



DINNER MENU

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
- Butter Crab Hummus* GF 26
Green Curry, Lemon Butter
- Kibbeh* DF 23
Merguez, Bulgur, Hummus, Pine Nuts, Labneh Tahina

SALADS

- Fattoush vG..... 18
Bitter Greens, Sumac Vinaigrette, Crispy Lavash
- 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]

MEZZE

- Wood Fire Grilled Octopus * GF DF 22
Texas Olive Oil, Lemon, Laurel Leaf
- Beef Tartare* DF 24
Texas Wagyu, Roasted Tomato Harissa
- Manti Dumplings* 24
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro
- Cheese Saganaki vG..... 22
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread
- Gulf Snapper Crudo* DF GF 20
Chili Oil, Sumac Vinaigrette, Lime Leaf Salt, Roasted Grapes
- Sambousek* 22
Lamb Ragu, Feta, Pistachio

TAJINES

- Roasted Chicken* GF DF 35
Saffron Broth, Salt Cured Olives, Preserved Lemon, Serrano
- Grouper Sayadieh* GF 36
Vadouvan, Basmati
- 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

SPECIALTIES

- Lamb Chops* GF 46
Salsa Verde, Jalapeño Oil, Mint
- Branzino* GF 57
Ouzo Brown Butter, Olives, Serrano
- Lamb Neck Shwarma* DF 76
Local Lamb, Za'atar, Herb Salad
- Mixed Grill* 215
Includes choice of 3 Grains & Sides
Waygu Strip Loin, Lamb Chops, Harissa Marinated Beef Tenderloin, Spiced Lamb Kefta, Red Pepper Chicken Thigh, Aleppo & Garlic Shrimp & Charred King Trumpet

SIDES

14 each

- Latkes* GF *Smoked Trout Roe, Labneh, Dill*
- Butternut Squash vG GF *Feta, Fried Sage*
- Cabbage vG GF *Buttermilk, Chile, Herb Crumble*

GRAINS

12 each

- Saffron Rice v GF *Dill, Pistachio, Lemon Zest*
- 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

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
*Green, Imperial Oolong, Chamomile,
 English Breakfast, Earl Grey
 or Organic Peppermint*

PROPER SIGNATURES

Autumn Nights Sangria..... 19
 Pinot Noir, Tito's, Orange Liqueur, Orange
 Juice, Blueberry, Cinnamon

Spanish G&T..... 19
*Ginmare, Fever Tree Mediterranean Tonic,
 Rosemary, Juniper Berries, Citrus*

Austin Eastside..... 20
Still Austin Gin, Muddled Cucumber & Mint, Lime

Pomegranate Martini..... 20
1876 Vodka, Pomegranate Grenadine, Lime

Agua de Sol..... 20
Aguasol Blanco, Clarified Lime Juice, Orange Liqueur

Bonfire on a Beach.....20
*Rosaluna Mezcal, Charred Grapefruit,
 Lime, Honey, Za'atar Spice*

Pear Solstice.....20
*Flor de Cana 12yr, Nonino Amaro,
 Spiced Pear, Lemon, Star Anise*

Sicilian Spritz.....20
*Luxardo Amaretto, Limoncello, Pom
 Pom, Honey, Prosecco, Soda*

An Old Fashioned Date.....20
*Four Roses Bourbon, Medjool Date Syrup,
 Orange Bitters*

SPIRIT-FREE COCKTAILS

Espresso Sans 'Tini..... 16
*Lyre Coffee Originale, Seedlip, Freshly Brewed
 Espresso, Demerara, Orange Oil*

Blood Orange Mule..... 16
*Seedlip, Lime, Fever Tree Blood Orange
 Ginger Beer*

DRAFT

16oz
 Peroni Pale Lager..... 9
 El Berto Mexican Lager..... 9
Hi Sign Brewing
 Oktoberfest.....10
Shinerback Brewing
 Pilsner.....10
Meanwhile Brewing

BOTTLES & CANS

Coors Light..... 9
 Upside Dawn Non-Alcoholic Brew..... 9
Athletic Brewing Co.
 Secret Beach IPA 16oz.....12
Meanwhile Brewery
 Electric Jellyfish 16oz.....12
Pinthouse Brewing
 Draught Stout 16oz.....12
Guinness Brewing

SPARKLING

Bosco del Merlo *Prosecco, Italy* NV.....18 / 70
 Raventós i Blanc 'de Nit', Brut Rosé *Conca del Riu Anoia, Spain* NV.....18 / 70
 Domaine Carneros, Brut *Carneros, CA* 2020.....25 / 98
 Taittinger 'La Française', Brut *Champagne, France* NV.....30 / 118
 Billecart-Salmon 'Louis Salmon' Blanc de Blancs, *Champagne, FR* 2009.....90 / 350

WHITE

Attems, Pinot Grigio, *Friuli-Venezia Giulia, Italy*.....18 / 70
 William Chris 'Mary Ruth', White Blend, *Texas High Plains*.....18 / 70
 Domaine Zafeirakis, Assyrtiko *Tynavos, Greece*.....20 / 78
 Matthew Wallace, 'Hardin Ranch', Sauvignon Blanc *Napa, California*.....25 / 98
 Far Mountain 'Myrna' Chardonnay, *Sonoma, California*.....30 / 118

ROSÉ

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

RED

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