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DINNER MENU

HOLIDAY OFFERINGS

- Roasted Prime Rib..... 69
Served with Yorkshire Pudding, Spinach Gratin, Roasted Winter Vegetables, Au Jus, Horseradish Cream
- Musar 'Jeune' Bekaa Valley, Lebanon 2018 17 / 68

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, Castelvetrano 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, Castelvetrano Olive
- Cauliflower Vadouvan 32
Pickled Sultanas, Lemon Couscous, Roasted Tomato, Fresh Herbs

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

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
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*
- Za'atar Honey Roasted Carrots *Avocado Tahini, Pistachio*

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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

Green, Imperial Oolong, Chamomile, 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
- Stella Artois 9
- Community Mosaic IPA *Dallas* 9
- Calidad Mexican Lager 9
- Pinthouse Brewing 12
- Magical Pilsner

BOTTLES & CANS

- Coors Light 9
- Bell's Two Hearted Ale 9
- Founder's Breakfast Stout 9
- Kona Brewing Co. 9
- Big Wave Golden Ale
- Moody Tongue Aperitif Pilsner 12
- Moody Tongue 12
- Juiced Lychee IPA
- Pinthouse Brewing 12
- Electric Jellyfish 16oz

SPARKLING

- Bosco del Merlo *Prosecco, Italy* 15 / 60
- Raventós i Blanc 'de Nit' Brut Rosé *Conca del Riu Anoia, Spain 2018* 18 / 72
- Graham Beck Sparkling Blanc de Blancs *Western Cape 2017* 18 / 72
- Ployez-Jacquemart Brut *Champagne, France NV* 28 / 110
- 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
- Venica, Sauvignon Blanc *Friuli, Italy 2020* 20 / 80
- 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 2021* 23 / 92
- Chappellet 'Mountain Cuvée' Cabernet Blend *Napa, California 2020* 25 / 100

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