



MEZZE

Wood Fire Grilled Octopus* GF DF.....	25
Texas Olive Oil, Lemon, Laurel Leaf	
Manti Dumplings*	27
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro	
Cheese Saganaki VG.....	25
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread	
Mezze Plate.....	23
Falafel, Hummus, Israeli Salad, Walnut Muhammara, Pita	
Hamachi Crudo* DF, GF	23
Charred Cucumber, Lime, Serrano, Salsa Verde	

WOOD FIRED KEBAB PLATES

Served with Saffron Rice, Israeli Salad, Tzatziki

Charred King Trumpet* V GF	29
Spiced Lamb Kefta* GF DF.....	35
Red Pepper Chicken Thigh* GF	35

DIPS

Served with Fresh Pita, Add Crudités for +4

Crispy Shallot Hummus V GF Zhoug, Chermoula	21
Beef Short Rib Hummus* GF DF Zhoug, Paprika	25
Hawaij Chile Hummus V GF Black Garlic, Chives	21
Blue Crab Hummus* GF DF Tomato, Sweet Corn, Urfa Chili	27
Walnut Muhammara VG GF Candied Walnuts, Pomegranate	21

SALADS

Fattoush VG	21
Crispy Pita, Feta, Avocado Yogurt, Heirloom Tomatoes, Mint	
Simple Greens & Herbs V GF.....	19
Pistachio, Crispy Seeds, Avocado, Sesame Dressing	
[Herb & Garlic Shrimp Kebab* +19]	
Sunflower Maroulosalata VG GF	20
Dill, Feta, White Halal, Native Roots Sunflower Sprouts	
[Red Pepper Chicken Kebab* +17]	

Herb & Garlic Gulf Shrimp* GF DF	41
Atlantic Salmon* GF DF	39
Harissa Marinated Beef Tenderloin* GF DF	43

TAJINES

Moroccan Curry V GF	37
Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas	
Roasted Chicken* GF DF	39
Saffron Broth, Kalamata Olives, Preserved Lemon, Serrano	
Spiced Lamb Meatballs* GF.....	37
Barberry, English Peas, Pine Nuts, Tzatziki, Mint	
Wild Grouper* DF	41
Hashweh Black Rice, Red Curry, Fresno	

WOOD FIRED GRILL

Lamb Chops* GF	53
Walnut Muhammara, Grilled Squash, Ginger Salsa Verde, Dill	

PITA POCKETS & SANDWICHES

Served with Fries or Simple Greens

Wood Grilled Angus Beef Burger*	28
Swedish Hill Bun, Red Onion, Cucumber, Graviera, Kefta Spice Aioli	
[Vegetable Burger : Chermoula Chickpeas, Piquillo Pepper, Cilantro]	
Grilled Chicken LTH*	27
Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce	
Crispy Falafel Pita VG	27
Marinated Labneh, House Pickles, Mixed Herbs, Feta, Pickled Onions	
Lamb Kefta Pita*	27
Tzatziki, Pickled Red Onions, Cucumber, Mint	
Beef Shawarma Pita*	27
Tahini Labneh, Serrano, Sumac Onions	
Red Pepper Chicken Pita*	27
Harissa Aioli, Dill, House Pickles	

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

BEVERAGE MENU	COUNTER CULTURE COFFEE	TEA BY TEA LEAVES
	Big Trouble Drip 6	Iced Black Tea6
	Forty-Six Espresso..... 6	Iced Passionfruit & Mango Green Tea6
	Americano..... 6	Hot Tea7
	Macchiato 6	Green, Chamomile, English Breakfast,
	Cappuccino..... 7	Earl Grey, or Organic Peppermint
	Latte 7	
	Cold Brew 9	
	Alternative Milks Available:	
	Almond Milk, Oat Milk, Soy Milk, Coconut Milk	
		COLD-PRESSED WELLNESS JUICES
		Green Juice V GF12
		Apple, Celery, Ginger, Kale, Lemon
		Golden Juice V GF14
		Orange, Carrot, Pineapple, Turmeric, Black Pepper

PROPER SIGNATURES	
Proper Spritz 25	Gold Rush25
St-Germain, Aplos Ease, Prosecco, Club Soda,	Angel's Envy Bourbon, Ginger, Turmeric, Honey
Cucumber, Mint	
PEACOCK SIGNATURES	
Watermelon Splash 21	Texas Sun23
1876 Vodka, Sauvignon Blanc, Watermelon, Cucumber, Mint	Aguasol Tequila, Jalapeño, Orange, Lime
Spanish G&T..... 20	
Gin de Mahón, Fever Tree Mediterranean Tonic,	Bonfire on a Beach 21
Rosemary, Juniper Berries, Citrus	Rosaluna Mezcal, Charred Grapefruit, Lime,
	Honey, Za'atar Spice
The Herbalist. 22	
Hendrick's Gin, Chateau, Cucumber, Basil, Lime	Peach Martini20
Pomegranate Martini..... 20	1876 Vodka, Peach, Thyme, Lemon
1876 Vodka, Pomegranate Grenadine, Lime	
Proper Desert 25	Banana Bread Old Fashioned..... 21
High Desert Vodka, Aperol, Strawberry,	Four Roses Bourbon, Banana Liqueur,
Serrano, Prosecco, Lemon, Soda	Black Walnut & Chocolate Bitters
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	SPARKLING
16oz	Non-Alcoholic Sparkling Chardonnay, France18 / 70
Proper Pilsner10	Naonis Prosecco, Italy NV19 / 76
Vacancy Brewing	Raventós i Blanc ‘de Nit’, Brut Rosé Conca del Riu Anoia, Spain NV.....18 / 70
Icy Boys Lager..... 9	Champagne, EPC Champagne, FR30 / 118
Zilker Brewing	Krug 'Grand Cuvée', 171ème Champagne, FR -Brut..... 95 / 420
El Berto Mexican Lager..... 9	WHITE
Hi Sign Brewing	Paladin, Pinot Grigio Delle Venezie, Italy19 / 76
Electric Jellyfish IPA.....12	La Coeur de la Reine, Sauvignon Blanc Touraine, France 27 / 106
Pinthouse Brewing	Luigi Maffini 'Kratos' Fiano Campania, Italy 20 / 78
	Two Shepards, Vermentino Lodi, California19 / 76
	Madson Chardonnay Santa Cruz Mountains, California.....30 / 118
BOTTLES & CANS	ROSÉ
Coors Light..... 9	Château Coussin 'Le Rose de S' Provence, France21 / 79
Secret Beach IPA 16oz.....12	Mersel ‘Phoenix’, Merwah & Sangiovese Bekaa Valley, Lebanon 18/ 70
Meanwhile Brewery	ORANGE
	Fuso 'Cala' Sicily, Italy19 / 76
NON-ALCOHOLIC	RED
Upside Dawn Golden Ale 9	Folk Machine, Pinot Noir Central Coast, California 25 / 98
Athletic Brewing Co.	Mauro Veglio 'Barbera d'Alba' Piedmont, Italy.....21 / 79
Double Tasty West Coast Style IPA..... 9	Musar ‘Jeune’, Syrah & Cabernet Blend Bekaa Valley, Lebanon19 / 76
BERO	Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain 22 / 86
	Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California.....30 / 118