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DINNER MENU

DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus 16
Zhoug, Chermoula
- Beef Short Rib Shwarma Hummus 21
Herbs, Paprika
- Hawaij Chile Hummus 18
Black Garlic, Chive
- Toasted Almond Muhammara 18
Curried Cauliflower, Castelvetrano Olives
- Spicy Lamb & Eggplant Labneh 20
Charred Tomato, Pickled Peppers, Coriander

SALADS

- Simple Greens & Herbs 18
Pistachio, Crispy Seeds, Avocado, Sesame Dressing
[Add Aleppo & Garlic Shrimp Kebab +14]*
- Sunflower Maroulosalata 18
Dill, Pure Luck Feta, Tahina Vinaigrette
[Add Chicken Kebab +10]
- Watermelon & Feta 12
Almond Dukka, Feta, Spicy Watermelon Broth, Dill

TAJINE

- Roasted Chicken 34
Saffron Broth, Salt Cured Olive, Preserved Lemon, Dried Lime, Serrano
- Spiced Lamb Meatballs 34
Barberry, English Peas, Pine Nuts, Tzatziki, Mint
- Short Rib Confit 36
Green Shakshuka, Poblano, Ginger, Mint
- Wild Grouper* 36
Chermoula, Garbanzo Bean, Fennel, Castelvetrano Olive
- Moroccan Curry 34
Roasted Cauliflower, Beech Mushroom, Spinach, Crispy Chickpea

MEZZE

- Wood Fire Grilled Octopus 22
Texas Olive Oil, Lemon, Laurel Leaf
- Gulf Snapper Crudo* 20
Chile Oil, Sumac Vinaigrette, Lime Leaf Salt, Roasted Grapes
- Manti Dumplings 23
Spiced Beef, Garlic Yogurt, Sesame Matcha, Cilantro
- Cheese Saganaki 22
Graviera, Lemon, Dill Salsa Verde, Toast
- Summer Carrot & Corn Fritters 20
Pickled Barberry, Ginger Zhoug, Pink Peppercorn Aioli

WOOD FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spiced Lamb Kefta* 30
- Yogurt Marinated Chicken Thigh 30
- Garlic & Chermoula Lamb Chops* 42
- Harissa Marinated Beef Tenderloin* 38
- 20 oz Prime Ribeye* 68
Za'atar & Roasted Garlic

- Charred King Trumpet 28
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde
- Aleppo & Garlic Gulf Shrimp* 36
- Atlantic Salmon* 36
Salsa Macha, Ginger Zhoug, Cilantro
- Mixed Grill* 215
Includes choice of 3 Vegetables, Grains, & Couscous
Harissa Marinated Beef Tenderloin, 20 oz Prime Ribeye, Garlic & Chermoula Lamb Chops, Spiced Lamb Kefta, Yogurt Marinated Chicken Thigh, Aleppo & Garlic Shrimp & Charred King Trumpet

VEGETABLES, GRAINS, & COUSCOUS

12 each

- 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*
- Asparagus *Harrisa Hollandaise, Chive, Parmesan*

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% 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

COUNTER CULTURE COFFEE

Big Trouble Drip.....	6
Forty-Six Espresso.....	6
Americano.....	6
Macchiato.....	6
Cappuccino.....	7
Latte.....	7
Cold Brew Flat Black.....	9

Alternative Milks Available:

Almond Milk, Oat Milk, Soy Milk, Coconut Milk

TEA BY TEA LEAVES

Iced Black Tea.....	6
Iced Passionfruit & Mango Green Tea ...	6
Iced Lemon Chiffon Rooibos Tea.....	6
Hot Tea.....	7
<i>Green, Imperial Oolong, Chamomile, English Breakfast or Organic Peppermint</i>	

A PROPER SUMMER COCKTAIL

Proper Sangria.....	18
<i>1876, Cocci Americano, Combier, Dehydrated Orange</i>	

SPIRIT-FREE COCKTAILS

Honey Thyme Lemonade.....	8
<i>Local Honey, Thyme, Sparkling Soda</i>	
Strawberry-Balsamic Shrub.....	9
<i>Fresh Pressed Strawberries, Balsamic Vinegar</i>	
Peacock Dandy.....	12
<i>Ghia, Demerara, Pineapple, Lime Juice, Ginger Beer</i>	

CLASSIC COCKTAILS

Cucumber Gimlet.....	20
<i>Hendrick's Gin, Muddled Cucumber & Mint, Lime</i>	
Mediterranean Mary.....	18
<i>1876 Vodka, House-Made Bloody Mary, Aleppo Chili Salt</i>	
Classic Margarita.....	19
<i>Lunazul Blanco Tequila, Combier Orange, Fresh Lime, Aleppo Chili Salt</i>	
Bourbon Old Fashioned.....	20
<i>Buffalo Trace Bourbon, Demerara, Angostura Bitters, Orange Oil</i>	
Spanish G&T.....	19
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Lemon, Lime, Orange</i>	

PROPER COCKTAILS

Father Thyme.....	20
<i>Buffalo Trace Bourbon, Thyme Honey Syrup, Lemon</i>	
Desert Sunset.....	20
<i>Rosaluna Mezcal, Chateau Aloe Liqueur, Agave, Grapefruit, Lime</i>	
Strawberry Blonde.....	18
<i>1876 Vodka, St. Germain, Lemon Juice, Muddled Strawberry, Basil</i>	
A Thousand Times Yes.....	21
<i>Espolòn Reposado Tequila, Cassis, Angostura Bitters, Grenadine, Lemon, Orange</i>	
Coastline Cup.....	18
<i>Broker's Gin, Amaro Montenegro, Cocci Americano, Grapefruit, Lemon</i>	
Bonfire On A Beach.....	20
<i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Soda Water, Za'atar Spice Rim</i>	
Love and the Bear.....	20
<i>Lunazul Blanco Tequila, Chartreuse, Thai Chile, Lime</i>	
Pomegranate Martini.....	18
<i>1876 Vodka, Pomegranate Grenadine, Lime, Clément Orange Shrub</i>	

DRAFT

16oz	
Community Mosaic IPA.....	9
Stella Artois.....	9
Calidad Mexican Lager.....	9
Pinthouse Brewing.....	12
<i>Magical Pilsner</i>	

BOTTLES

Coors Light.....	9
Shiner Bock.....	9
Kona Brewing Co.....	9
<i>Big Wave Golden Ale</i>	
Lost Horizon Cider Mill.....	12
<i>Sneak Thief Dry Apple Cider</i>	

CANS

Athletic Brewing Co.....	9
<i>Upside Dawn Non-Alcoholic Brew</i>	
Bell's Two Hearted Ale.....	9
Pinthouse Brewing.....	12
<i>Electric Jellyfish 16oz</i>	

SPARKLING

Bosco del Merlo <i>Prosecco, Italy</i> NV.....	18 / 70
Raventós i Blanc 'de Nit' Brut Rosé <i>Conca del Riu Anoia, Spain</i> NV.....	18 / 70
Iron Horse 'Classic Vintage' Brut <i>Russian River Valley, CA</i> 2017.....	25 / 98
Ployez-Jacquemart Brut <i>Champagne, France</i> NV.....	30 / 118
Billecart-Salmon 'Cuvée Nicolas François' <i>Champagne, France</i> 2008.....	90 / 350

WHITE

Attems, Pinot Grigio <i>Friuli, Italy</i> 2020.....	18 / 70
Schloss Lieser, Riesling 'Troocken' <i>Mosel, Germany</i> 2020.....	18 / 70
Domaine Zefeirakis, Assyrtiko <i>Tynavos, Greece</i> 2022.....	20 / 78
Ashes & Diamonds 'No. 5', Sauvignon Blanc <i>Napa Valley, California</i> 2019.....	25 / 98
Far Mountain 'Myrna' Chardonnay <i>Sonoma, California</i> 2020.....	30 / 118

ROSÉ

Heidi Shröck 'Pink Beret' <i>Rust, Austria</i> 2020.....	18 / 70
Mersel Wine 'Phoenix' <i>Qannboubine Valley, North Lebanon</i> 2021.....	18 / 70
Miraval <i>Côtes de Provence, France</i> 2021.....	20 / 78

RED

Musar 'Jeune', Syrah & Cabernet Blend <i>Bekaa Valley, Lebanon</i> 2020.....	18 / 70
Tiberio, Montepulciano d'Abruzzo <i>Italy</i> 2021.....	20 / 78
Familia Torres 'Secret', Grenache & Merlot Blend <i>Priorat, Spain</i> 2019.....	22 / 86
Roserock 'Drouhin', Pinot Noir <i>Eola-Amity Hills, Oregon</i> 2021.....	25 / 98
Chappellet 'Mountain Cuvée' Cabernet Blend <i>Napa, California</i> 2021.....	30 / 118

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