



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 Labneh	18
<i>Charred Tomato, Pickled Peppers, Coriander</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>	

TAJINE

Roasted Chicken	34
<i>Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime, Serrano</i>	
Braised Lamb	36
<i>Heirloom Peas, Cardamom, Coriander, Urfa Chili Oil</i>	
Wild Grouper*	36
<i>Chermoula, Garbanzo Bean, Fennel, Castelvetrano Olive</i>	
Cauliflower Vadouvan	32
<i>Pickled Sultanas, Lemon Couscous, Roasted Tomato, Fresh Herbs</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>	
Manti Dumplings	22
<i>Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro</i>	
Cheese Saganaki	22
<i>Graviera, Lemon, Dill Salsa Verde, Toast</i>	
Kalamarakia Tiganita	21
<i>Chili Butter, Garlic, Pepperoncini, Lemon</i>	

OAK FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

Spicy Lamb Kefta*	29
Yogurt Marinated Chicken Thigh	29
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
<i>Includes choice of 3 Vegetables, Grains & Couscous</i>	
<i>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</i>	

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*
- Seasonal Preserved Vegetables *Ras el Hanout, Dill, Garlic*
- Za'atar Honey Roasted Carrots *Avocado Tahini, Pistachio*

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 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
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 16oz 9
- 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 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

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