



BRUNCH MENU

**BAKED GOODS**

New York Style Bagel <b>vg</b> .....	8
<i>Select: Plain, Everything, or Sesame Toasted with Cream Cheese or Butter [Gluten Free Bagel +2, Smoked Salmon +12]</i>	
Butter Croissant <b>vg</b> .....	7
Almond Croissant <b>vg</b> .....	8
Banana Bread <b>vg</b> .....	6
Baklava <b>vg</b> .....	4
Pastry Basket <b>vg</b> .....	20

**WELLNESS**

Oatmeal Brûlée <b>vg</b> .....	16
<i>Baklava Granola, Pistachio, Apricot</i>	
Chia Pudding <b>v gf</b> .....	17
<i>Coconut, Berries, Pistachio</i>	
Avocado Toast <b>v df</b> .....	18
<i>Swedish Hill Seeded Sourdough, Tomato Jam, Olive Oil, Aleppo, Herbs [Add Egg Any Style* +3, Smoked Salmon +12]</i>	
Spiced Egg White Frittata* <b>vg gf</b> .....	24
<i>Cauliflower, Harissa, Roasted Onion, Herbs</i>	

**DIPS**

<i>Served with Fresh Pita, Add Crudités for +4</i>	
Hawaij Chile Hummus <b>v gf</b> .....	19
<i>Black Garlic, Chive</i>	
Crispy Shallot Hummus <b>v gf</b> .....	17
<i>Zhoug, Chermoula</i>	
Beef Short Rib Hummus* <b>df gf</b> .....	23
<i>Herbs, Paprika</i>	

**MEZZE**

Latkes* .....	14
<i>Smoked Trout Roe, Labneh, Dill</i>	
Khachapuri .....	22
<i>Turkish-Style Flatbread, Parmesan, Lamb Ragù, Farm Fresh Egg</i>	
Manti Dumplings .....	24
<i>Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro</i>	

**SALADS**

Fattoush <b>vg</b> .....	18
<i>Bitter Greens, Sumac Vinaigrette, Crispy Lavash</i>	
Simple Greens & Herbs <b>v gf</b> .....	18
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing [Add Chicken Kebab +16]</i>	
Sunflower Maroulosalata <b>vg gf</b> .....	18
<i>Dill, Pure Luck Feta, White Halal [Add Chicken Kebab +16]</i>	

**WOOD FIRED KEBAB PLATE**

*Served with Saffron Rice, Israeli Salad, & Condiments*

Spiced Lamb Kefta* <b>gf df</b> .....	32
Red Pepper Chicken Thigh <b>gf</b> .....	32
<i>Garlic Confit, Anaheim Chile, Garam Masala</i>	
Charred King Trumpet <b>v gf</b> .....	28
<i>Blistered Shishito, Red Onion, Chile Oil, Salsa Verde</i>	
Atlantic Salmon* <b>gf df</b> .....	36
<i>Fennel Escabeche, Jalapeño Oil, Poached Onion, Black Lime</i>	

**SPECIALTIES**

Proper Breakfast* <i>Two Eggs, Swedish Hill Seeded Sourdough, Merguez or Bacon, Za'atar Home Fries</i> .....	28
Turkish Steak and Eggs* <i>Beef Tenderloin Kebab, Poached Eggs, Dill Yogurt, Macha, Pita</i> .....	34
Shakshuka* <b>vg</b> <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i> .....	28
Proper Benedict* <b>gf</b> <i>Smoked Salmon, Herb Jam, Harissa, Brown Butter Hollandaise</i> .....	26
Lamb Meatballs & Soft Eggs* <i>Tzatziki, Mint, Pita</i> .....	24
Greek Omelette* <b>vg gf</b> <i>Dill, Chive, Cilantro, Feta, Roasted Pepper</i> .....	22
Mezze Plate* <i>Smoked Salmon, Israeli Salad, Hummus, Almond Muhammara, Smoked Trout Roe, Pita</i> .....	24
Peacock Brunch Burger* <i>Angus Beef, Special Sauce, American Cheese, Carmelized Onion, Fried Egg, Pickles</i> .....	26
French Toast <b>vg</b> <i>Banana Brûlée, Flower Chantilly, Pistachio</i> .....	22
Blueberry & Semolina Pancakes <b>vg</b> <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i> .....	22

**V VEGAN**

**VG VEGETARIAN**

**GF GLUTEN FREE**

**DF DAIRY FREE**

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.

## WELLNESS JUICES & SMOOTHIES

Fruit Juice V GF .....8	
<i>Orange or Grapefruit</i>	
Ginger Shot V GF .....12	
<i>Carrot, Pineapple, Agave, Turmeric</i>	
Green Juice V GF .....12	
<i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice .....12	
<i>Orange, Carrot, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie .....14	
<i>Greek Yogurt, Lime, Cardamom, Whole Milk</i>	
Golden Beet Smoothie.....14	
<i>Labneh, Ginger, Honey, Turmeric, Oat Milk</i>	
Strawberry Banana Smoothie.....14	
<i>Almond Butter, Almond Milk</i>	
Organic Smoothie Add-In's .....5	
<i>Plant Protein 21g</i>	<i>Organic Acai Powder</i>
<i>Probiotic Superfoods</i>	<i>Hemp Hulled Seeds</i>
<i>Coconut Water + Aquamin</i>	<i>Spirulina</i>

## TEA BY TEA LEAVES

Iced Black Tea .....6
Iced Passionfruit & Mango Green Tea .....6
Matcha Latte.....9
<i>[Add Espresso Shot +3]</i>
Hot Tea .....7
<i>Green, Imperial Oolong, Chamomile, Earl Grey</i>
<i>English Breakfast or Organic Peppermint</i>

## COUNTER CULTURE COFFEE

Big Trouble Drip.....6
Forty-Six Espresso.....6
Americano.....6
Macchiato.....6
Cappuccino.....7
Latte .....7
Chai Latte .....7
<i>[Add Espresso Shot +3]</i>
Katz Cold Brew .....12
<i>Alternative Milks Available:</i>
<i>Almond, Oat, Soy, Coconut</i>
Classic Single-Origin Hot Chocolate.....9
<i>Marshmallows, Cinnamon</i>

## SPIRIT-FREE COCKTAILS

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

## CLASSIC COCKTAILS

Austin Eastside.....20
<i>Still Austin Gin, Muddled Cucumber &amp; Mint, Lime</i>
Mediterranean Mary .....18
<i>Tito's Vodka, House-Made Bloody Mary, Aleppo Chili Salt</i>
Proper Margarita .....19
<i>Lunazul Blanco, Naranja, Orange Bitters, Lime,</i>
<i>Agave, Citrus Salt</i>
Spanish G&T.....19
<i>Ginmare, Fever Tree Mediterranean Tonic,</i>
<i>Rosemary, Juniper Berries, Citrus</i>

## PROPER SIGNATURES

Autumn Nights Sangria.....19
<i>Pinot Noir, Tito's, Orange Liqueur, Orange</i>
<i>Juice, Blueberry, Cinnamon</i>
Pomegranate Martini.....20
<i>1876 Vodka, Pomegranate Grenadine, Lime</i>
Bonfire on a Beach .....20
<i>Rosaluna Mezcal, Charred Grapefruit,</i>
<i>Lime, Honey, Za'atar Spice</i>
Sicilian Spritz.....20
<i>Luxardo Amaretto, Limoncello, Pom</i>
<i>Pom, Honey, Prosecco, Soda</i>
An Old Fashioned Date .....20
<i>Four Roses Bourbon, Medjool Date Syrup,</i>
<i>Orange Bitters</i>

## DRAFT

16oz
Peroni Pale Lager.....9
El Berto Mexican Lager.....9
<i>Hi Sign Brewing</i>
Oktoberfest .....10
<i>Shinerbock Brewing</i>
Pilsner.....10
<i>Meanwhile Brewing</i>

## BOTTLES & CANS

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

## SPARKLING

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

## WHITE

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

## ROSÉ

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

## RED

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