

PROPER

BREAKFAST MENU 7 AM - 11 AM

COUNTER CULTURE COFFEE

Big Trouble Drip	6
Forty-Six Espresso	6
Americano	6
Macchiato	5.5
Cappuccino	6
Latte	6

Alternative Milks Available:

Almond Milk, Oat Milk, Soy Milk, Coconut Milk

TEA BY TEA LEAVES

Iced Black Tea	5
Iced Passionfruit & Mango Green Tea	5
Iced Lemon Chiffon Rooibos Tea	5
Hot Tea	6

Long Life Green, Imperial Oolong, English
Breakfast, or Organic Peppermint

WELLNESS JUICES & SMOOTHIES

Orange Juice	8
Grapefruit Juice	8
Green Juice	10
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice	10
<i>Orange, Carrot, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie	12
<i>Greek Yogurt, Lime, Cardamom</i>	
Golden Beet Smoothie	12
<i>Labneh, Ginger, Honey, Turmeric</i>	
Spicy Green Smoothie	12
<i>Pineapple, Parsley, Cayenne</i>	
Strawberry Banana	12
<i>Almond Butter, Almond Milk</i>	
Organic Add-In's	3
<i>Plant Protein</i>	<i>Organic Acai Powder</i>
<i>Probiotic Superfoods</i>	<i>Hemp Hulled Seeds</i>
<i>Coconut Water + Aquamin</i>	<i>Spirulina 5</i>

BRUNCH COCKTAILS

Mediterranean Mary	17
<i>Texas Vodka, Mediterranean Bloody Mary Mix</i>	
Mimosa	12
<i>With Choice of Fresh Squeezed Orange Juice, Grapefruit Juice, or Mediterranean Mint Lemonade</i>	

BAKED GOODS

Butter Croissant	6
Almond Croissant	7
Banana Bread	6
Baklava	4
Pastry Basket	17

WELLNESS

Sliced Fruit & Berries	12
<i>Assorted Seasonal Fruit, Greek Honey Yogurt</i>	
Chia Pudding	16
<i>Coconut, Berries, Pistachio</i>	
Crumbled Baklava Granola	14
<i>Greek Yogurt, Honey, Pistachio, Apricot</i>	
Avocado Toast*	18
<i>Swedish Hill Caraway Rye, Pickled Onions, Crispy Za'atar</i>	
<i>[Add Egg Any Style +3, Smoked Salmon +12]</i>	
Egg White Frittata	24
<i>Caramelized Onions, Roasted Brussel Sprouts, Fresno Chili and Herb Salad</i>	

BREAKFAST SPECIALTIES

Proper Breakfast*	26
<i>2 Eggs Your Way, Merguez Sausage or Bacon, Za'atar Home Fries, Rye Toast</i>	
Blueberry & Semolina Pancakes	21
<i>Vanilla Labneh, Orange Blossom, Almond</i>	
Shakshuka*	26
<i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoag Pita</i>	
Mezze Plate*	22
<i>Smoked Salmon, Taramasalata, Israeli Salad, Hummus, Baba, Pita</i>	
Roasted Red Pepper Omelette*	22
<i>Feta, Greens, Marinated Tomato</i>	
Spanikopita Benedict*	26
<i>Poached Eggs, Harissa Hollandaise</i>	

A LA CARTE

Two Eggs Any Style*	6
Za'atar Home Fries	10
Merguez Sausage	8
Crispy Bacon	8
Greek Yogurt	8
Swedish Hill Toast	6

DESSERTS

Baklava	4
Orange Blossom Crème Brûlée	10
Warm Sticky Toffee Date Pudding	18
House Made Ice Cream	9
Dark Chocolate Torte	12
A Good Cookie	4
Pistachio Cherry Ice Cream	10

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

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A 25% service charge will automatically be included in your bill. A \$5 delivery fee will automatically be included in your bill.

PROPER

ALL DAY MENU
11 AM - 10:30 PM

STARTERS

Served with Fresh Pita, Add Crudites for +4

Crispy Shallot Hummus	16
<i>Zhoug, Chermoula</i>	
Beef Short Rib Shawarma	20
<i>Herbs, Paprika</i>	
Roasted Garlic Hummus.....	18
<i>Gremolata, Bocarones, Persian Lime</i>	
Toasted Almond Muhammara	18
<i>Curry Cauliflower, Castelvetro Olive</i>	
Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Snapper Crudo*	20
<i>Pomegranate, Pickled King Trumpet, Mission Fig, Crispy Garlic, Preserved Lemon</i>	
Cheese Saganaki	22
<i>Graviera, Lemon, Dill, Salsa Verde, Ciabatta</i>	

SALADS

Simple Greens & Herbs.....	17
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i>	
Sunflower Maroulosalata.....	17
<i>Dill, Pure Luck Feta, Tahina Vinaigrette</i>	
Proper Cobb Salad.....	19
<i>Romaine, Bacon, Egg, Cherry Tomato, Red Onion Avocado, Bleu Cheese, Lemon Ranch</i>	

ADD ON GRILLED KEBAB

Yogurt Marinated Chicken Thigh.....	+10
Harissa Marinated Beef Tenderloin*	+14
Spicy Lamb Kefta*	+10
Herb & Garlic Marinated Vegetables.....	+8
Aleppo & Garlic Gulf Shrimp*	+14
Swordfish with Ginger Zhoug*	+14

OAK FIRED KEBAB PLATE

Served with Saffron Rice, Israeli Salad, Tzatziki, Hummus

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

BEER

Draft 16 oz	9
Stella Artois	
Community Mosaic IPA <i>Dallas</i>	
512 WIT <i>Austin</i>	

ENTREES

20 oz Prime Ribeye*	68
<i>Za'atar, Roasted Garlic, Spiced French Fries</i>	
Lamb Bolognese.....	26
<i>Rigatoni, Ricotta Salata, Roasted Tomato</i>	
Pesto Fettucine	24
<i>Roasted Cherry Tomato, Basil, Preserved Lemon, Shaved Parmigiano</i>	
Grilled Swordfish*	32
<i>Mixed Greens, Fennel, Citrus, Capers, Chimichurri</i>	
Crisp Icelandic Cod Frites	28
<i>Thick Cut Potato, Bayleaf Aioli, Lemon</i>	

SANDWICHES

Served with Fries or Salad

JL Burger*	26
<i>Caramelized Onions, American Cheese, Garlic Aioli, Dill [substitute vegetable burger]</i>	
Turkey Club.....	24
<i>Bacon, Swiss, Beefsteak Tomato, Iceberg Lettuce, Mayo</i>	
Grilled Chicken LTH	22
<i>Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce</i>	

SPECIALTIES

Chicken Tajine	34
<i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime</i>	
Lamb Meatballs	32
<i>Barberry, English Peas, Pine Nuts, Mint, Tzatziki</i>	
Wild Icelandic Cod*	36
<i>Ras el Hanout, Ginger, Roasted Fennel, Castelvetro Olives</i>	
Cauliflower Vadouvan	32
<i>Pickled Sultanas, Lemon Couscous, Roasted Tomato, Herbs</i>	

PROPER COCKTAILS

Moroccan Mojito	19
<i>White Rum, House Limoncello, Mint Lemonade, Soda</i>	
Spanish G&T	19
<i>Gin de Mahon, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange</i>	
Classic Margarita	19
<i>Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chili Salt</i>	
Bourbon Old Fashioned.....	19
<i>Bourbon, Demerara, Angostura, Orange Oil</i>	

WINE BY THE GLASS

Raventos, 'de Nit,' Brut Rose <i>Spain</i> SPARKLING	18/72
Bruno Paillard, Brut <i>Champagne, France</i> SPARKLING	24/96
Far Mountain 'Myrna' Chardonnay <i>California</i> WHITE.....	25/100
Chateau Minuty <i>Cotes de Provence, France</i> ROSE	18/72
Musar 'Jeune' Rouge <i>Bekaa Valley, Lebanon</i> RED.....	17/68
Donnachadh Pinot Noir <i>Sta. Rita Hills, California</i> RED.....	23/92
Chappellet 'Mt. Cuvee' Cabernet <i>Napa, California</i> RED	25/100

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