



DIPS

Served with Fresh Pita, Add Crudités for +4

Crispy Shallot Hummus	V GF	18
Zhoug, Chermoula		
Beef Short Rib Hummus*	GF DF	24
Zhoug, Paprika		
Hawaij Chile Hummus	V GF	20
Black Garlic, Chives		
Blue Crab Hummus*	GF DF	26
Heirloom Tomato, Sweet Corn, Urfa Chili		
Toasted Walnut Muhammara	V GF	19
Candied Walnuts, Pomegranate		
Liline's Kibbeh*		23
Merguez, Bulgur, Hummus, Pine Nuts, Labneh Tahina		

SALADS

Fattoush	VG	19
Crispy Pita, Feta, Avocado Yogurt, Heirloom Tomatoes, 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, 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, Lockhart Egg Yolk, Sesame Lavash, House Pickles		
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, Kalamata 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, Grilled Squash, Ginger Salsa Verde, Dill		
Wagyu Strip*		85
Crispy Garlic, Hawaij Sunflower Seeds, Black Garlic Tourn		
Whole Golden Chicken*		80
Hashweh Black Rice, Garlic Pita, Date BBQ, Pickled Vegetables		

Mixed Grill*	220
Includes choice of 3 Grains & Sides	
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
Roasted Eggplant	VG GF	Labneh, Pomegranate Gremolata, Pine Nuts

GRAINS

14 each

Saffron Rice	V GF	Dill, Pistachio, Lemon
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	9

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
Green, Chamomile, English Breakfast	
Earl Grey, or Organic Peppermint	

COLD-PRESSED WELLNESS JUICES

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

PROPER SIGNATURES

Proper Spritz	25	Gold Rush	25
St-Germain, Aplos Ease, Prosecco, Club Soda, Cucumber, Mint		Angel's Envy Bourbon, Ginger, Turmeric, Honey	

PEACOCK SIGNATURES

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

SPIRIT-FREE COCKTAILS

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

DRAFT

16oz	
Proper Pilsner	10
Vacancy Brewing	
Icy Boys Lager	9
Zilker Brewing	
El Berto Mexican Lager	9
Hi Sign Brewing	
Electric Jellyfish IPA	12
Pinthouse Brewing	

BOTTLES & CANS

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

SPARKLING

Non-Alcoholic Sparkling Chardonnay, France	18 / 70
Naonis Prosecco, 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
La Coeur de la Reine, Sauvignon Blanc Touraine, 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