THE Peacock

DINNER MENU

## DIPS

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

Crispy Shallot Hummus ..... 16
*Zhoug, Chermoula*

Beef Short Rib Shwarma Hummus ..... 20
*Herbs, Paprika*

Hawaij Chile Hummus ..... 18
*Black Garlic, Chive*

Toasted Almond Muhammara ..... 18
*Curried Cauliflower, Castelvetrano Olives*

Spicy Lamb & Eggplant Labneh ..... 18
*Charred Tomato, Pickled Peppers, Coriander*

## MEZZE

Wood Fire Grilled Octopus ..... 22
*Texas Olive Oil, Lemon, Laurel Leaf*

Red Snapper Crudo* ..... 20
*Pumpkin Vinaigrette, Thai Chili, Lime*

Manti Dumplings ..... 22
*Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro*

Cheese Saganaki ..... 22
*Graviera, Lemon, Dill Salsa Verde, Toast*

Winter Squash Frits ..... 21
*Pickled Barberry, Pink Peppercorn Aioli*

## 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]*

Winter Chicory Salad ..... 17
*Kumquat, Habanero Chutney, Labneh*

## TAJINE

Roasted Chicken ..... 34
*Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime, Serrano*

Braised Lamb Shank ..... 36
*Confit Potato, 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*

## WOOD 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* ..... 65
*Za'atar & Roasted Garlic*

Herb & Garlic Marinated Vegetables ..... 26

Aleppo & Garlic Gulf Shrimp* ..... 34

Ginger Zhoug Atlantic Salmon* ..... 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*

Couscous *Roasted Garlic, Parsley*

Mujaddara *Lentils, Basmati, Curry, Fried Onion*

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

Crispy Brussels Sprouts *Parmesan Labneh, Shallot Za'atar, Lemon*

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.

12.08.22

# 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

Attems Spritz ..... 18
*Attems 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, Sauvigon 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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