



DINNER MENU

DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus **V GF** 18
Zhoug, Chermoula
- Beef Short Rib Hummus* **GF DF**..... 24
Herbs, Paprika
- Hawaij Chile Hummus **V GF** 20
Black Garlic, Chives
- Toasted Walnut Muhammara **V GF** 19
Candied Walnuts, Pomegranate
- Kibbeh*..... 23
Merguez, Bulgur, Hummus, Pine Nuts, Labneh Tahina

SALADS

- Fattoush **VG** 19
Crispy Pita, Feta, Avocado Yogurt, Mint
- Simple Greens & Herbs **V GF**..... 19
Pistachio, Crispy Seeds, Avocado, Sesame Dressing
[Herb & Garlic Gulf Shrimp Kebab* +18]
- Sunflower Maroulosalata **VG GF** 20
Dill, Pure Luck Feta, White Halal, Native Roots Sunflower Sprouts
[Red Pepper Chicken Kebab* +16]

MEZZE

- Wood Fire Grilled Octopus * **GF DF** 24
Texas Olive Oil, Lemon, Laurel Leaf
- Texas Wagyu Beef Tartare* **DF** 25
Bulgur, Aleppo, Egg Yolk, Sesame Lavash
- Manti Dumplings* 26
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro
- Cheese Saganaki **VG**..... 25
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread
- Hamachi Crudo* **DF, GF** 21
Charred Cucumber, Lime, Serrano, Salsa Verde
- Lamb Fatayer* 26
Garlic Spinach, Saganaki, Matbucha, Marinated Labneh

TAJINES

- Roasted Chicken* **GF DF**..... 38
Saffron Broth, Salt Cured Olives, Preserved Lemon, Serrano
- Wild Grouper* **DF** 39
Hashweh Black Rice, Red Curry, Fresno
- Moroccan Curry **V GF**..... 35
Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas

WOOD FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spiced Lamb Kefta* **GF DF**..... 34
- Red Pepper Chicken Thigh* **GF** 34
- Harissa Marinated Beef Tenderloin* **GF DF** 46
- Charred King Trumpet **V GF**..... 28
- Herb & Garlic Gulf Shrimp* **GF DF** 38
- Atlantic Salmon* **GF DF** 37

SPECIALTIES

- Lamb Chops* **GF**..... 51
Walnut Muhammara, Ginger Salsa Verde, Dill
- Wagyu Strip* 85
Crispy Garlic, Hawaij Sunflower Seeds, Black Garlic Tourn
- Sumac Date Glazed Chicken* 80
Hashweh Black Rice, Garlic Pita, Pickled Vegetables

- Mixed Grill* 220
Includes choice of 3 Grains & Sides

Rosewood Wagyu Strip, Lamb Chops, Harissa Marinated Beef Tenderloin, Spiced Lamb Kefta, Red Pepper Chicken Thigh, Herb & Garlic Shrimp, & Charred King Trumpet

SIDES

16 each

- Latkes* **GF** *Smoked Trout Roe, Labneh, Dill*
- Heirloom Carrots **VG GF** *Labneh, Pistachios, Dukkah, Sumac Honey*
- Cabbage **VG GF** *Buttermilk, Chile, Herb Crumble*

GRAINS

14 each

- Saffron Rice **V GF** *Dill, Pistachio, Lemon Zest*
- Couscous **V** *Roasted Garlic, Parsley*
- Mujaddara **V GF** *Lentils, Basmati, Curry, Fried Onions*

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

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. Any balance left unsettled will result in a 20% service charge. We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil. *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	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, Chamomile, English Breakfast Earl Grey, or Organic Peppermint</i>	

WELLNESS

Green Juice V GF	12
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice V GF	14
<i>Orange, Carrot, Pineapple, Turmeric, Black Pepper</i>	

PROPER SIGNATURES

Proper Spritz.....	25	Gold Rush	25
<i>St. Germain, Aplos Ease, Prosecco, Club Soda, Cucumber, Mint</i>		<i>Angel's Envy Bourbon, Ginger, Turmeric, Honey</i>	

PEACOCK SIGNATURES

Watermelon Sangria	20	Texas Sun	23
<i>1876 Vodka, Sauvignon Blanc, Watermelon, Cucumber, Mint</i>		<i>Aguasol Tequila, Jalapeño, Orange, Lime</i>	
Spanish G&T.....	20	Bonfire on a Beach	21
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>		<i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Za'atar Spice</i>	
The Herbalist.....	22	Peach Martini	20
<i>Hendrick's Gin, Chateau, Cucumber, Basil, Lime</i>		<i>1876 Vodka, Peach, Thyme, Lemon</i>	
Pomegranate Martini.....	20	Banana Bread Old Fashioned.....	21
<i>1876 Vodka, Pomegranate Grenadine, Lime</i>		<i>Four Roses Bourbon, Banana Liqueur, Black Walnut & Chocolate Bitters</i>	
Proper Desert	25		
<i>High Desert Vodka, Aperol, Strawberry, Serrano, Prosecco, Lemon, Soda</i>			

SPIRIT-FREE COCKTAILS

Blood Orange Mule	16	APLÓS Ume Spritz.....	18
<i>Seedlip, Lime, Fever Tree Blood Orange Ginger Beer</i>		<i>APLÓS Ease, Ume Plum, Sea Buckthorn, Ororblanco Grapefruit, White Tea</i>	
Phony Negroni.....	18	APLÓS Chili Margarita.....	18
<i>Bitter Aperitivo, Botanicals</i>		<i>APLÓS Arise, Mandarin, Persian Lime, Habanero, Sea Salt</i>	

DRAFT

16oz	
Proper Pilsner	10
<i>Vacancy Brewing</i>	
Icy Boys Lager.....	9
<i>Zilker Brewing</i>	
El Berto Mexican Lager.....	9
<i>Hi Sign Brewing</i>	
Electric Jellyfish.....	12
<i>Pinthouse Brewing</i>	

BOTTLES & CANS

Upside Dawn Non-Alcoholic Brew	9
<i>Athletic Brewing Co.</i>	
Coors Light.....	9
Secret Beach IPA 16oz.....	12
<i>Meanwhile Brewery</i>	

SPARKLING

Non-Alcoholic Sparkling Chardonnay, France	18 / 70
Sommariva Prosecco di Conegliano Valdobbiadene, Italy NV	18 / 70
Raventós i Blanc 'de Nit', Brut Rosé Conca del Riu Anoia, Spain NV.....	18 / 70
Champagne, EPC Champagne, FR	30 / 118
Krug 'Grand Cuvée', 171ème Champagne, FR -Brut.....	95 / 420

WHITE

Paladin, Pinot Grigio Delle Venezie, Italy	18 / 70
Domaine de l'Estang, Sauvignon Blanc Loire Valley, France.....	27 / 106
Luigi Maffini 'Kratos' Fiano Campania, Italy	20 / 78
Two Shepards, Vermentino Lodi, California	18 / 70
Madson Chardonnay Santa Cruz Mountains, California.....	30 / 118

ROSÉ

Château Coussin 'Le Rose de S' Provence, France	20 / 78
Mersel 'Phoenix', Merwah & Sangiovese Bekaa Valley, Lebanon	18 / 70

ORANGE

Fuso 'Cala' Sicily, Italy	18 / 70
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RED

Folk Machine, Pinot Noir Central Coast, California	25 / 98
Mauro Veglio 'Barbera d'Alba' Piedmont, Italy.....	20 / 78
Musar 'Jeune', Syrah & Cabernet Blend Bekaa Valley, Lebanon	18 / 70
Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain	22 / 86
Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California.....	30 / 118