

T  
H  
E



DINNER MENU

**DIPS**

*Served with Fresh Pita, Add Crudités for +4*

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

**SALADS**

- Simple Greens & Herbs ..... 17  
*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*  
*[Add Aleppo & Garlic Shrimp Kebab\* +14]*
- Sunflower Maroulosalata ..... 17  
*Dill, Pure Luck Feta, Tahina Vinaigrette*  
*[Add Chicken Kebab +10]*

**TAJINE**

- Roasted Chicken ..... 34  
*Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime*
- Lamb Meatballs ..... 32  
*Barberry, English Peas, Pine Nuts, Mint*
- Wild Cod\* ..... 36  
*Ras el Hanout, Ginger, Roasted Fennel, Castelvetrano Olives*
- Cauliflower Vadouvan ..... 32  
*Pickled Sultanas, Lemon Cous Cous, Roasted Tomato, Fresh Herbs*

**OAK FIRED GRILL & KEBABS**

*Served Family Style with Pickles & Condiments*

- Spicy Lamb Kefta\* ..... 29
- Yogurt Marinated Chicken Thigh ..... 29
- 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\* ..... 34
- Swordfish with Ginger Zhoug\* ..... 34
- 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 Brussels Sprouts, Parmesan Yogurt, Crispy Shallot Z'atar

For any parties of 7 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..... 18  
*Argyros Estate Assyrtiko, Italicus Bergamot, Lemongrass, Ginger, Citrus, Soda*
- Moroccan Mojito ..... 19  
*Bounty White Rum, Housemade Limoncello, Mediterranean Mint Lemonade, Topo Chico*
- Pomegranate Martini..... 18  
*1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub*
- Bonfire On A Beach..... 20  
*Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Topo Chico, Za'tar Spice Rim*
- Spanish G&T..... 19  
*Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange*
- Love and the Bear ..... 20  
*Casa Del Sol Reposado Tequila, Chartreuse, Thai Chile, Lime*
- Shrubadubdub "Peach Smash"..... 20  
*Bourbon, House Peach Shrub, Earl Grey Tea, Campari, Foam*

## CLASSIC COCKTAILS

- Gin or Vodka Martini.....20  
*Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Brine, Olive or Twist*
- Rye Manhattan .....20  
*Old Overholt Rye, Cocchi Vermouth di Torino, Angostura Bitters & Luxardo Cherry*
- Bourbon Old Fashioned.....20  
*Old Forester Bourbon, Demerara, Angostura, Orange Oil*
- Classic Negroni.....20  
*London Dry Gin, Campari, Cocchi Vermouth, Orange Peel*
- Cucumber Gimlet.....20  
*Hendrick's Gin, Muddled Cucumber, Lime*
- Classic Margarita..... 19  
*Cimarron Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chili Salt*
- Mediterranean Mary..... 18  
*1876 Vodka, Bloody Mary Mix, Aleppo Chili Salt*

## DRAFT BEER

- 16oz Draft Pints ..... 9
- Stella Artois
- Community Mosaic IPA *Dallas*
- 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' *1er Cru, Champagne, France* ..... 26 / 104
- Laurent Bénéard 'La Clé des Sept Arpents' *Champagne, France* 2014 ..... 40 / 160
- Billecart-Salmon 'Cuvée Nicolas François' *Champagne, France* 2007 ..... 75 / 300

## WHITE

- Attems, Pinot Grigio *Friuli, Italy* 2020..... 15 / 60
- Mylonas, Assyrtiko *Attiki, Greece* 2021..... 16 / 64
- Lieu Dit, Chenin Blanc *Santa Ynez Valley, California* 2019 ..... 18 / 72
- Venica & Venica 'Ronco del Cerò' Sauvignon *Collio, Italy* 2020 ..... 20 / 80
- Far Mountain 'Myrna' Chardonnay *Sonoma Valley, California* 2018 ..... 25 / 100

## ROSÉ

- Heidi Shrock 'Pink Beret' *Rust, Austria* 2020..... 15 / 60
- Château Miraval *Côtes de Provence, France* 2020..... 18 / 72

## RED

- Tiberio *Montepulciano D'Abruzzo, Italy* 2019 ..... 16 / 64
- Musar 'Jeune' *Bekaa Valley, Lebanon* 2018 ..... 17 / 68
- 'Syrocco' by Grailot, Syrah Morocco 2018 ..... 20 / 80
- Donnachadh, Pinot Noir *Sta. Rita Hills, California* 2018 ..... 23 / 92
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa Valley, California* 2020 .. 25/100

For any parties of 7 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.