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LUNCH MENU

DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus
Zhoug, Chermoula 16
- Beef Short Rib Shwarma* Hummus
Herbs, Paprika 20
- Roasted Garlic and Herb* Hummus
Gremolata, Bocarones, Persian 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]

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

MEZZE

- Oak Grilled Octopus 22
Texas Olive Oil, Lemon, Laurel Leaf
- Red Snapper Crudo* 20
Pomegranate, Royal Trumpet, Mission Fig, Crispy Garlic
- Manti Dumplings 22
Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro
- Cheese Saganaki 22
Graviera, Lemon, Dill Salsa Verde, Toast

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 Za'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
- Iced Lemon Chiffon Rooibos 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

- Argyros Spritz. 18
Argyros Estate Assyrtiko, Italicus Bergamot, Lemongrass, Ginger, Citrus, Soda Water
- Moroccan Mojito 19
Bounty White Rum, Mediterranean Mint Lemonade, Soda Water
- Pomegranate Martini. 18
1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub
- Bonfire On A Beach 20
Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Soda Water, Za'atar 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 Blanco Tequila, Chartreuse, Thai Chile, Lime
- Shrubadubdub "Peach Smash". 20
Nine Banded Bourbon, House Peach Shrub, Earl Grey Tea, Campari, Foaming Bitters

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
Bourbon, Demerara, Angostura, Orange Oil
- Classic Negroni. 20
London Dry Gin, Campari, Cocchi Vermouth, Orange Peel
- Cucumber Gimlet. 20
Amass Dry Gin, Muddled Cucumber & Mint, Lime
- Classic Margarita. 19
Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt
- Mediterranean Mary 18
1876 Vodka, Bloody Mary Mix, Aleppo Spiced Rim

DRAFT BEER

- Draft 16oz 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
- Pinthouse Pizza
- Electric Jellyfish 16oz 12

SPARKLING

- Bosco del Merlo *Prosecco, Italy* 15 / 60
- Raventós i Blanc 'de Nit' Brut Rosé *Conca del Riu Anoia, Spain 2018* 18 / 72
- Bruno Paillard *Champagne, France.* 24 / 96
- Billecart-Salmon 'Cuvée Nicolas François' *Champagne, France 2007* 75 / 300

WHITE

- Attems, Pinot Grigio *Friuli, Italy 2020* 15 / 60
- Lieu Dit, Chenin Blanc *Santa Ynez Valley, California 2019.* 16 / 64
- Domaine Zafeirakis, Assyrtiko *Tyrnavos, Greece 2021* 18 / 72
- Massican, Sauvignon Blanc *Napa Valley, California 2020.* 22 / 88
- Far Mountain 'Myrna' Chardonnay *Sonoma Valley, California 2018* 25 / 100

ROSÉ

- Heidi Shröck 'Pink Beret' *Rust, Austria 2020* 15 / 60
- Château Minuty 'M de Minuty' *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

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