



BRUNCH MENU

BAKED GOODS

New York Style Bagel VG	8
<i>Select: Plain, Everything, or Sesame Toasted with Cream Cheese or Butter [Gluten Free Bagel +2, Smoked Salmon +12]</i>	
Butter Croissant VG	7
Almond Croissant VG	8
Banana Bread VG	6
Baklava VG	4
Pastry Basket VG	20

WELLNESS

Oatmeal Brûlée VG	16
<i>Baklava Granola, Pistachio, Apricot</i>	
Chia Pudding V GF	17
<i>Coconut, Berries, Pistachio</i>	
Avocado Toast V DF	18
<i>Swedish Hill Seeded Sourdough, Tomato Jam, Olive Oil, Aleppo, Herbs [Add Egg Any Style* +3, Smoked Salmon +12]</i>	
Spiced Egg White Frittata* VG GF	24
<i>Cauliflower, Harissa, Roasted Onion, Herbs</i>	

DIPS

<i>Served with Fresh Pita, Add Crudités for +4</i>	
Hawaij Chile Hummus V GF	19
<i>Black Garlic, Chive</i>	
English Pea & Feta GF	19
<i>Serrano, Pine Nuts, Mint</i>	
Spicy Lamb & Eggplant Labneh GF	22
<i>Soft Boiled Egg, Charred Tomato, Pickled Peppers, Coriander</i>	

MEZZE

Latkes*	12
<i>Smoked Trout Roe, Labneh, Dill</i>	
Khachapuri	22
<i>Turkish-Style Flatbread, Parmesan, Lamb Ragù, Farm Fresh Egg</i>	
Grilled Prawns*	32
<i>Lamb Merguez, Roasted Garlic Vinaigrette, Cilantro, Served with Za'atar Bread</i>	
Manti Dumplings	24
<i>Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro</i>	

WOOD FIRED KEBAB PLATE

Served with Saffron Rice, Israeli Salad, & Condiments

Spiced Lamb Kefta* GF DF	32
Red Pepper Chicken Thigh GF	32
<i>Garlic Confit, Anaheim Chile, Garam Masala</i>	
Charred King Trumpet V GF	28
<i>Blistered Shishito, Red Onion, Chile Oil, Salsa Verde</i>	
Atlantic Salmon* GF DF	36
<i>Fennel Escabeche, Jalapeño Oil, Poached Onion, Black Lime</i>	

SALADS

Simple Green V GF	18
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing [Add Chicken Kebab +16]</i>	
Sunflower Maroulosalata VG GF	18
<i>Dill, Pure Luck Feta, White Halal [Add Chicken Kebab +16]</i>	

SPECIALTIES

Proper Breakfast* <i>Two Eggs, Swedish Hill Seeded Sourdough, Merguez or Bacon, Za'atar Home Fries</i>	28
Turkish Steak and Eggs* <i>Beef Tenderloin Kebab, Poached Eggs, Dill Yogurt, Macha, Pita</i>	34
Shakshuka* VG <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i>	28
Proper Benedict* GF <i>Smoked Salmon, Herb Jam, Harissa, Brown Butter Hollandaise</i>	26
Lamb Meatballs & Soft Eggs* <i>Tzatziki, Mint, Pita</i>	24
Greek Omelette* VG GF <i>Dill, Chive, Cilantro, Feta, Roasted Pepper</i>	22
Mezze Plate* <i>Smoked Salmon, Israeli Salad, Hummus, Baba, Smoked Trout Roe, Pita</i>	24
Peacock Brunch Burger* <i>Angus Beef, Special Sauce, American Cheese, Carmelized Onion, Fried Egg, Pickles</i>	26
French Toast VG <i>Banana Brûlée, Flower Chantilly, Pistachio</i>	22
Blueberry & Semolina Pancakes VG <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i>	22

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

WELLNESS JUICES & SMOOTHIES

Fruit Juice	8
<i>Orange or Grapefruit</i>	
Ginger Shot	12
Green Juice	12
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice	12
<i>Orange, Carrot, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie	14
<i>Greek Yogurt, Lime, Cardamom, Whole Milk</i>	
Golden Beet Smoothie.....	14
<i>Labneh, Ginger, Honey, Turmeric, Oat Milk</i>	
Strawberry Banana Smoothie.....	14
<i>Almond Butter, Almond Milk</i>	
Organic Smoothie Add-In's.....	5
<i>Plant Protein 21g</i> <i>Organic Acai Powder</i>	
<i>Probiotic Superfoods</i> <i>Hemp Hulled Seeds</i>	
<i>Coconut Water + Aquamin</i> <i>Spirulina</i>	

TEA BY TEA LEAVES

Iced Black Tea	6
Iced Passionfruit & Mango Green Tea	6
Hot Tea	7
<i>Green, Imperial Oolong, Chamomile, Earl Grey</i>	
<i>English Breakfast or Organic Peppermint</i>	

COUNTER CULTURE COFFEE

Big Trouble Drip	6
Forty-Six Espresso.....	6
Americano.....	6
Macchiato.....	6
Cappuccino.....	7
Latte	7
Katz Cold Brew	12
<i>Alternative Milks Available:</i>	
<i>Almond, Oat, Soy, Coconut</i>	
Classic Single-Origin Hot Chocolate.....	9
<i>Marshmallows, Cinnamon</i>	

SPIRIT-FREE COCKTAILS

Espresso Sans 'Tini	16
<i>Lyre Coffee Originale, Seedlip Grove, Freshly</i>	
<i>Brewed Espresso, Demerara, Orange Oil</i>	
Blood Orange Mule	16
<i>Seedlip Garden, Lime, Fever Tree Blood Orange</i>	
<i>Ginger Beer</i>	

CLASSIC COCKTAILS

Austin Eastside.....	20
<i>Still Austin Gin, Muddled Cucumber & Mint, Lime</i>	
Mediterranean Mary	18
<i>Tito's Vodka, House-Made Bloody Mary, Aleppo Chili Salt</i>	
Proper Margarita	19
<i>Cimarrón Blanco, Naranja, Orange Bitters, Lime</i>	
<i>Agave, Citrus Salt</i>	
Spanish G&T.....	19
<i>Gin de Mahón, Fever Tree Mediterranean</i>	
<i>Tonic, Rosemary, Juniper Berries, Citrus</i>	

PROPER SIGNATURES

Summer Dew Sangria	19
<i>Tito's Vodka, St. Germain, Melon Infused</i>	
<i>Sauvignon Blanc, Cucumber</i>	
Pomegranate Martini.....	20
<i>1876 Vodka, Pomegranate Grenadine, Lime</i>	
Bonfire on a Beach	20
<i>Rosaluna Mezcal, Charred Grapefruit, Lime,</i>	
<i>Honey, Sparkling Water, Za'atar Spice</i>	
Sunset in Santorini	20
<i>Milagro Blanco Tequila, Grand Marnier,</i>	
<i>Orange Blossom, Citrus</i>	
Buffalo Buzz.....	20
<i>Buffalo Trace Bourbon, Honey, Lemon,</i>	
<i>Ginger Liqueur, Sparkling Water</i>	
Banana Bread Old Fashioned.....	20
<i>Four Roses Bourbon, Banana, Chocolate, Walnut</i>	

DRAFT

16oz	
Community Mosaic IPA.....	.9
El Berto Mexican Lager.....	.9
<i>Hi Sign Brewing</i>	
Stella Artois9
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 Brew9
<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 <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 'Wedding Cuvée', Brut <i>Russian River Valley, CA</i> 2019	25 / 98
Taittinger 'La Française', Brut <i>Champagne, France</i> NV	30 / 118
Billecart-Salmon 'Louis Salmon' Blanc de Blancs, <i>Champagne, FR</i> 2009.....	90 / 350

WHITE

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

ROSÉ

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

RED

Musar 'Jeune', Syrah & Cabernet Blend <i>Bekaa Valley, Lebanon</i> 2021	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
Donnachadh, Pinot Noir <i>Sta Rita Hills, California</i> 2022	25 / 98
Chappellet 'Mountain Cuvée' Cabernet Blend <i>Napa, California</i> 2021	30 / 118