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LUNCH MENU

DIPS		MEZZE	
<i>Served with Fresh Pita, Add Crudite for +4</i>		Oak Grilled Octopus 22	
<i>Crispy Shallots Hummus</i>		<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
<i>Zhoug, Chermoula</i> 16		Red Snapper Crudo* 19	
<i>Beef Short Rib Schwarma Hummus</i>		<i>Winter Citrus, Serrano, Preserved Lime</i>	
<i>Herbs, Paprika</i> 20		Manti Dumplings 22	
<i>Roasted Garlic and Herb Hummus</i>		<i>Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro</i>	
<i>Gremolata, Bocarones, Perisan lime</i> 17		Cheese Saganaki 22	
<i>Toasted Almond Muhamarra</i>		<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>	
<i>Curried Cauliflower, Castelvetrano Olives</i> 17			
<i>Spicy Lamb & Eggplant Lebnah</i>			
<i>Charred Tomato, Pickled Peppers, Coriander</i> 18			
SALADS	SANDWICHES	PLATES & TAJINE	
<i>Served with Fries or Simple Greens</i>		Mezze Plate* 20	
Heirloom Winter Squash 15	Oak Grilled Angus Beef Burger* 22	<i>Falafel, Hummus, Israeli</i>	
<i>Roasted Delicata Squash,</i>	<i>Tzatziki, Lettuce, Pickles, Harissa</i>	<i>Salad, Baba, Pita</i>	
<i>Pomegranate-Pecan Salsa Verde,</i>	<i>[Sub Vegetable Burger beets,</i>	Chicken Tajine 32	
<i>Manchego Cheese, Lemon Yogurt</i>	<i>bulgur, chickpea, mushroom]</i>	<i>Saffron, Salt Cured Olive,</i>	
Simple Greens & Herbs 16	Grilled Chicken LTH 20	<i>Preserved Lemon</i>	
<i>Pistachio, Crispy Seeds,</i>	<i>Fresh Pita, Shredded Lettuce, Tomato,</i>	Lamb Meatballs 32	
<i>Avocado, Sesame Dressing</i>	<i>Hummus, Dill Pickle, Halal Sauce</i>	<i>Barberry, Chili, Peas, Pine Nut, Mint</i>	
<i>[Add Aleppo & Garlic Shrimp Kebab* +14]</i>		Wild Cod* 35	
Sunflower Maroulosalata 16	OAK FIRED GRILL	<i>Ras el Hanout, Ginger, Roasted</i>	
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	<i>Served Family Style with</i>	<i>Fennel, Castelvetrano Olives</i>	
<i>[Add Chicken Kebab +10]</i>	<i>Pickles & Condiments</i>	Cauliflower Vadouvan 28	
SOUP	Garlic & Chermoula Lamb Chops* ... 38	<i>Pickled Sultanas, Lemon Cous Cous,</i>	
Roasted Tomato Soup 16	20 oz Prime Ribeye with Z'atar &	<i>Roasted Tomato, Fresh Herbs</i>	
<i>Harissa Spiced Lentils,</i>	Roasted Garlic* 65		
<i>Paremsan Lebneh</i>			

OAK FIRED KEBAB PLATES	
<i>Served with Saffron Rice, Israeli Salad, Tzatziki</i>	
Spicy Lamb Kefta* 28	Herb & Garlic Marinated Vegetables 26
Yogurt Marinated Chicken Thigh 28	Aleppo & Garlic Gulf Shrimp* 32
Harissa Marinated Beef Tenderloin* 32	Swordfish with Ginger Zhoug* 32

VEGETABLES, GRAINS & COUSCOUS

12 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
- Crispy Brussel Sprouts, 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 7
- Strawberry-Balsamic Shrub 7
- Mediterranean Mint Lemonade 7

TEA BY TEA LEAVES

- Iced Black Tea 5
- Iced Passionfruit & Mango Green Tea 5
- Hot Tea 6

Long Life Green, Imperial Oolong, English Breakfast or Organic Peppermint

COUNTER CULTURE COFFEE

- Big Trouble Drip 5
- Fourty-Six Espresso 6
- Americano 6
- Macchiato 5.5
- Cappuccino 6
- Latte 6
- Cold Brew Flat Black 8

Alternative Milks Available:

Almond Milk, Oat Milk, Soy Milk, Coconut Milk

PROPER COCKTAILS

- Arygros Spritz 17
Argyros Estate Assyrtiko, Italicus Bergamot, Lemongrass, Ginger, Citrus, Soda
- Moroccan Mojito 18
Bounty White Rum, Housemade Limoncello, Mediterranean Mint Lemonade, Topo Chico
- Pomegranate Martini 17
1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub
- Bonfire On A Beach 19
Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Topo Chico, Za'tar Spice Rim
- Spanish G&T 18
Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange
- Love and the Bear 19
LALO Tequila, Green Chartreuse, Thai Chile, Fresh Lime
- Shrubadubdub "Peach Smash" 19
Nine Banded Bourbon, House Peach Shrub, Earl Grey Tea, Campari, Foam

CLASSIC COCKTAILS

- Gin or Vodka Martini 19
Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Brine, Castelvetro Olive or Twist
- Rye Manhattan 19
Old Overholt Rye, Cocchi Vermouth di Torino, Angostura Bitters & Luxardo Cherry
- Bourbon Old Fashioned 19
Old Forester Bourbon, Demerara, Angostura, Orange Oil
- Classic Negroni 19
London Dry Gin, Campari, Cocchi Vermouth, Orange Peel
- Cucumber Gimlet 19
Amass Dry Gin, Muddled Cucumber, Lime
- Classic Margarita 18
Cimarron Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt
- Mediterranean Mary 17
1876 Vodka, Bloody Mary Mix, Olive Oil, Kalamata Skewer

DRAFT BEER

- 16oz Draft Pints Stella Artois 9
- 512 IPA *Austin*
- 512 WIT *Austin*
- Calidad Mexican Lager

BOTTLED BEER

- Coors Light 9
- Bell's Two Hearted Ale 9
- 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* 18 / 72
- Roger Coulon 'Heri-Hodie' *Champagne, France* 26 / 104
- Ruinart, Blanc de Blancs *Champagne, France* 40 / 160

WHITE

- Attems, Pinot Grigio *Friuli, Italy 2020* 15 / 60
- Michel Brégeon *Muscadet-Sèvre-et-Maine, France 2020* 17 / 68
- Alexakis, Assyrtiko *Santorini, Greece 2020* 18 / 72
- Massican, Sauvignon Blanc *Calistoga, California 2020* 22 / 88
- Far Mountain 'Myrna' Chardonnay *Sonoma Valley, California 2018* 25 / 100

ROSÉ

- Angels & Cowboys *Central Coast, California 2020* 15 / 60
- Château Miraval *Côtes de Provence, France 2020* 18 / 72

RED

- Tiberio *Montepulciano D'Abruzzo, Italy 2019* 16 / 64
- Musar 'Jeune' Rouge *Bekaa Valley, Lebanon 2018* 17 / 68
- Domaine Equis 'Equinox' *Crozes-Hermitage, France 2018* 21 / 84
- Donnachadh, Pinot Noir *Sta. Rita Hills, California 2018* 23 / 92
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa Valley, California 2019* .. 25 / 100

DESSERT

- Hatzidakis Vin Santo *Santorini, Greece 2004 375ML* 22 / 130

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