



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
Mushroom Hummus* VG GF Black Garlic, Truffle, Sumac.....	26
Beef Short Rib Hummus* GF DF Zhoug, Paprika	25
Hawaij Chile Hummus V GF Black Garlic, Chives	21
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]	

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
Charred Broccolini VG GF Saffron Labneh, Sunflower Seeds, Golden Raisins

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

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

Cherry & Spice Sangria	21	Bonfire on a Beach	21
Pinot Noir, Cherry, Pomegranate, Cognac, Cinnamon, Angostura, Sparkling Wine		Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Za'atar Spice	
Pomegranate Martini	20	Texas Sun	23
1876 Vodka, Pomegranate Grenadine, Lime		Aguasol Tequila, Jalapeño, Orange, Lime	
The Herbalist	22	Harvest Smash	22
Hendrick's Gin, Chateau, Cucumber, Basil, Lime		Sazerac Rye, Apple Cider, Cinnamon, Lemon, Mint	
Spanish G&T	20	Banana Bread Old Fashioned	21
Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus		Four Roses Bourbon, Banana Liqueur, Black Walnut & Chocolate Bitters	

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, Oroblanco Grapefruit, White Tea</i>	
APLÓS Chili Margarita	18		
<i>APLÓS Arise, Mandarin, Persian Lime, Habanero, Sea Salt</i>			

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

Coors Light	9
Secret Beach IPA 16oz	12
Meanwhile Brewery	

NON-ALCOHOLIC

Upside Dawn Golden Ale	9
Athletic Brewing Co.	
Double Tasty West Coast Style IPA	9
BERO	

SPARKLING

Non-Alcoholic Sparkling Chardonnay, France	18 / 70
Naonis Prosecco, Italy NV	19 / 76
Domaine Briday 'Crémant de Bourgogne Rosé', Burgundy, France	21 / 80
Champagne EPC Champagne, FR - Brut	30 / 118
Billecart-Salmon, 'Le Rose' 2015 Champagne, FR - Extra Brut	60 / 240
Krug 'Grand Cuvée', 171ème Champagne, FR - Brut	95 / 420

WHITE

Paladin, Pinot Grigio Delle Venezie, Italy	19 / 76
Domaine de l'Etang, Sauvignon Blanc Loire Valley, France	27 / 106
Alpha Estate, Turtles Vineyard, Malagouzia Amyndeon, Greece	21 / 80
Two Shepards, Vermentino Lodi, California	19 / 76
Madson Chardonnay Santa Cruz Mountains, California	30 / 118

ROSÉ

Château Coussin 'Le Rose de S' Provence, France	21 / 80
Mersel 'Phoenix', Merwah & Sangiovese Bekaa Valley, Lebanon	18 / 70

ORANGE

Fuso 'Cala' Sicily, Italy	19 / 76
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RED

Folk Machine, Pinot Noir Central Coast, California	25 / 98
Migliarina Montozzi, Sangiovese Chianti Superiore, Italy	27 / 106
Musar 'Jeune', Syrah & Cabernet Blend Bekaa Valley, Lebanon	19 / 76
Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain	22 / 86
Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California	30 / 118