

DIPS

Served with Fresh Pita, Add Crudités for +4

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

MEZZE

Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Red Snapper Crudo*	20
<i>Pomegranate, Royal Trumpet</i>	
<i>Mission Fig, Crispy Garlic</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>	
<i>18 / 72</i>	
Bruno Paillard <i>Champagne, France</i>	24 / .96
Billecart-Salmon 'Cuvée Nicolas François'	
<i>Champagne, France 2007</i>	
<i>75 / 300</i>	

WHITE

Attems, Pinot Grigio <i>Friuli, Italy '20</i>	15 / 60
Lieu Dit, Chenin Blanc <i>Santa Ynez Valley, CA '19</i>	16 / 64
Zafeirakis, Assyrtiko <i>Tyrnavos, Greece '21</i>	18 / 72
Massican, Sauvignon Blanc <i>Napa Valley, CA '20</i>	22 / 88
Far Mountain Chardonnay <i>Sonoma, California '18</i>	25 / 100

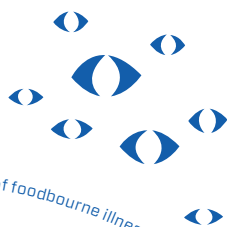
ROSÉ

Heidi Shröck 'Pink Beret' <i>Rust, Austria '20</i>	15 / 60
Château Minuty 'M de Minuty' <i>Côtes de Provence, FR '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
'Syrocco' by Grailot, Syrah Morocco '18	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.



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SNACK MENU

PROPER COCKTAILS

Argyros Spritz.....	18
<i>Argyros Estate Assyrtiko, Italicus Bergamot, Lemongrass, Ginger, Citrus, Soda Water</i>	
Moroccan Mojito	19
<i>White Rum, Mediterranean Mint Lemonade, Soda Water</i>	
Pomegranate Martini.....	18
<i>1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub</i>	
Bonfire On A Beach.....	20
<i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Soda Water, Za'atar Spice Rim</i>	
Spanish G&T.....	19
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange</i>	
Love and the Bear	20
<i>Casa Del Sol Blanco Tequila, Chartreuse, Thai Chile, Lime</i>	
Shrubadubdub "Peach Smash".....	20
<i>Nine Banded Bourbon, House Peach Shrub, Earl Grey Tea, Campari, Foam Bitters</i>	

CLASSIC COCKTAILS

Gin or Vodka Martini	20
<i>Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Brine, Castelvetro Olive or Twist</i>	
Rye Manhattan.....	20
<i>Old Overholt Rye, Cocchi Vermouth di Torino, Angostura Bitters & Luxardo Cherry</i>	
Bourbon Old Fashioned.....	20
<i>Bourbon, Demerara, Angostura, Orange Oil</i>	
Classic Negroni.....	20
<i>London Dry Gin, Campari, Cocchi Vermouth, Orange Peel</i>	
Cucumber Gimlet.....	20
<i>Hendrick's Gin, Muddled Cucumber & Mint, Lime</i>	
Classic Margarita.....	19
<i>Silver Tequila, Combier Orange, Fresh Lime, Aleppo Chile Salt</i>	
Mediterranean Mary	18
<i>1876 Vodka, Bloody Mary Mix, Aleppo Spiced Rim</i>	

DRAFT BEER

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

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- Moroccan Mojito 19
*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, Foam Bitters*

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- Classic Negroni 20
*London Dry Gin, Campari, Cocchi Vermouth,
Orange Peel*
- Cucumber Gimlet 20
Hendrick's Gin, Muddled Cucumber & Mint, Lime
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- Mediterranean Mary 18
1876 Vodka, Bloody Mary Mix, Aleppo Spiced Rim

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