

# IN-ROOM DINING BREAKFAST

DAILY 7AM - 11AM

## COUNTER CULTURE COFFEE

**Big Trouble Drip 7 | 14**

**Forty-Six Espresso 6**

**Americano 6**

**Macchiato 6**

**Cappuccino 7**

**Latte 7**

alternative milks available

**Classic Single-Origin**

**Hot Chocolate 9**

housemade marshmallows  
spiked +10

## TEA BY TEA LEAVES

**Iced Black Tea 6**

**Iced Passionfruit  
& Mango Green Tea 6**

**Hot Tea 7**

LONG LIFE GREEN • IMPERIAL OOLONG •  
CHAMOMILE • ENGLISH BREAKFAST •  
EARL GREY • ORGANIC PEPPERMINT

## JUICES

**Orange Juice 8**

**Grapefruit Juice 8**

**Ginger Shot 12**

**Green Juice 12**  
apple, celery, ginger, kale, lemon

**Golden Juice 14**  
orange, carrot, turmeric, black  
pepper

## TO ORDER

Press **Select Services** on room  
phone, dial **1506** or call  
**(512) 628-1479**

## SMOOTHIES

**Mango Lassi 14**

greek yogurt, lime, cardamom,  
whole milk

**Golden Beet 14**

labneh, ginger, honey, turmeric,  
oat milk

**Strawberry Banana v 14**

almond butter, almond milk

**ORGANIC ADD-INS +5**

*Plant Protein*

*Organic Acai Powder*

*Probiotic Superfoods*

*Hemp Hulled Seeds*

*Coconut Water + Aquamin*

*Spirulina*

## WELLNESS

**Mixed Berry Granola Bowl v 17**

greek yogurt, baklava granola, mixed  
berries

**Organic Steel Cut Oatmeal v 16**

seasonal fruit, brown sugar, pecans,  
golden raisins

**Chia Pudding v GF 17**

coconut, berries, pistachio

**Fruit Platter v 16**

local and seasonal fruit, vanilla labneh

**Avocado Toast\* v 18**

seeded sourdough, pickled radish,  
pomegranate seeds, citrus, watercress  
*two eggs any style +6*  
*smoked salmon +12*

**Egg White Frittata\* v 24**

cauliflower, harissa, roasted onion,  
herbs

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

# IN-ROOM DINING BREAKFAST

DAILY 7AM - 11AM

## BREAKFAST SPECIALTIES

### **Proper Breakfast\*** 28

2 eggs any style, merguez sausage or bacon, za'atar home fries, seeded sourdough

### **Croissant\*** 21

bacon, cheddar, scrambled eggs, za'atar home fries

### **Blueberry & Semolina**

#### **Pancakes** VG 22

vanilla labneh, orange blossom, almond

### **Shakshuka\*** VG 28

two farm eggs, halloumi, spicy tomato sauce, zhoug, pita

### **Smoked Salmon Plate\*** 24

israeli salad, hummus, baba ganoush, pita

### **Greek Omelette\*** VG GF 22

dill, chive, cilantro, feta, roasted pepper

### **Proper Benedict\*** GF 26

crispy latke, hollandaise, trout roe

## BRUNCH COCKTAILS

### **Mediterranean Mary** 18

texas vodka, house made bloody mary

### **Mimosa** 16

with choice of fresh squeezed orange juice or grapefruit juice

## TO ORDER

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## BAKED GOODS

### **New York Style Bagel** VG 8

plain - everything - sesame toasted & topped with whipped cream cheese or herb smear

*gluten free bagel +2*

*smoked salmon\** GF DF +12

### **Butter Croissant** VG 7

### **Almond Croissant** VG 8

### **Banana Bread** VG 6

### **Pastry Basket** VG 20

butter croissant, almond croissant, banana bread, seasonal jam, aleppo honey butter

## A LA CARTE

### **Two Eggs Any Style\*** VG DF GF 6

### **Za'atar Home Fries** V GF 10

### **Merguez Sausage\*** GF DF 8

### **Crispy Bacon\*** GF DF 8

### **Swedish Hill Toast** VG 6

seasonal jam, butter

### **Greek Yogurt** VG GF 8

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note that some items are subject to seasonality and availability. All pricing subject to change.*

# IN-ROOM DINING ALL DAY

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

## STARTERS

Served with Fresh Pita  
Add Crudités for +4

**Crispy Shallot Hummus** <sup>V GF</sup> 17  
zhoug, chermoula

**Beef Short Rib Hummus\*** <sup>GF DF</sup> 23  
herbs, paprika

**Big Eye Tuna Crudo\*** <sup>GF DF</sup> 23  
seasonal vegetables, vinaigrette

**Proper Mezze** <sup>GF VG</sup> 36  
za'atar toasted pita chips, sweet  
pepper, smashed cucumbers & labneh,  
seasonal crudité, hawaj chile hummus,  
muhammara

**Crispy Chicken Wings\*** 20  
aleppo honey agrodolce, white halal  
vinaigrette, bleu cheese

## SOUP

**Chef's Daily Inspiration** 18

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## SALADS

**Simple Greens & Herbs** <sup>V GF DF</sup> 18  
pistachio, crispy seeds, avocado, sesame  
dressing

**Sunflower Maroulosalata** <sup>VG GF</sup> 18  
dill, pure luck feta, white halal vinaigrette

**Proper Cobb Salad\*** <sup>GF</sup> 20  
romaine, bacon, egg, cherry tomato,  
red onion, avocado, bleu cheese, lemon  
ranch

## ADD ON GRILLED KEBAB

**Yogurt Marinated  
Chicken Breast\*** <sup>GF</sup> +12

**Harissa Marinated  
Beef Tenderloin\*** <sup>GF DF</sup> +15

**Spiced Lamb Kefta\*** <sup>GF DF</sup> +12

**Charred King Trumpet** <sup>V GF</sup> +10

**Aleppo & Garlic Gulf Shrimp\*** <sup>GF DF</sup> +15

**Atlantic Salmon\*** <sup>GF DF</sup> +15

# IN-ROOM DINING ALL DAY

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

## SANDWICHES

*Served with Fries or Salad*

### **Proper Burger\* 26**

brioche bun, prime angus beef, fresno pepper, garlic confit, gruyere, bibb lettuce, gribiche sauce

*[substitute vegetable burger]  
vegan cheese, vegan mayo,  
served on gluten free bun*

### **Grilled Chicken Sandwich\* 26**

organic chicken breast, texas toast, zhoug aioli, swiss, petite greens, pomegranate molasses

### **Grilled Chicken LTH\* 24**

fresh pita, shredded lettuce, tomato, hummus, dill pickle, halal sauce

## ENTREES

### **20oz Prime Ribeye\* GF 72**

fingerling potato, asparagus, shatta hollandaise, parmesan, chives

### **Spiced Lamb Bolognese\* 24**

rigatoni, ricotta salata, roasted tomato

### **Pesto Fettuccine VG 24**

basil, preserved lemon, burrata

### **Grilled Atlantic Salmon\* DF GF 28**

smoked tomato, orange braised endive

### **Cauliflower Cashew Puree V GF 26**

pickled cauliflower, preserved lemon, vadouvan

## TO ORDER

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## DESSERTS

### **Baklava VG CONTAINS NUTS 7**

### **Seasonal Crème Brûlée GF 14**

### **House Made Ice Cream VG GF 9**

vanilla, pistachio, chocolate

### **Seasonal Sorbet VG DF GF 9**

### **A Good Cookie 6**

### **Bread Pudding CONTAINS NUTS 15**

pecan praline bread pudding, caramel pecan sauce, buttermilk ice cream

### **A Proper Cake CONTAINS NUTS 18**

chocolate almond pain de genes, cocoa vanilla syrup, hazelnut chocolate

## PROPER COCKTAILS

### **Proper Margarita 19**

cimarron blanco, naranja, orange bitters, agave, lime

### **Austin Eastside 20**

still austin gin, muddled cucumber & mint, lime

### **Old Fashioned 20**

four roses bourbon, demerara, angostura bitters, orange oil

### **Mediterranean Martini 22**

mulholland vodka or las californias gin, finocchietto, lo-fi dry vermouth, italicus, grapefruit oil, feta-stuffed olives

### **Spanish G&T 19**

gin de mahon, mediterranean tonic, rosemary, juniper berries, fresh citrus

# IN-ROOM DINING KIDS MENU

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

## BREAKFAST [7AM - 11AM]

*Served with mixed berries*

### **Kids Proper Breakfast\*** GF 16

two scrambled eggs, bacon, home fries

### **Pancakes** VG 10

blueberry, chocolate, or banana  
[stack of 3]

### **Ham & Cheese Omlette\*** 16

two egg omlette, black forest ham, cheddar cheese

### **Banana Bread** VG 6

## ENTREES

*Served with mixed berries*

### **Cheeseburger\*** 18

brioche bun, american cheese, french fries, ketchup

*[substitute gluten free bun]*

### **Seared Atlantic Salmon\*** GF 18

steamed broccoli, whipped potato

### **Rigatoni** VG 18

choice of tomato sauce or butter with parmesan cheese

### **Fried Chicken Tender\*** DF 18

french fries, sweet & sour sauce

### **Proper PB&J** VG CONTAINS NUTS 18

french fries, cold milk

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## SIDES

### **Steamed Broccoli** VG GF 6

### **Roasted Cauliflower** VG GF 6

### **French Fries** GF VG 6

### **Crudité** V GF 6

## DESSERTS

### **Chocolate Chip Cookies** 8

served with milk

### **Seasonal Fruit Plate** VG GF 8

### **Bowl of Ice Cream** 8

2 scoops of vanilla or chocolate

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## PET MENU

### **Samson's Meatloaf\*** 16

ground sirloin, carrots, sweet potato, cauliflower

### **Puppy Love\*** 16

ground chicken, white rice, greek yogurt

### **Bow Wow Bowl\*** 16

white rice, peas, carrots, egg

# IN-ROOM DINING ALL DAY

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

## TO ORDER

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## BEER

### **Draft 16oz**

Hi Sign El Berto Mexican Lager **9**

Community Mosaic IPA Dallas **9**

### **Bottles / Cans**

Coors Light **9**

Stella Artois **9**

Athletic Brewing Co. Upside Dawn Non-Alcoholic Brew **9**

## SPARKLING

Bosco del Merlo, Spumante Brut, Prosecco, Italy **18 | 70**

Raventós i Blanc 'de Nit' Brut Rosé Cava, Spain **18 | 70**

Iron Horse 'Wedding Cuvée' Brut, Russian River, California 2019 **25 | 98**

Taittinger 'La Francaise' Brut Champagne, France **30 | 118**

Billecart-Salmon 'Louis Salmon' Blanc de Blancs, Champagne, France 2009 **90 | 350**

## WHITE

Attems, Pinot Grigio, Friuli-Venezia Giulia, Italy **18 | 70**

Basserman-Jordan, Riesling 'Troocken', Pfalz, Germany **18 | 70**

Domaine Zafeirakis, Assyrtiko, Tyrnavos, Greece **20 | 78**

Matthew Wallace 'Hardin Ranch', Sauvignon Blanc, Napa Valley, California **25 | 98**

Far Mountain 'Myrna', Chardonnay, Sonoma, California **30 | 118**

## ROSÉ

Hecht & Bannier Côtes de Provence, France **18 | 70**

Heidi Schröck 'Pink Beret', Burgenland, Austria **18 | 70**

## RED

Musar 'Jeune', Cabernet Blend, Bekka Valley, Lebanon **18 | 70**

Tiberio, Montepulciano d'Abruzzo, Italy **20 | 78**

Familia Torres 'Secret del Priorat', Grenache & Merlot Blend, Priorat, Spain **22 | 86**

Donnachadh, Pinot Noir, Sta. Rita Hills, CA **25 | 98**

Chappellet 'Mountain Cuvée', Cabernet Blend, Napa Valley, California **30 | 118**

# IN-ROOM DINING OVERNIGHT

DAILY 11PM - 7AM

## EARLY MORNING

**Banana Bread** VG 6

**Organic Steel Cut Oatmeal** VG 16  
seasonal fruit, brown sugar, pecans,  
golden raisins

## DIPS

*Served with Pita Chips and Crudit *

**Crispy Shallot Hummus** VGF 16  
zhoug, chermoula

**Toasted Almond Muhammara** VGF 18  
curried cauliflower,  
castelvetrano olives

## SANDWICHES

**Grilled Chicken Club\*** DF 22  
grilled chicken breast, bacon,  
iceberg lettuce, tomato,  
lemon herb aioli, served with green  
salad, tahini dressing

**Grilled Mushroom Sandwich** VGF 22  
grilled royal trumpet mushroom,  
iceberg lettuce, tomato, lemon herb  
aioli, served with green salad, tahini  
dressing

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## PEACOCK SIGNATURE BOWLS

**Filet Mignon Bowl\*** 26  
hummus, marinated chickpeas,  
tomato, cucumber, tzatziki

**Cauliflower Vadouvan Bowl** VGF 24  
hummus, marinated chickpeas,  
tomato, avocado, cucumber

## SWEET

**A Good Cookie** 6

# CURATED MINIBAR

We offer a carefully selected array of in-room beverages, snacks, and sundries for purchase during your stay.

## SIPS

Lalo Blanco Tequila 375ml	65
Madre Mezcal 200ml	45
Tito's Vodka 200ml	38
Maker's Mark Bourbon 375ml	60
Siduri Pinot Noir, Willamette, OR 375ml	60
Jermann Pinot Grigio, Friuli-Venezia, IT 375ml	60
Moët Impérial 187ml	20
Nomadica Rosé	14
Live Oak Pils 12oz	10
El Berto Mexican Lager 12oz	10
Ghia "Le Spritz" N/A Apéritif	9
Fever Tree Tonic	5
Fever Tree Ginger Beer	5
Trip CBD Infused Lemon Basil Lightly Sparkling Water	14
Open Water 16oz Can	6
Agua de Piedra (Carbonated) 650ml	12
Agua de Piedra (Non Carbonated) 650ml	12
Katz Cold Brew	12
Redbull	7
Redbull (Sugar-Free)	7
Coke	4
Diet Coke	4
Sprite	4

## SNACKS

Torres Truffle Chips	7
Thunderbird Texas Maple Pecan Bar	7
Shār Trail Mix	18
Hu Simple Chocolate Bar	14
Hu Chocolate Bar Vanilla & Cashew Butter	14
Proper Mixed Nuts	15
Proper Goldbears	15
Proper M&M's	15

## SUNDRIES

Maude Rise	18
Maude Shine Organic	15

*All pricing subject to change. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues. A 25% service charge will automatically be included in your bill. A \$5 delivery fee will automatically be included in your bill.*