



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

<p><b>DIPS</b> <i>Served with Fresh Pita</i></p> <p>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</p> <p>English Pea &amp; Feta <i>Birds Eye Chili, Mint, Toasted Pine Nuts</i> ..... 14</p> <p>Spicy Lamb &amp; Eggplant Lebnah <i>Charred Tomato, Pickled Peppers, Coriander</i> ..... 16</p>	<p><b>MEZZE</b></p> <p>Oak Grilled Octopus ..... 22 <i>Texas Olive Oil, Lemon, Laurel Leaf</i></p> <p>Red Snapper Crudo* ..... 19 <i>Roasted Grapes, Serrano, Preserved Lime</i></p> <p>Manti Dumplings ..... 19 <i>Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro</i></p> <p>Cheese Saganaki..... 18 <i>Graviera, Lemon, Dill Salsa Verde, Toast</i></p>
--	--

<p><b>SALADS &amp; SOUP</b></p> <p>Matzo Ball Soup ..... 14 <i>Mire Poix, Dill, Serrano Chili</i></p> <p>Simple Greens &amp; Herbs..... 15 <i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i> <i>[Add Aleppo &amp; Garlic Shrimp Kebab* +14]</i></p> <p>Sunflower Maroulosalata..... 15 <i>Dill, Pure Luck Feta, Tahina Vinaigrette</i> <i>[Add Chicken Kebab +10]</i></p>	<p><b>TAJINE</b></p> <p>Roasted Chicken ..... 28 <i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime</i></p> <p>Lamb Meatballs ..... 28 <i>Barberry, English Peas, Pine Nuts, Mint</i></p> <p>Wild Cod*..... 35 <i>Ras el Hanout, Ginger, Roasted Fennel, Castelventrano Olives</i></p> <p>Chermoula Tofu &amp; Mushroom..... 26 <i>Sofrito, Purple Eggplant, Herbs</i></p>
--	---

<p><b>OAK FIRED GRILL &amp; KEBABS</b> <i>Served Family Style with Pickles &amp; Condiments</i></p>	
<p>Spicy Lamb Kefta* ..... 28</p> <p>Yogurt Marinated Chicken Thigh ..... 28</p> <p>Garlic &amp; Chermoula Lamb Chops* ..... 38</p> <p>Harissa Marinated Beef Tenderloin*..... 36</p> <p>20 oz Prime Ribeye with Z'atar &amp; Roasted Garlic* . 65</p>	<p>Herb &amp; Garlic Marinated Vegetables..... 24</p> <p>Aleppo &amp; Garlic Gulf Shrimp* ..... 32</p> <p>Swordfish with Ginger Zhoug*..... 32</p> <p>Mixed Grill* ..... 195 <i>Includes choice of 3 Vegetables, Grains &amp; Couscous</i></p> <p><i>Harissa Marinated Beef Tenderloin, 20 oz Prime Ribeye, Garlic &amp; Chermoula Lamb Chops, Spicy Lamb Kefta, Yogurt Marinated Chicken Thigh, Aleppo &amp; Garlic Shrimp &amp; Herb and Garlic Marinated Vegetables</i></p>

**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
- Broccoli Rabe, 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 Rosé *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

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.