

# 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, Whole Milk</i>	
Golden Beet Smoothie	12
<i>Labneh, Ginger, Honey, Turmeric, Oat Milk</i>	
Spicy Green Smoothie	12
<i>Pineapple, Parsley, Cayenne, Almond Milk</i>	
Strawberry Banana Smoothie	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 [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 Crudités 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, Sungold Tomato, Scallion, Chives</i>	
Cheese Saganaki	22
<i>Graviera, Lemon, Dill, Salsa Verde, Ciabatta</i>	
Kalamarakia Tiganita	21
<i>Chili Butter, Garlic, Pepperoncini, Lemon</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</i>	
<i>Avocado, Bleu Cheese, Lemon Ranch</i>	
Cucumber & Green Apple Salad	16
<i>Cured English Cucumber, Dill, Labneh, Szechuan Vadouvan</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 Dallas	
512 WIT Austin	
Calidad Mexican Lager	

## ENTREES

20 oz Prime Ribeye*	68
<i>Za'atar, Roasted Garlic, Spiced French Fries</i>	
Spiced Lamb Bolognese	26
<i>Rigatoni, Ricotta Salata, Roasted Tomato</i>	
Pesto Fettucine	24
<i>Roasted Cherry Tomato, Basil, Preserved</i>	
<i>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 Onion, American Cheese, Garlic Aioli, Dill Pickle</i>	
<i>[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,</i>	

## SPECIALTIES

Chicken Tajine	34
<i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Serrano</i>	
Braised Lamb Tajine	36
<i>Heirloom Peas, Cardamom, Coriander, Urfa Chili Oil</i>	
Wild Grouper Tajine	36
<i>Chermoula, Garbanzo Bean, 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,</i>	
<i>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 Spain SPARKLING	18/72
Bruno Paillard, Brut Champagne, France SPARKLING	24/96
Far Mountain 'Myrna' Chardonnay California WHITE	25/100
Chateau Minuty Cotes de Provence, France ROSE	18/72
Musar 'Jeune' Rouge Bekaa Valley, Lebanon RED	17/68
Donnachadh Pinot Noir Sta. Rita Hills, California RED	23/92
Chappellet 'Mt. Cuvee' Cabernet Napa, California RED	25/100

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