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DINNER MENU

DIPS

Served with Fresh Pita, Add Crudite for +4

- Crispy Shallots Hummus
Zhoug, Chermoula* 16
- Beef Short Rib Schwarma Hummus
Herbs, Paprika* 20
- Roasted Garlic and Herb Hummus
Gremolata, Bocaronas, Perisan lime* 17
- Toasted Almond Muhamarra
Curried Cauliflower, Castelvetrano Olives* 17
- Spicy Lamb & Eggplant Lebnah
Charred Tomato, Pickled Peppers, Coriander* 18

SALADS

- Heirloom Winter Squash* 15
*Roasted Delicata Squash,
Pomegranate-Pecan Salsa Verde,
Manchego Cheese, Lemon Yogurt*
- Simple Greens & Herbs* 16
*Pistachio, Crispy Seeds,
Avocado, Sesame Dressing
[Add Aleppo & Garlic Shrimp Kebab* +14]*
- Sunflower Maroulosalata* 16
*Dill, Pure Luck Feta, Tahina Vinaigrette
[Add Chicken Kebab +10]*

TAJINE

- Roasted Chicken* 32
Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime
- Lamb Meatballs* 32
Barberry, English Peas, Pine Nuts, Mint
- Wild Cod** 35
Ras el Hanout, Ginger, Roasted Fennel, Castelvetrano Olives
- Cauliflower Vadouvan* 28
Pickled Sultanas, Lemon Cous Cous, Roasted Tomato, Fresh Herbs

OAK FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spicy Lamb Kefta** 28
- Yogurt Marinated Chicken Thigh* 28
- Garlic & Chermoula Lamb Chops** 38
- Harissa Marinated Beef Tenderloin** 36
- 20 oz Prime Ribeye with Z'atar & Roasted Garlic** . 65

- Herb & Garlic Marinated Vegetables* 26
- Aleppo & Garlic Gulf Shrimp** 32
- Swordfish with Ginger Zhoug** 32
- Mixed Grill** 195
Includes choice of 3 Vegetables, Grains & Couscous
- Harissa Marinated Beef Tenderloin, 20 oz Prime Ribeye,
Garlic & Chermoula Lamb Chops, Spicy Lamb Kefta,
Yogurt Marinated Chicken Thigh, Aleppo & Garlic Shrimp
& Herb and Garlic Marinated Vegetables*

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
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 9
- Stella Artois
- 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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