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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 & 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 & Garlic Shrimp Kebab* +14]</i>	
Sunflower Maroulosalata	15
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	
<i>[Add Chicken Kebab +10]</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
Proper Breakfast, <i>Two Eggs, Rye Toast, Merguez or Bacon, Z'atar Homefries*</i>	19
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>	
Crumbled Baklava Granola <i>Greek Yogurt, Honey, Pistachio, Apricot</i>	10

GRILLED KEBAB PLATE

Served with Basmati Rice, Israeli Salad, & Condiments

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

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
Broccoli Rabe, <i>Parmesan Yogurt, Crispy Shallot Z'atar</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
- 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

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.