

## DIPS

Served with Fresh Pita, Add Crudite for +4

Hummus

Crispy Shallots, Zhoug, Charmoula ..... 16

Beef Short Rib Schwarma, Herbs, Paprika ..... 20

Toasted Almond Muhamarra

Curried Cauliflower, Castelvetrano Olives ..... 17

Spicy Lamb & Eggplant Lebna ..... 18

Charred Tomato, Pickled Chilis, Coriander

Roasted Garlic and Herb Hummus

Gremolata, Bocarones, Perian lime ..... 17

## MEZZE

Oak Grilled Octopus ..... 22

Texas Olive Oil, Lemon, Laurel Leaf

Red Snapper Crudo ..... 19

Winter Citrus, Serrano, Preserved Lime

## SALADS & SIDES

Simple Greens & Herbs ..... 16

Pistachio, Crispy Seeds, Avocado Sesame Dressing

[Add Aleppo & Garlic Shrimp Kebab\* +14]

Sunflower Maroulosalata ..... 16

Dill, Pure Luck Feta, Tahini Vinaigrette

[Add Chicken Kebab +10]

Spiced French Fries ..... 12

Lemon Aioli

## SANDWICHES

served with Fries or Simple Greens

Wagyu Beef Burger ..... 22

Swedish Hill Bun, Tzatziki, Lettuce, Pickles,

[Substitute Vegetable Burger beets,

bulgur, chickpea and mushroom]

## WINE BY THE GLASS

### SPARKLING

Bosco del Merlo Prosecco, Italy ..... 15 / 60

Raventós i Blanc 'de Nit' Brut Rosé

Conca del Riu Anoia, Spain '18 ..... 18 / 72

Bruno Paillard Champagne, France ..... 24 / 96

Ruinart, Blanc de Blancs Champagne, France .... 40 / 160

### WHITE

Attems, Pinot Grigio Friuli, Italy '20 ..... 15 / 60

Gaspard, Chenin Blanc Loire Valley, France '18 ..... 17 / 68

Alexakis, Assyrtiko Santorini, Greece '20 ..... 18 / 72

Massican, Sauvignon Blanc Calistoga, CA '20 ..... 22 / 88

Far Mountain 'Myrna' Chardonnay

Sonoma Valley, California '18 ..... 25 / 100

### ROSÉ

Angels & Cowboys Central Coast, California '20 ... 15 / 60

Château Miraval Côtes de Provence, France '20 ... 18 / 72

### RED

Tiberio Montepulciano D'Abruzzo, Italy '19 ..... 16 / 64

Musar 'Jeune' Rouge Bekaa Valley, Lebanon '18. .... 17 / 68

Donnachadh, Pinot Noir Sta. Rita Hills, CA '18. .... 23 / 92

Chappellet 'Mountain Cuvée' Cabernet Blend

Napa Valley, California '19 ..... 25 / 100

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SNACK MENU

## 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, Castelvetrano 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

Hendrick's 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 ..... 8

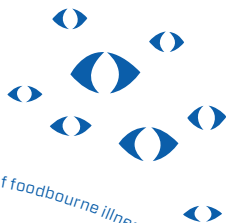
Stella Artois

512 IPA Austin

512 WIT Austin

Calidad Mexican Lager

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.



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Austin Proper adds a 3% wellness surcharge to assist in  
providing healthcare benefits for our colleagues.

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Equis 'Equinoxe' Crozes-Hermitage, France '18. .... 21 / 84

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