

**BAKED GOODS**

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

WELLNESS

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</i>	
<i>Sprouts, Fresno Chillies, Herb Salad</i>	

SIDES & EGGS À LA CARTE

Two Eggs Any Way*	6
Crispy Bacon	8
Merguez Sausage.....	8
Swedish Hill Toast.....	6
Fruit & Berries.....	8
Za'atar Home Fries.....	10
Potato & Herb Latkes*	12
<i>Smoked Trout Roe, Labneh, Dill</i>	
Saffron Rice	12
<i>Dill, Pistachio, Lemon Zest</i>	

PLATES

Proper Breakfast*, <i>Two Eggs, Rye Toast, Merguez or Bacon, Za'atar Home Fries</i>	26
Blueberry & Semolina Pancakes, <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i>	21
Shakshuka*, <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i>	26
Lamb Meatballs & Soft Eggs*, <i>Tzatziki, Mint, Pita</i>	24
Roasted Red Pepper Omelette*, <i>Feta, Greens, Marinated Tomato</i>	22
Spanikopita & Two Poached Eggs, <i>Harissa Hollandaise*</i>	26
Mezze Plate*, <i>Smoked Salmon, Taramasalata, Israeli Salad, Hummus, Baba, Smoked Trout Roe, Pita</i>	22
Peacock Brunch Burger*, <i>Angus Beef, Fried Egg, Latke, Bacon and American Cheese</i>	26

DIPS

Served with Fresh Pita, Add Crudités for +4

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

MEZZE

Oak Grilled Octopus	22
<i>Texas Olive Oil, Lemon, Laurel Leaf</i>	
Red Snapper Crudo*	20
<i>Pomegranate, Sungold Tomato, Scallion, Chiles</i>	
Cheese Saganaki.....	22
<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>	
Kalamarakia Tiganita	21
<i>Chili Butter, Garlic, Pepperoncini, Lemon</i>	

SALADS

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, Tahina Vinaigrette</i>	
<i>[Add Chicken Kebab +10]</i>	
Cucumber & Apple Salad	16
<i>Cured English Cucumber, Dill, Labneh, Szechuan Vadouvan</i>	

GRILLED KEBAB PLATE

Served with Basmati Rice, Israeli Salad, & Condiments

Spicy Lamb Kefta*	29
Yogurt Marinated Chicken Thigh	29
Harissa Marinated Beef Tenderloin*.....	34

Herb & Garlic Marinated Vegetables.....	26
Aleppo & Garlic Gulf Shrimp*	34
Swordfish with Ginger Zhoug*.....	34

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

WELLNESS JUICES & SMOOTHIES

- Fruit Juice 8
- Orange or Grapefruit*
- Green Juice 10
- Apple, Celery, Ginger, Kale, Lemon*
- Golden Juice 10
- Orange, Carrot, Turmeric, Black Pepper*
- Mango Lassi Smoothie 12
- Greek Yogurt, Lime, Cardamom, Whole Milk*
- Golden Beet Smoothie 12
- Labneh, Ginger, Honey, Turmeric, Oat Milk*
- Spicy Green Smoothie 12
- Pineapple, Parsley, Cayenne, Almond Milk*
- Strawberry Banana Smoothie 12
- Almond Butter, Almond Milk*
- Organic Add-In's 3
- Plant Protein 21g Organic Acai Powder*
- Probiotic Superfoods Hemp Hulled Seeds*
- Coconut Water + Aquamin Spirulina 5*

PROPER COCKTAILS

- Argyros Spritz 18
- Argyros Estate Assyrtiko, Italicus, Lemongrass & Ginger, Lemon, Soda Water*
- 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, Lime, Charred Grapefruit, Lime, 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, Earl Grey Tea, Peach Shrub, Campari, Foaming Bitters*

CLASSIC COCKTAILS

- Gin or Vodka Martini 20
- Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Juice, Olive or Twist*
- Rye Manhattan 20
- Old Overholt Rye, Cocchi Vermouth Torino, Angostura Bitters & Luxardo Cherry*
- Bourbon Old Fashioned 20
- Bourbon, Demerara, Angostura, Orange Oil*
- Classic Negroni 20
- 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 Chile Salt*
- Mediterranean Mary 18
- 1876 Vodka, Bloody Mary Mix, Aleppo Spice 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
- Kona Brewing Co.
- Big Wave Golden Ale 9
- Moody Tongue
- Aperitif Pilsner 12
- Moody Tongue
- Juiced Lychee IPA 12
- 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
- Chandon Brut *California* 18 / 72
- Bollinger Brut Grand Cru Special Cuvée *Champagne, France* 46 / 185
- 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
- Stags' Leap Cabernet Sauvignon *Napa Valley, California* 2018 28 / 112

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.