

IN-ROOM DINING BREAKFAST

DAILY 7AM - 11AM

COUNTER CULTURE COFFEE

Big Trouble Drip 7 | 14

Forty-Six Espresso 6

Americano 6

Macchiato 6

Cappuccino 7

Latte 7

alternative milks available

Classic Single-Origin

Hot Chocolate 9

housemade marshmallows
spiked +10

TEA BY TEA LEAVES

Iced Black Tea 6

**Iced Passionfruit
& Mango Green Tea 6**

Hot Tea 7

LONG LIFE GREEN • IMPERIAL OOLONG •
CHAMOMILE • ENGLISH BREAKFAST •
EARL GREY • ORGANIC PEPPERMINT

JUICES

Orange Juice 8

Grapefruit Juice 8

Ginger Shot 12

Green Juice 12

apple, celery, ginger, kale, lemon

Golden Juice 14

orange, carrot, turmeric, black
pepper

TO ORDER

Press **Select Services** on room
phone, dial **1506** or call
(512) 628-1479

SMOOTHIES

Mango Lassi 14

greek yogurt, lime, cardamom,
whole milk

Golden Beet 14

labneh, ginger, honey, turmeric,
oat milk

Strawberry Banana v 14

almond butter, almond milk

ORGANIC ADD-INS +5

Plant Protein

Organic Acai Powder

Probiotic Superfoods

Hemp Hulled Seeds

Coconut Water + Aquamin

Spirulina

WELLNESS

Mixed Berry Granola Bowl v 17

greek yogurt, baklava granola, mixed
berries

Organic Steel Cut Oatmeal v 16

seasonal fruit, brown sugar, pecans,
golden raisins

Chia Pudding v GF 17

coconut, berries, pistachio

Fruit Platter v 16

local and seasonal fruit, vanilla labneh

Avocado Toast* v 18

seeded sourdough, pickled radish,
pomegranate seeds, citrus, watercress
two eggs any style +6
smoked salmon +12

Egg White Frittata* v 24

cauliflower, harissa, roasted onion,
herbs

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

IN-ROOM DINING BREAKFAST

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BREAKFAST SPECIALTIES

Proper Breakfast* 28
2 eggs any style, merguez sausage or bacon, za'atar home fries, seeded sourdough

Croissantwich* 21
bacon, cheddar, scrambled eggs, za'atar home fries

Blueberry & Semolina Pancakes VG 22
vanilla labneh, orange blossom, almond

Shakshuka* VG 28
two farm eggs, halloumi, spicy tomato sauce, zhoug, pita

Smoked Salmon Plate* 24
israeli salad, hummus, baba ganoush, pita

Greek Omelette* VG GF 22
dill, chive, cilantro, feta, roasted pepper

Proper Benedict* GF 26
crispy latke, hollandaise, trout roe

BRUNCH COCKTAILS

Mediterranean Mary 18
texas vodka, house made bloody mary

Mimosa 16
with choice of fresh squeezed orange juice or grapefruit juice

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BAKED GOODS

New York Style Bagel VG 8
plain - everything - sesame toasted & topped with whipped cream cheese or herb smear
gluten free bagel +2
*smoked salmon** GF DF +12

Butter Croissant VG 7

Almond Croissant VG 8

Banana Bread VG 6

Pastry Basket VG 20
butter croissant, almond croissant, banana bread, seasonal jam, aleppo honey butter

A LA CARTE

Two Eggs Any Style* VG DF GF 6

Za'atar Home Fries V GF 10

Merguez Sausage* GF DF 8

Crispy Bacon* GF DF 8

Swedish Hill Toast VG 6
seasonal jam, butter

Greek Yogurt VG GF 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note that some items are subject to seasonality and availability. All pricing subject to change.

IN-ROOM DINING ALL DAY

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

STARTERS

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**

**Big Eye Tuna Crudo* ^{GF DF} 23
seasonal vegetables, vinaigrette**

Proper Mezze ^{GF VG} 36
za'atar toasted pita chips, sweet
pepper, smashed cucumbers & labneh,
seasonal crudité, hawaij chile hummus,
pea & feta

**Crispy Chicken Wings* 23
aleppo honey agrodolce, white halal
vinaigrette, bleu cheese**

SOUP

Chef's Daily Inspiration 18

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SALADS

Simple Greens & Herbs ^{V GF DF} 18
pistachio, crispy seeds, avocado, sesame
dressing

Sunflower Maroulosalata ^{VG GF} 18
dill, pure luck feta, white halal vinaigrette

**Proper Cobb Salad* ^{GF} 22
romaine, bacon, egg, cherry tomato,
red onion, avocado, bleu cheese, lemon
ranch**

ADD ON GRILLED KEBAB

Red Pepper Chicken Thigh * ^{GF} +16

**Harissa Marinated
Beef Tenderloin* ^{GF DF} +19**

Spiced Lamb Kefta* ^{GF DF} +16

Charred King Trumpet ^{V GF} +14

Aleppo & Garlic Gulf Shrimp* ^{GF DF} +18

Atlantic Salmon* ^{GF DF} +18

IN-ROOM DINING ALL DAY

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

SANDWICHES

Served with Fries or Salad

Proper Burger* 28

brioche bun, prime angus beef, fresno pepper, garlic confit, gruyere, bibb lettuce, gribiche sauce

*[substitute vegetable burger]
vegan cheese, vegan mayo,
served on gluten free bun*

Grilled Chicken Sandwich* 26

organic chicken breast, texas toast, zhoug aioli, swiss, petite greens, pomegranate molasses

Grilled Chicken LTH* 24

fresh pita, shredded lettuce, tomato, hummus, dill pickle, halal sauce

ENTREES

20oz Prime Ribeye* GF 72

fingerling potato, asparagus, shatta hollandaise, parmesan, chives

Spiced Lamb Bolognese* 26

rigatoni, ricotta salata, roasted tomato

Pesto Fettuccine VG 26

basil, preserved lemon, burrata

Grilled Atlantic Salmon* DF GF 28

smoked tomato, orange braised endive

Cauliflower Cashew Puree VGF 26

pickled cauliflower, preserved lemon, vadouvan

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DESSERTS

Baklava VG CONTAINS NUTS 7

Seasonal Crème Brûlée GF 14

House Made Ice Cream VG DF 9

vanilla, pistachio, chocolate

Seasonal Sorbet VG DF GF 9

A Good Cookie 6

Bread Pudding CONTAINS NUTS 15

pecan praline bread pudding, caramel pecan sauce, buttermilk ice cream

A Proper Cake CONTAINS NUTS 18

chocolate almond pain de genes, cocoa vanilla syrup, hazelnut chocolate

PROPER COCKTAILS

Proper Margarita 19

tequila blanco, naranja, orange bitters, agave, lime

Austin Eastside 20

still austin gin, muddled cucumber & mint, lime

Old Fashioned 20

four roses bourbon, demerara, angostura bitters, orange oil

Espresso Martini 22

1876 Vodka, Counter Culture Forty-Six Espresso, Grand Brulot

Spanish G&T 19

gin de mahon, mediterranean tonic, rosemary, juniper berries, fresh citrus

IN-ROOM DINING KIDS MENU

SUN - WED 11AM - 11PM

THUR - SAT 11AM - 12AM

BREAKFAST [7AM - 11AM]

Served with mixed berries

Kids Proper Breakfast* GF 16

two scrambled eggs, bacon, home fries

Pancakes VG 10

blueberry, chocolate, or banana
[stack of 3]

Ham & Cheese Omlette* 16

two egg omlette, black forest ham, cheddar cheese

Banana Bread VG 6

ENTREES

Served with mixed berries

Cheeseburger* 18

brioche bun, american cheese, french fries, ketchup

[substitute gluten free bun]

Seared Atlantic Salmon* GF 18

steamed broccoli, whipped potato

Rigatoni VG 18

choice of tomato sauce or butter with parmesan cheese

Fried Chicken Tender* DF 18

french fries, sweet & sour sauce

Proper PB&J VG CONTAINS NUTS 18

french fries, cold milk

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SIDES

Steamed Broccoli VG GF 6

Roasted Cauliflower VG GF 6

French Fries GF VG 6

Crudit  V GF 6

DESSERTS

Chocolate Chip Cookies 8

served with milk

Seasonal Fruit Plate VG GF 8

Bowl of Ice Cream 8

2 scoops of vanilla or chocolate

PET MENU

Samson's Meatloaf* 16

ground sirloin, carrots, sweet potato, cauliflower

Puppy Love* 16

ground chicken, white rice, greek yogurt

Bow Wow Bowl* 16

white rice, peas, carrots, egg

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BEER

Draft 16oz

Hi Sign El Berto Mexican Lager **9**

Community Mosaic IPA Dallas **9**

Bottles / Cans

Coors Light **9**

Stella Artois **9**

Athletic Brewing Co. Upside Dawn Non-Alcoholic Brew **9**

SPARKLING

Bosco del Merlo, Spumante Brut, Prosecco, Italy **18 | 70**

Raventós i Blanc 'de Nit' Brut Rosé Cava, Spain **18 | 70**

Iron Horse 'Wedding Cuvée' Brut, Russian River, California 2019 **25 | 98**

Taittinger 'La Francaise' Brut Champagne, France **30 | 118**

Billecart-Salmon 'Louis Salmon' Blanc de Blancs, Champagne, France 2009 **90 | 350**

WHITE

Attems, Pinot Grigio, Friuli-Venezia Giulia, Italy **18 | 70**

William Chris 'Mary Ruth', White Blend, Pfalz, Texas High Plains **18 | 70**

Domaine Zafeirakis, Assyrtiko, Tyrnavos, Greece **20 | 78**

Matthew Wallace 'Hardin Ranch', Sauvignon Blanc, Napa Valley, California **25 | 98**

Far Mountain 'Myrna', Chardonnay, Sonoma, California **30 | 118**

ROSÉ

Hecht & Bannier Côtes de Provence, France **20 | 78**

RED

Musar 'Jeune', Cabernet Blend, Bekka Valley, Lebanon **18 | 70**

Tiberio, Montepulciano d'Abruzzo, Italy **20 | 78**

Familia Torres 'Secret del Priorat', Grenache & Merlot Blend, Priorat, Spain **22 | 86**

Donnachadh, Pinot Noir, Sta. Rita Hills, CA **25 | 98**

Chappellet 'Mountain Cuvée', Cabernet Blend, Napa Valley, California **30 | 118**

IN-ROOM DINING OVERNIGHT

DAILY 11PM - 7AM

EARLY MORNING

Banana Bread VG 6

Organic Steel Cut Oatmeal VG 16

seasonal fruit, brown sugar, pecans,
golden raisins

DIPS

Served with Pita Chips and Crudité

Crispy Shallot Hummus V GF 16

zhoug, chermoula

Toasted Almond Muhammara V GF 18

curried cauliflower, castelvetro olives

SANDWICHES

Grilled Chicken Club* DF 22

grilled chicken breast, bacon,
iceberg lettuce, tomato,
lemon herb aioli, served with green
salad, tahini dressing

Grilled Mushroom Sandwich V GF 22

grilled royal trumpet mushroom,
iceberg lettuce, tomato, lemon herb
aioli, served with green salad, tahini
dressing

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PEACOCK SIGNATURE BOWLS

Filet Mignon Bowl* 26

hummus, marinated chickpeas,
tomato, cucumber, tzatziki

Cauliflower Vadouvan Bowl V GF 24

hummus, marinated chickpeas,
tomato, avocado, cucumber

SWEET

A Good Cookie 6

CURATED MINIBAR

We offer a carefully selected array of in-room beverages, snacks, and sundries for purchase during your stay.

SIPS

Lalo Blanco Tequila 375ml	65
Madre Mezcal 200ml	45
Tito's Vodka 200ml	38
Maker's Mark Bourbon 375ml	60
Siduri Pinot Noir, Willamette, OR 375ml	60
Jermann Pinot Grigio, Friuli-Venezia, IT 375ml	60
Moët Impérial 187ml	20
Nomadica Rosé	14
Live Oak Pils 12oz	10
El Berto Mexican Lager 12oz	10
Ghia "Le Spritz" N/A Apéritif	9
Fever Tree Tonic	5
Fever Tree Ginger Beer	5
Trip CBD Infused Lemon Basil Lightly Sparkling Water	14
Open Water 16oz Can	6
San Pellegrino (Carbonated) 500ml	7
Agua De Piedra (Non Carbonated) 650ml	12
Katz Cold Brew	12
Redbull	7
Redbull (Sugar-Free)	7
Coke	4
Diet Coke	4
Sprite	4

SNACKS

Torres Truffle Chips	9
Thunderbird Texas Maple Pecan Bar	7
Shār Trail Mix	18
Hu Simple Chocolate Bar	14
Hu Chocolate Bar Vanilla & Cashew Butter	14
Raspberry Gummy Fish	15
Chili Picante Plantain Chips	15
Dark Chocolate & Sea Salt Granola	12

SUNDRIES

Maude Rise	18
Maude Shine Organic	15

All pricing subject to change. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues. A 25% service charge will automatically be included in your bill. A \$5 delivery fee will automatically be included in your bill.