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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
Organic Add-In's .....	3
<i>Plant Protein 21g</i>	
<i>Probiotic Superfoods</i>	
<i>Coconut Water + Aquamin</i>	

## DIPS

*Served with Fresh Pita*

Hummus	
<i>Crispy Shallots, Zhoug, Chermoula</i> .....	14
<i>Beef Short Rib Schwarma, Herbs, Paprika</i> .....	18
<i>Spicy Matbucha &amp; 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 & SOUP

Matzo Ball Soup .....	14
<i>Mire Poix, Dill, Serrano Chili</i>	
Simple Greens & Herbs .....	15
<i>Pistachio, Crispy Seeds,</i>	
<i>Avocado, Sesame Dressing</i>	
<i>[Add Aleppo &amp; 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, Zhoug, 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,</i>	
<i>Smoked Trout Roe, Pita*</i> .....	20
Oak Grilled Angus 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, Labneh, 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*

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 ..... 18  
*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 / 66

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 / 62

## 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

## 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.