

DIPS

Served with Fresh Pita, Add Crudités for +4

Crispy Shallot Hummus	
<i>Zhoug, Chermoula</i>	16
<i>Beef Short Rib Schwarma, Herbs, Paprika</i>	20
Toasted Almond Muhamarra	
<i>Curried Cauliflower, Castelvetrano Olives</i>	18
Spicy Lamb & Eggplant Labneh	18
<i>Charred Tomato, Pickled Chilis, Coriander</i>	
Roasted Garlic and Herb Hummus	
<i>Gremolata, Bocarones, Persian lime</i>	18

MEZZE

Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Red Snapper Crudo	20
<i>Citrus, Serrano, Preserved Lime</i>	

SALADS & SIDES

Simple Greens & Herbs	17
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i> <i>[Add Aleppo & Garlic Shrimp Kebab* +14]</i>	
Sunflower Maroulosalata	17
<i>Dill, Pure Luck Feta, Tahini Vinaigrette</i> <i>[Add Chicken Kebab +10]</i>	
Spiced French Fries	12
<i>Lemon Aioli</i>	

SANDWICHES

served with Fries or Simple Greens

Oak Grill Angus Beef Burger	24
<i>Swedish Hill Bun, Tzatziki, Lettuce, Pickles,</i> <i>[Substitute Vegetable Burger</i> <i>beets, bulgur, chickpea and mushroom]</i>	

WINE BY THE GLASS

SPARKLING

Bosco del Merlo <i>Prosecco, Italy</i>	15 / 60
Raventós i Blanc 'de Nit' Brut Rosé <i>Conca del Riu Anoia, Spain '18</i>	18 / 72
Roger Coulon 'Heri-Hodie' <i>Champagne, France</i> ...	26 / 104
Laurent Bénard 'La Clé des Sept Arpents' <i>Champagne, France 2014</i>	40 / 160
Billecart-Salmon 'Cuvée Nicolas François' <i>Champagne, France 2007</i>	75 / 300

WHITE

Attems, Pinot Grigio <i>Friuli, Italy '20</i>	15 / 60
Mylonas, Assyrtiko <i>Saumur, France '20</i>	16 / 64
Lieu Dit, Chenin Blanc <i>Santa Ynez Valley, CA '19</i>	18 / 72
Venica & Venica, Sauvignon <i>Collio, Italy '20</i>	20 / 80
Far Mountain Chardonnay <i>Sonoma, California '18</i> .	25 / 100

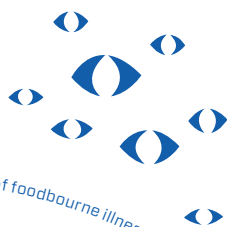
ROSÉ

Heidi Shröck 'Pink Beret' <i>Rust, Austria '20</i>	15 / 60
Château Miraval <i>Côtes de Provence, France '20</i> ...	18 / 72

RED

Tiberio <i>Montepulciano D'Abruzzo, Italy '19</i>	16 / 64
Musar 'Jeune' Rouge <i>Bekaa Valley, Lebanon '18</i>	17 / 68
Equis 'Equinoxe' <i>Crozes-Hermitage, France '18</i>	20 / 80
Donnachadh, Pinot Noir <i>Sta. Rita Hills, CA '18</i>	23 / 92
Chappellet 'Mtn Cuvée' Cabernet Blend <i>Napa, CA '20</i> .	25/100

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



T
H
E



SNACK MENU

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
Hendrick's 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*

DIPS

Served with Fresh Pita, Add Crudités for +4

Crispy Shallot Hummus

Zhoug, Chermoula 16

Beef Short Rib Schwarma, Herbs, Paprika 20

Toasted Almond Muhamarra

Curried Cauliflower, Castelvetrano Olives 18

Spicy Lamb & Eggplant Labneh 18

Charred Tomato, Pickled Chilis, Coriander

Roasted Garlic and Herb Hummus

Gremolata, Bocarones, Persian lime 18

MEZZE

Oak Grilled Octopus 22

Texas Olive Oil, Lemon, Laurel Leaf

Red Snapper Crudo 20

Citrus, Serrano, Preserved Lime

SALADS & SIDES

Simple Greens & Herbs 17

Pistachio, Crispy Seeds, Avocado, Sesame Dressing

[Add Aleppo & Garlic Shrimp Kebab +14]*

Sunflower Maroulosalata 17

Dill, Pure Luck Feta, Tahini Vinaigrette

[Add Chicken Kebab +10]

Spiced French Fries 12

Lemon Aioli

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]

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

Roger Coulon 'Heri-Hodie' *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 '20* 15 / 60

Mylonas, Assyrtiko *Saumur, France '20* 16 / 64

Lieu Dit, Chenin Blanc *Santa Ynez Valley, CA '19* 18 / 72

Venica & Venica, Sauvignon *Collio, Italy '20* 20 / 80

Far Mountain Chardonnay *Sonoma, California '18* .25 / 100

ROSÉ

Heidi Shröck 'Pink Beret' *Rust, Austria '20* 15 / 60

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

RED

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

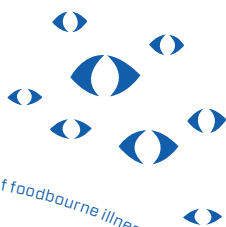
Musar 'Jeune' Rouge *Bekaa Valley, Lebanon '18* 17 / 68

Equis 'Equinoxe' *Crozes-Hermitage, France '18* 20 / 80

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

Chappellet 'Mtn Cuvée' Cabernet Blend *Napa, CA '20* ..25/100

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



T
H
E



SNACK MENU

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
Hendrick's 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*