERT

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



DIPS

Served with Fresh Pita

Hummus

Crispy Shallots, Zhoug, Charmoula 14

Beef Short Rib Schwarma, Herbs, Paprika 18

Spicy Matbucha & Soft Egg 15

English Pea & Feta, Chilis, Mint, Toasted Pine Nuts ... 14

Spicy Lamb & Eggplant Lebna 16

Charred Tomato, Pickled Chilis, Coriander

MEZZE

Oak Grilled Octopus 22

Texas Olive Oil, Lemon, Laurel Leaf

Red Snapper Crudo 19

Roasted Grapes, Serrano, Preserved Lime

Cheese Saganaki 18

Graviera, Lemon, Dill Salsa Verde, Toast

SALADS & SOUP

Simple Greens & Herbs 15

Pistachio, Crispy Seeds, Avocado Sesame Dressing

with Aleppo & Garlic Shrimp Kebab +12

Sunflower Maroulosalata 15

Dill, Pure Luck Feta, Tahina Vinaigrette

with Chicken Kebab +8

Matzo Ball Soup 14

Mire Poix, Dill, Serrano Chili

SANDWICHES

served with Fries or Simple Greens

Wagyu Beef Burger 21

Swedish Hill Bun, Tzatziki, Lettuce,

Pickles, Harissa Mayo

Grilled Chicken LTH 18

Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill

Pickle, Halal Sauce

OAK FIRED KEBAB PLATE

Served with Saffron Rice, Hummus, 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