

## 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, Sungold Tomato, Scallion, Chiles</i>	

## SALADS & SIDES

Simple Greens & Herbs .....	17
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i> <i>[Add Aleppo &amp; 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 Grilled 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 .....	18 / 72
<i>Conca del Riu Anoia, Spain '18</i>	
Chandon Brut <i>California,</i> .....	18 / 72
Bollinger Brut Grand Cru Special Cuvée .....	46 / 185
<i>Champagne, France</i>	
Billecart-Salmon 'Cuvée Nicolas François' .....	75 / 300
<i>Champagne, France 2007</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

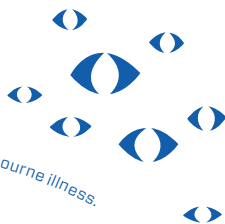
### ROSÉ

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 Graillot, Syrah <i>Morocco '18</i> .....	20 / 80
Donnachadh, Pinot Noir <i>Sta. Rita Hills, CA '18</i> .....	23 / 92
Stags' Leap Cabernet Sauvignon <i>Napa Valley, CA '18</i> ...	28 / 112

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



T  
H  
E



## 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 &amp; 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 &amp; 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>	
Calidad Mexican Lager	

## 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, Sungold Tomato, Scallion, Chiles</i>	

## SALADS & SIDES

Simple Greens & Herbs .....	17
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing</i>	
<i>[Add Aleppo &amp; 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 Grilled 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.....	18 / 72
<i>Conca del Riu Anoia, Spain '18</i>	
Chandon Brut <i>California,</i> .....	18 / 72
Bollinger Brut Grand Cru Special Cuvée .....	46 / 185
<i>Champagne, France</i>	
Billecart-Salmon 'Cuvée Nicolas François' .....	75 / 300
<i>Champagne, France 2007</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

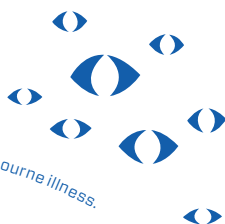
### ROSÉ

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 Graillot, Syrah <i>Morocco '18</i> .....	20 / 80
Donnachadh, Pinot Noir <i>Sta. Rita Hills, CA '18</i> .....	23 / 92
Stags' Leap Cabernet Sauvignon <i>Napa Valley, CA '18</i> ...	28 / 112

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



T  
H  
E



SNACK MENU

**PROPER COCKTAILS**

Argyros Spritz ..... 18  
*Argyros Estate Assyrtiko, Italicus Bergamot, Lemongrass, Ginger, Citrus, 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, 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*

**CLASSIC COCKTAILS**

Gin or Vodka Martini ..... 20  
*Choice of London Dry Gin or Texas Vodka, Vermouth or Olive Brine, Castelvetro 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 Chile Salt*

Mediterranean Mary ..... 18  
*1876 Vodka, Bloody Mary Mix, Aleppo Spiced Rim*

**DRAFT BEER**

Draft 16oz ..... 9

Stella Artois

Community Mosaic IPA *Dallas*

512 WIT *Austin*

Calidad Mexican Lager

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