

## DESSERTS

Baklava.....	4 each
<i>Walnut, Pistachio, Cardamom Syrup</i>	
Orange Blossom 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*
- Strawberry Aloe Gazoz ..... 16  
*LALO tequila, Chateau, Strawberry Soda  
Syrup, Lime, Cucumber, Soda Water*
- 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

<i>16oz Draft Pints</i> .....	8
512 IPA <i>Austin</i>	
Hi Sign El Berto Lager <i>Austin</i>	
Stella Artois Belgium	
Sidro del Bosco Cider <i>Italy</i>	

## BOTTLED BEER

Coors Light .....	7
Estrella Damm lager .....	8
Bell's Two Hearted Ale .....	8
Mythos Greek Lager .....	8
Founder's Breakfast Stout .....	9

## WINE BY THE GLASS

### SPARKLING

Bosco del Merlo <i>Prosecco, Italy</i> .....	15 / 60
Raventós i Blanc, 'de Nit' Brut Rose <i>Conca del Riu Anoia, Spain '18</i> .....	17 / 68
Bruno Paillard <i>Champagne, France</i> .....	24 / 96

### WHITE

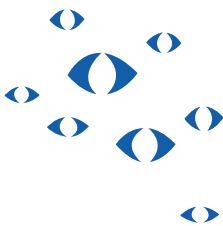
Attems Pinot Grigio <i>Friuli, Italy '19</i> .....	15 / 60
Massican Sauvignon Blanc <i>Calistoga, California '19</i> .	17 / 68
Argyros Estate 'Atlantis' Assyrtiko Blend <i>Santorini, Greece '19</i> .....	18 / 72
Gavalas 'Nykteri' Assyrtiko <i>Santorini, Greece '15</i> ..	19 / 76
Keenan Chardonnay <i>Napa Valley, California '18</i> ....	19 / 76

### ROSÉ

Musar 'Jeune' Rosé <i>Bekaa Valley, Lebanon '18</i> .....	15 / 60
Château Miraval <i>Côtes de Provence, France '19</i> ....	17 / 68

### RED

Tiberio <i>Montepulciano D'Abruzzo, Italy '18</i> .....	16 / 64
Musar 'Jeune' Rouge <i>Bekaa Valley, Lebanon '18</i> ...	17 / 64
Donnachadh Pinot Noir <i>Sta. Rita Hills, California '17</i>	19 / 76
Chappellet 'Mountain Cuvée' Cabernet Blend <i>Napa Valley, California '18</i> .....	21 / 81



## 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* ..... +14

*Sunflower Maroulosalata* ..... 15

*Dill, Pure Luck Feta, Tahina Vinaigrette*

*with Chicken Kebab* ..... +10

*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* ..... 28

*Harissa Marinated Beef Tenderloin\** ..... 30

*Herb & Garlic Marinated Vegetables* ..... 24

*Aleppo & Garlic Gulf Shrimp* ..... 32

*Swordfish with Ginger Zhoug\** ..... 32