



**DIPS**

*Served with Fresh Pita, Add Crudités for +4*

- Crispy Shallot Hummus ..... 16  
*Zhoug, Chermoula*
- Beef Short Rib Shwarma Hummus ..... 20  
*Herbs, Paprika*
- Roasted Garlic and Herb Hummus..... 18*  
*Gremolata, Bocarones, Persian Lime*
- Toasted Almond Muhamarra ..... 18  
*Curried Cauliflower, Castelvetroano Olives*
- Spicy Lamb & Eggplant Lebnah ..... 18  
*Charred Tomato, Pickled Peppers, Coriander*

**SALADS**

- Simple Greens & Herbs ..... 17  
*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*  
*[Add Aleppo & Garlic Shrimp Kebab\* +14]*
- Sunflower Maroulosalata ..... 17  
*Dill, Pure Luck Feta, Tahina Vinaigrette*  
*[Add Chicken Kebab +10]*
- Cucumber & Apple Salad ..... 16  
*Cured English Cucumber, Dill, Labneh, Szechuan Vadouvan*

**SANDWICHES**

*Served with Fries or Simple Greens*

- Oak Grilled Angus Beef Burger\* ..... 24  
*Swedish Hill Bun, Tzatziki, Lettuce, Pickles*  
*[Substitute Vegetable Burger beets, bulgur, chickpea and mushroom]*
- Grilled Chicken LTH..... 22  
*Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce*
- OAK FIRED GRILL**  
*Served Family Style with Pickles & Condiments*
- Garlic & Chermoula Lamb Chops\* ... 38
- 20 oz Prime Ribeye with Z'atar & Roasted Garlic\* ..... 65

**MEZZE**

- Oak Grilled Octopus ..... 22  
*Texas Olive Oil, Lemon, Laurel Leaf*
- Red Snapper Crudo\* ..... 20  
*Pomegranate, Sungold Tomato, Scallion, Chiles*
- Manti Dumplings ..... 22  
*Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro*
- Cheese Saganaki..... 22  
*Graviera, Lemon, Dill Salsa Verde, Toast*
- Kalamarakia Tiganita ..... 21  
*Chili Butter, Garlic, Pepperoncini, Lemon*

**PLATES & TAJINE**

- Mezze Plate\* ..... 20  
*Falafel, Hummus, Israeli Salad, Baba, Pita*
- Roasted Chicken ..... 34  
*Saffron, Salt-Cured Olive, Preserved Lemon, Serrano*
- Braised Lamb ..... 36  
*Heirloom Peas, Cardamom, Coriander, Urfa Chili Oil*
- Wild Grouper\* ..... 36  
*Chermoula, Garbanzo Bean, Fennel, Castelvetroano Olive*
- Cauliflower Vadouvan ..... 32  
*Pickled Sultanas, Lemon Cous Cous, Roasted Tomato, Fresh Herbs*

**OAK FIRED KEBAB PLATES**

*Served with Saffron Rice, Israeli Salad, Tzatziki*

- 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

**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
- Fourty-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  
*Nine Banded 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, 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  
*Amass Dry 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

## 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

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