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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* +14]*
- Sunflower Maroulosalata..... 15
- Dill, Pure Luck Feta, Tahina Vinaigrette*
- [Add Chicken Kebab +10]*

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*

OAK FIRED GRILL

- Served Family Style with Pickles & Condiments*
- Garlic & Chermoula Lamb Chops* ... 38
- 20 oz Prime Ribeye with Z'atar & Roasted Garlic* 65

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 KEBAB PLATES

Served with Saffron Rice, Israeli Salad, Tzatziki

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| Spicy Lamb Kefta* 28 | Herb & Garlic Marinated Vegetables..... 24 |
| Yogurt Marinated Chicken Thigh 28 | Aleppo & Garlic Gulf Shrimp* 32 |
| Harissa Marinated Beef Tenderloin*..... 30 | Swordfish with Ginger Zhoug*..... 32 |

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
- Broccolini, Parmesan Yogurt, Crispy Shallot Z'atar

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
- 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

- 16oz Draft Pints 8
- Stella Artois
- 512 IPA *Austin*
- Hi Sign El Berto Lager *Austin*
- Sidro del Bosco Cider *Italy*

BOTTLED BEER

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

SPARKLING

- Bosco del Merlo *Prosecco, Italy* 15 / 60
- Raventós i Blanc, 'de Nit' Brut Rose *Conca del Riu Anoia, Spain 2018* 17 / 68
- Bruno Paillard *Champagne, France* 24 / 96

WHITE

- Attems Pinot Grigio *Friuli, Italy 2019* 15 / 60
- Massican Sauvignon Blanc *Calistoga, California 2019* 17 / 68
- Argyros Estate 'Atlantis' Assyrtiko Blend *Santorini, Greece 2019* 18 / 72
- Gavalas "Nykteri" Assyrtiko *Santorini, Greece 2015* 19 / 76
- Keenan Chardonnay *Napa Valley, California 2018* 19 / 76

ROSÉ

- Musar 'Jeune' Rosé *Bekaa Valley, Lebanon 2018* 15 / 60
- Château Miraval *Côtes de Provence, France 2019* 17 / 68

RED

- Tiberio *Montepulciano D'Abruzzo, Italy 2018* 16 / 64
- Musar 'Jeune' Rouge *Bekaa Valley, Lebanon 2018* 17 / 68
- Domaine des Ouleb Thaleb 'Syrocco' by Grailot Syrah *Morocco 2017* 19 / 76
- Donnachadh Pinot Noir *Sta. Rita Hills, California 2017* 19 / 76
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa Valley, California 2018* 21 / 84

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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