



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 Lebnah
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]

SOUP

- Roasted Tomato Soup..... 16
Harissa Spiced Lentils, Paremsan Labneh

MEZZE

- Oak Grilled Octopus 22
Texas Olive Oil, Lemon, Laurel Leaf
- Red Snapper Crudo* 20
Citrus, Serrano, Preserved Lime
- Manti Dumplings 22
Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro
- Cheese Saganaki..... 22
Graviera, Lemon, Dill Salsa Verde, Toast

SANDWICHES

Served with Fries or Simple Greens

- Oak Grill Angus Beef Burger* 24
Swedish Hill Bun, Tzatziki, Lettuce, Pickles,
[Substitute Vegetable Burger
beets, bulgur, chickpea and mushroom]
- Grilled Chicken LTH..... 22
Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce

OAK FIRED GRILL

- Served Family Style with Pickles & Condiments*
- Garlic & Chermoula Lamb Chops* . . . 38
 - 20 oz Prime Ribeye with Z'atar & Roasted Garlic* 65

PLATES & TAJINE

- Mezze Plate* 20
Falafel, Hummus, Israeli Salad, Baba, Pita
- Chicken Tajine 34
Saffron, Salt Cured Olive, Preserved Lemon
- Lamb Meatballs 32
Barberry, Chili, Peas, Pine Nut, 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 KEBAB PLATES

Served with Saffron Rice, Israeli Salad, Tzatziki

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|--------------------------------------------|--------------------------------------------|
| Spicy Lamb Kefta* 29 | Herb & Garlic Marinated Vegetables..... 26 |
| Yogurt Marinated Chicken Thigh 29 | Aleppo & Garlic Gulf Shrimp* 34 |
| Harissa Marinated Beef Tenderloin*..... 34 | Swordfish with Ginger Zhoug* 34 |

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
Nine Banded 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, Castelvetro 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
Amass Dry Gin, Muddled Cucumber, Lime
- Classic Margarita 19
Cimarron Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt
- Mediterranean Mary 18
1876 Vodka, Bloody Mary Mix, Aleppo Spiced Rim

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 Shröck '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
- Domaine Equis by M. Graillot, 'Equinoxe' *Crozes-Hermitage, France* 2018 20 / 80
- Donnachadh, Pinot Noir *Sta. Rita Hills, California* 2018 23 / 92
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa Valley, California* 2020 25 / 100

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