



DIPS

Served with Fresh Pita, Add Crudités for +4

- Crispy Shallot Hummus v GF 17
Zhoug, Chermoula
- Beef Short Rib Hummus GF DF..... 23
Herbs, Paprika
- Hawaij Chile Hummus v GF 19
Black Garlic, Chives
- Toasted Almond Muhammara v GF..... 18
Curried Cauliflower, Castelvetrano Olives
- Spicy Lamb & Eggplant Labneh GF 22
Charred Tomato, Pickled Peppers, Coriander

SALADS

- Simple Greens & Herbs v GF..... 18
*Pistachio, Crispy Seeds,
Avocado, Sesame Dressing*
[Add Aleppo & Garlic Gulf Shrimp Kebab* +18]
- Sunflower Maroulosalata vG GF 18
Dill, Pure Luck Feta, White Halal
[Add Red Pepper Chicken Kebab +16]
- Watermelon Feta GF..... 15
Almond Dukkah, Serrano Spiced Consommé

MEZZE

- Wood Fire Grilled Octopus GF DF 22
Texas Olive Oil, Lemon, Laurel Leaf
- Tuna Crudo* DF 20
*Chili Vinaigrette, Pickled Green Tomato,
Cucumber, Szechuan*
- Manti Dumplings 24
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro
- Cheese Saganaki vG..... 22
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread

TAJINES

- Roasted Chicken GF DF 35
*Saffron Broth, Salt Cured Olives,
Preserved Lemon, Serrano*
- Wild Grouper* GF DF 36
*Chermoula, Garbanzo Beans,
Fennel, Castelvetrano Olive*
- Moroccan Curry v GF 34
*Roasted Cauliflower, Beech Mushrooms,
Spinach, Crispy Chickpeas*

WOOD FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spiced Lamb Kefta* GF DF..... 32
- Red Pepper Chicken Thigh GF 32
- Harissa Marinated Beef Tenderloin* GF DF 38
- Charred King Trumpet v GF..... 28
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde
- Aleppo & Garlic Gulf Shrimp* GF DF 37
- Atlantic Salmon* GF DF 36
*Fennel Escabeche, Jalapeño Oil,
Poached Onion, Black Lime*

- Lamb Chops* GF..... 46
Salsa Verde, Jalapeño Oil, Mint
- 12 oz Texas Wagyu Strip Loin* GF 76
Fermented Chili Oil, Baharat, Ras El Hanout Jus
- Mixed Grill* 215
Includes choice of 3 Vegetables, Grains, & Couscous

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

VEGETABLES, GRAINS & COUSCOUS

12 each

- Latkes* GF *Smoked Trout Roe, Labneh, Dill*
- Spiced French Fries vG GF *with Lemon Aioli*
- Saffron Rice v GF *Dill, Pistachio, Lemon Zest*
- Couscous v *Roasted Garlic, Parsley*
- Mujaddara v GF *Lentils, Basmati, Curry, Fried Onions*
- Roasted Beet vG GF *Almond Dukkah, Lime & Black Pepper Labneh*

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
Katz 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, Imperial Oolong, Chamomile, English Breakfast, Earl Grey or Organic Peppermint</i>	

PROPER SIGNATURES

Summer Dew Sangria	19	Bonfire on a Beach	20
<i>Tito's Vodka, St. Germain, Melon Infused Sauvignon Blanc, Cucumber</i>		<i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Za'atar Spice</i>	
Spanish G&T.....	19	One in a Melon.....	20
<i>Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>		<i>Melon Infused Yola Mezcal, Campari, Lime</i>	
Austin Eastside.....	20	Sunset in Santorini	20
<i>Still Austin Gin, Muddled Cucumber & Mint, Lime</i>		<i>Milagro Blanco Tequila, Grand Marnier, Aperol, Orange Blossom, Citrus</i>	
Pomegranate Martini.....	20	Banana Bread Old Fashioned	20
<i>1876 Vodka, Pomegranate Grenadine, Lime</i>		<i>Four Roses Bourbon, Banana, Chocolate, Walnut</i>	

SPIRIT-FREE COCKTAILS

Espresso Sans 'Tini	16	Blood Orange Mule	16
<i>Lyre Coffee Originale, Seedlip, Freshly Brewed Espresso, Demerara, Orange Oil</i>		<i>Seedlip, Lime, Fever Tree Blood Orange Ginger Beer</i>	

DRAFT

16oz

Community Mosaic IPA.....	9
El Berto Mexican Lager.....	9
<i>Hi Sign Brewing</i>	
Stella Artois	9
Magical Pilsner	12
<i>Pinthouse Brewing</i>	

BOTTLES

Coors Light.....	9
Big Wave Golden Ale.....	9
<i>Kona Brewing Co.</i>	

CANS

Upside Dawn Non-Alcoholic Brew	9
<i>Athletic Brewing Co.</i>	
Two Hearted Ale.....	9
<i>Bell's Brewery</i>	
Electric Jellyfish 16oz	12
<i>Pinthouse Brewing</i>	

SPARKLING

Bosco del Merlo <i>Prosecco, Italy</i> NV.....	18 / 70
Raventós i Blanc 'de Nit', Brut Rosé <i>Conca del Riu Anoia, Spain</i> NV.....	18 / 70
Iron Horse 'Wedding Cuvée', Brut <i>Russian River Valley, CA</i> 2019	25 / 98
Taittinger 'La Française', Brut <i>Champagne, France</i> NV	30 / 118
Billecart-Salmon 'Louis Salmon' Blanc de Blancs, <i>Champagne, FR</i> 2009.....	90 / 350

WHITE

Attems, Pinot Grigio, <i>Friuli, Italy</i> 2022	18 / 70
Dr. Von Basserman-Jordan, Riesling 'Trocken' <i>Pfalz, Germany</i> 2021.....	18 / 70
Domaine Zafeirakis, Assyrtiko <i>Tynavos, Greece</i> 2022.....	20 / 78
Matthew Wallace, 'Hardin Ranch', Sauvignon Blanc <i>Napa, California</i> 2021 ..	25 / 98
Far Mountain 'Myrna' Chardonnay, <i>Sonoma, California</i> 2021.....	30 / 118

ROSÉ

Mersel Wine 'Phoenix' <i>Qannboubine Valley, North Lebanon</i> 2021	18 / 70
Hecht & Bannier <i>Côtes de Provence, France</i> 2022.....	20 / 78
Marine Layer 'Carina', <i>Sonoma, California</i> 2023	25 / 98

RED

Musar 'Jeune', Syrah & Cabernet Blend <i>Bekaa Valley, Lebanon</i> 2021	18 / 70
Tiberio, Montepulciano d'Abruzzo <i>Italy</i> 2021.....	20 / 78
Familia Torres 'Secret', Grenache & Merlot Blend <i>Priorat, Spain</i> 2020.....	22 / 86
Donnachadh, Pinot Noir <i>Sta Rita Hills, California</i> 2022	25 / 98
Chappellet 'Mountain Cuvée' Cabernet Blend <i>Napa, California</i> 2021	30 / 118

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.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.