THE Peacock

DINNER MENU

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

DIPS

Served with Fresh Pita

Hummus
Crispy Shallots, Zhoug, Chermoula 14
Beef Short Rib Schwarma, Herbs, Paprika 18
*Spicy Matbucha & Soft Egg** 15

English Pea & Feta
Birds Eye Chili, Mint, Toasted Pine Nuts 14

Spicy Lamb & Eggplant Lebnah
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]

TAJINE

Roasted Chicken 28
Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime

Lamb Meatballs 28
Barberry, English Peas, Pine Nuts, Mint

Wild Cod* 35
Ras el Hanout, Ginger, Roasted Fennel, Castelventrano Olives

Chermoula Tofu & Mushroom 26
Sofrito, Purple Eggplant, Herbs

OAK FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

Spicy Lamb Kefta* 28

Garlic & Chermoula Lamb Chops* 38

Z'atar - Matcha Short Ribs 34

20 oz Prime Ribeye with Z'atar & Roasted Garlic* . 65

Yogurt Marinated Chicken Thigh 26

Harissa Marinated Beef Tenderloin* 35

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 foodbourne illness.*

1.15.2021

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

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* ..... 15 / 60
Raventós i Blanc, 'de Nit' Brut Rose *Conca del Riu Anoia, Spain* ..... 17 / 66
Louis Roederer Brut *Champagne, France 375ML* ..... 24 /48

WHITE

Vigneti del Sole Pinot Grigio *delle Venezie, Italy* ..... 15 / 60
Massican Sauvigon Blanc Calistoga, *California* ..... 17 / 68
Gavalas "Nykteri" Assyrtiko *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

Tiberio *Montepulciano D'Abruzzo, Italy* ..... 16 / 66
Musar 'Jeune' Rouge *Bekaa Valley, Lebanon* ..... 17 / 68
Donnachadh Pinot Noir *Sta. Rita Hills, California* ..... 19 / 74
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

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