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LUNCH MENU

**MEZZE**

- Wood Fire Grilled Octopus\* GF DF..... 24  
*Texas Olive Oil, Lemon, Laurel Leaf*
- Manti Dumplings\* ..... 26  
*Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro*
- Cheese Saganaki VG..... 25  
*Graviera, Lemon, Dill Salsa Verde, Za'atar Bread*
- Mezze Plate..... 22  
*Falafel, Hummus, Israeli Salad, Walnut Muhammara, Pita*
- Hamachi Crudo\* DF, GF ..... 21  
*Charred Cucumber, Lime, Serrano, Salsa Verde*

**DIPS**

- Served with Fresh Pita, Add Crudités for +4*
- Crispy Shallot Hummus v GF Zhoag, Chermoula ..... 18
- Beef Short Rib Hummus\* GF DF Herbs, Paprika ..... 24
- Hawaij Chile Hummus v GF Black Garlic, Chives ..... 20
- Walnut Muhammara v GF Candied Walnuts, Pomegranate ..... 19

**SALADS**

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

**WOOD FIRED KEBAB PLATES**

*Served with Saffron Rice, Israeli Salad, Tzatziki*

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|--------------------------------------|---|
| Charred King Trumpet v GF..... 28    | Herb & Garlic Gulf Shrimp* GF DF ..... 38         |
| Spiced Lamb Kefta* GF DF..... 34     | Atlantic Salmon* GF DF ..... 37                   |
| Red Pepper Chicken Thigh GF ..... 34 | Harissa Marinated Beef Tenderloin* GF DF ..... 41 |

**TAJINES**

- Moroccan Curry v GF ..... 35  
*Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas*
- Roasted Chicken\* GF DF ..... 38  
*Saffron Broth, Salt Cured Olives, Preserved Lemon, Serrano*
- Spiced Lamb Meatballs\* GF..... 36  
*Barberry, English Peas, Pine Nuts, Tzatziki, Mint*
- Wild Grouper\* DF ..... 39  
*Hashweh Black Rice, Red Curry, Fresno*

**WOOD FIRED GRILL**

- Lamb Chops\* GF ..... 51  
*Walnut Muhammara, Ginger Salsa Verde, Dill*

**PITA POCKETS & SANDWICHES**

*Served with Fries or Simple Greens*

- Wood Grilled Angus Beef Burger\* ..... 27  
*Swedish Hill Bun, Red Onion, Cucumber, Graviera, Kefta Spice Aioli*  
[Vegetable Burger : Chermoula Chickpeas, Piquillo Pepper, Cilantro]
- Grilled Chicken LTH\* ..... 26  
*Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce*
- Crispy Falafel Pita VG ..... 26  
*Marinated Labneh, House Pickles, Mixed Herbs, Feta, Pickled Onions*
- Lamb Kefta Pita\* ..... 26  
*Tzatziki, Pickled Red Onions, Cucumber, Mint*
- Beef Shawarma Pita\* ..... 26  
*Tahini Labneh, Serrano, Sumac Onions*
- Red Pepper Chicken Pita\* ..... 26  
*Harissa Aioli, Dill, House Pickles*

**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 &amp; 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, Oror Blanco 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