



DINNER MENU

DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus v GF 17
Zhoug, Chermoula
- Beef Short Rib Hummus GF DF..... 23
Herbs, Paprika
- Hawaij Chile Hummus v GF 19
Black Garlic, Chives
- Toasted Almond Muhammara v GF 18
Curried Cauliflower, Castelvetrano Olives
- Spicy Lamb & Eggplant Lebnah GF 22
Charred Tomato, Pickled Peppers, Coriander

SALADS

- Simple Greens & Herbs v GF..... 18
Pistachio, Crispy Seeds, Avocado, Sesame Dressing
[Add Aleppo & Garlic Shrimp Kebab* +15]
- Sunflower Maroulosalata vG GF 18
Dill, Pure Luck Feta, White Halal
[Add Chicken Kebab +12]
- Pear & Endive vG GF 17
Caramelized Onion, Golden Raisins, Vadouvan Vinaigrette, Parmesan

TAJINE

- Roasted Chicken GF DF 35
Saffron Broth, Salt Cured Olives, Preserved Lemon, Dried Lime, Serrano
- Spiced Lamb Meatballs GF 35
Barberry, English Peas, Pine Nuts, Tzatziki, Mint
- Wild Grouper* GF DF 36
Chermoula, Garbanzo Beans, Fennel, Castelvetrano Olives
- Moroccan Curry v GF 34
Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas

MEZZE

- Wood Fire Grilled Octopus GF DF..... 22
Texas Olive Oil, Lemon, Laurel Leaf
- Gulf Snapper Crudo* DF 20
Persimmon & Carrot Broth, Cilantro, Paprika Chile Oil
- Manti Dumplings 24
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro
- Cheese Saganaki vG..... 22
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread
- Kabocha Squash vG 20
Tahini-Infused Miso Caramel, Black Lime, Dried Cherry

WOOD FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spiced Lamb Kefta* GF DF.....32
- Yogurt Marinated Chicken Breast GF32
- Harissa Marinated Beef Tenderloin* GF DF 38
- Charred King Trumpet v GF.....28
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde
- Aleppo & Garlic Gulf Shrimp* GF DF37
- Atlantic Salmon* GF DF36
Salsa Macha, Ginger Zhoug, Cilantro

- Lamb Chops* GF.....46
Salsa Verde, Jalapeño Oil, Mint
- 12 oz Wagyu Ribeye* GF DF 76
Black Garlic, Chive, Roasted Onion Petals, Hawaij Chile
- Mixed Grill*215
Includes choice of 3 Vegetables, Grains, & Couscous
Harissa Marinated Beef Tenderloin, Waygu Ribeye, Lamb Chops, Spiced Lamb Kefta, Yogurt Marinated Chicken Breast, Aleppo & Garlic Shrimp & Charred King Trumpet

VEGETABLES, GRAINS & COUSCOUS

12 each

- Latkes* GF *Smoked Trout Roe, Labneh, Dill*
- Spiced French Fries vG GF *with Lemon Aioli*
- Saffron Rice v GF *Dill, Pistachio, Lemon Zest*
- Couscous v *Roasted Garlic, Parsley*
- Mujaddara v GF *Lentils, Basmati, Curry, Fried Onions*
- Roasted Beet vG GF *Almond Dukkah, Lime & Black Pepper Labneh*
- Broccolini vG GF *Harrisa Hollandaise, Chive, Parmesan*

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

BEVERAGE MENU

COUNTER CULTURE COFFEE

Big Trouble Drip	6
Forty-Six Espresso	6
Americano	6
Macchiato	6
Cappuccino	7
Latte	7
Katz Cold Brew	12

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
Hot Tea	7
<i>Green, Imperial Oolong, Chamomile, English Breakfast, Earl Grey or Organic Peppermint</i>	

SPIRIT-FREE COCKTAILS

Sweater Weather	12
<i>Blackberry, Orange, Cinnamon, Honey, Sparkling Water</i>	
Espresso Sans 'Tini	16
<i>Lyre Coffee Originale, Seedlip Grove, Freshly Brewed Espresso, Demerara, Orange Oil</i>	
Blood Orange Mule	16
<i>Seedlip Garden, Lime, Fever Tree Blood Orange Ginger Beer</i>	

PROPER CLASSICS

Austin Eastside	20
<i>Still Austin Gin, Muddled Cucumber & Mint, Lime</i>	
Proper Margarita	19
<i>Cimarrón Blanco, Naranja, Orange Bitters, Lime Agave, Citrus Salt</i>	
Old Fashioned	20
<i>Four Roses Bourbon, Demerara, Angostura Bitters</i>	
Spanish G&T	19
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>	
Mediterranean Martini	22
<i>Las Californias Gin or Mulholland Vodka, Don Ciccio Finocchietto, Lo-Fi Dry Vermouth, Grapefruit Oil, Italicus Rinse, Feta Stuffed Olives</i>	

PROPER SIGNATURES

Calabrian Spritz	20
<i>Italicus, Cava, Olive Bitters, Ginger Beer, Fresh Citrus, Demerara</i>	
Road to Jalisco	20
<i>Espolon Blanco, Rosaluna Espadin, Jalapeño-Cucumber Infused Vermouth Blanc</i>	
Bonfire on a Beach	20
<i>Rosaluna Espadin, Charred Grapefruit, Lime, Honey, Sparkling Water, Za'atar Spice</i>	
Love and the Bear	20
<i>Lalo Blanco, Green Chartreuse, Thai Chile, Lime</i>	
Buffalo Buzz	20
<i>Buffalo Trace, Honey, Lemon, Ginger Liqueur, Sparkling Water</i>	
Burnt Orange	20
<i>Flor de Caña 12yr Rum, Amaretto, Blackberry, Orange, Honey</i>	
Smooth Operator	20
<i>Suntory Toki, Hibiscus-Fig Syrup, Lemon</i>	
Austin Tea Party	20
<i>Sazerac Rye, Spiced Pear, Earl Grey, Blackberry, Honey</i>	

DRAFT

16oz	
Community Mosaic IPA	9
El Berto Mexican Lager	9
<i>Hi Sign Brewing</i>	
Stella Artois	9
Magical Pilsner	12
<i>Pinthouse Brewing</i>	

BOTTLES

Coors Light	9
Big Wave Golden Ale	9
<i>Kona Brewing Co.</i>	

CANS

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

SPARKLING

Bosco del Merlo Prosecco, Italy NV	18 / 70
Raventós i Blanc 'de Nit', Brut Rosé Conca del Riu Anoia, Spain NV	18 / 70
Iron Horse 'Wedding Cuvée', Brut Russian River Valley, CA 2019	25 / 98
Taittinger 'La Française', Brut Champagne, France NV	30 / 118
Billecart-Salmon 'Louis Salmon' Blanc de Blancs, Champagne, FR 2009	90 / 350

WHITE

Attems, Pinot Grigio, Friuli, Italy 2020	18 / 70
Dr. Von Basserman-Jordan, Riesling 'Troocken' Pfalz, Germany 2021	18 / 70
Domaine Zafeirakis, Assyrtiko Tynavos, Greece 2022	20 / 78
Matthew Wallace, 'Hardin Ranch', Sauvignon Blanc Napa, California 2021	25 / 98
Far Mountain 'Myrna' Chardonnay, Sonoma, California 2021	30 / 118

ROSÉ

Mersel Wine 'Phoenix' Qannboubine Valley, North Lebanon 2021	18 / 70
Hecht & Bannier Côtes de Provence, France 2022	20 / 78
Marine Layer 'Carina', Sonoma, California 2023	25 / 98

RED

Musar 'Jeune', Syrah & Cabernet Blend Bekaa Valley, Lebanon 2021	18 / 70
Tiberio, Montepulciano d'Abruzzo Italy 2021	20 / 78
Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain 2020	22 / 86
Donnachadh, Pinot Noir Sta Rita Hills, California 2022	25 / 98
Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California 2021	30 / 118

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.