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DINNER MENU

THANKSGIVING DAY SPECIALS

- Natural Roasted Turkey48
Lemon Brined Breast & Confit Leg, King Trumpet & Turnip Terrine, Giblet Gravy, Mashed Potatoes, Pomegranate Cranberry Sauce, Roasted Carrots, Sweet Corn Stuffing with Merguez Sausage
- Pumpkin Spiced Date Pudding20
Cream Cheese Ice Cream

DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus16
Zhoug, Chermoula
- Beef Short Rib Shwarma Hummus 20
Herbs, Paprika
- Roasted Garlic and Herb Hummus.....18
Gremolata, Bocarones, Persian lime
- Toasted Almond Muhamarra18
Curried Cauliflower, Castelvtrano Olives
- Spicy Lamb & Eggplant Labneh.....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

TAJINE

- Roasted Chicken 34
Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime, Serrano
- Braised Lamb..... 36
Heirloom Peas, Cardamom, Coriander, Urfa Chili Oil
- Wild Grouper* 36
Chermoula, Garbanzo Bean, Fennel, Castelvtrano Olive
- Cauliflower Vadouvan 32
Pickled Sultanas, Lemon Couscous, Roasted Tomato, Fresh Herbs

OAK FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spicy Lamb Kefta*29
- Yogurt Marinated Chicken Thigh29
- 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
Includes choice of 3 Vegetables, Grains & Couscous
- 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*

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
- Donnachadh, Pinot Noir *Sta. Rita Hills, California 2018* 23 / 92
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa, California 2020* 25 / 100

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