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DINNER MENU

DIPS

Served with Fresh Pita, Add Crudités for +4

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

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, Castelventrano Olives
- Cauliflower Vadouvan 32
Pickled Sultanas, Lemon Couscous, Roasted Tomato, Fresh Herbs

OAK FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spicy Lamb Kefta*29
- Yogurt Marinated Chicken Thigh29
- Garlic & Chermoula Lamb Chops* 38
- Harissa Marinated Beef Tenderloin*.....36
- 20 oz Prime Ribeye with Za'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 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
- Forty-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
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, Olive or Twist
- Rye Manhattan20
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
Hendrick's Gin, Muddled Cucumber & Mint, Lime
- Classic Margarita..... 19
Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chili Salt
- Mediterranean Mary 18
1876 Vodka, Bloody Mary Mix, Aleppo Chili Salt

DRAFT BEER

- Draft 16oz9
- Stella Artois
- Community Mosaic IPA *Dallas*
- 512 WIT *Austin*
- Calidad Mexican Lager

BOTTLES & CANS

- Coors Light.....9
- Bell's Two Hearted Ale..... 9
- Founder's Breakfast Stout9
- 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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