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LUNCH 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*

**MEZZE**

- Wood Fire Grilled Octopus GF DF..... 22  
*Texas Olive Oil, Lemon, Laurel Leaf*
- Manti Dumplings ..... 24  
*Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro*
- Cheese Saganaki vG..... 22  
*Graviera, Lemon, Dill Salsa Verde, Za'atar Bread*
- Mezze Plate\* ..... 20  
*Falafel, Hummus, Israeli Salad, Almond Muhammara, Pita*
- Gulf Snapper Crudo\* DF GF ..... 20  
*Chili Oil, Sumac Vinaigrette, Lime Leaf Salt, Roasted Grapes*

**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 Shrimp Kebab\* +18]
- Sunflower Maroulosalata vG GF ..... 18  
*Dill, Feta, White Halal*  
[Add Chicken Kebab\* +16]

**SANDWICHES**

Served with Fries or Simple Greens

- Wood Grilled Angus Beef Burger\* ..... 25  
*Swedish Hill Bun, Tzatziki, Lettuce,  
Pickles, Tomato, Onion*
- [Substitute Vegetable Burger  
Beets, Bulgur, Chickpea, and Mushroom]
- Grilled Chicken LTH..... 25  
*Fresh Pita, Shredded Lettuce, Tomato,  
Hummus, Dill Pickle, Halal Sauce*

**WOOD FIRED GRILL**

- Lamb Chops\* GF ..... 46  
*Salsa Verde, Jalapeño Oil, Mint*

**TAJINES**

- Moroccan Curry v GF ..... 34  
*Roasted Cauliflower, Beech Mushrooms,  
Spinach, Crispy Chickpeas*
- Roasted Chicken\* GF DF ..... 35  
*Saffron Broth, Salt Cured Olives,  
Preserved Lemon, Serrano*
- Spiced Lamb Meatballs\* GF..... 35  
*Barberry, English Peas,  
Pine Nuts, Tzatziki, Mint*
- Grouper Sayadieh\* GF..... 36  
*Vadouvan, Basmati*

**WOOD FIRED KEBAB PLATES**

Served with Saffron Rice, Israeli Salad, Tzatziki

- Spiced Lamb Kefta\* GF DF..... 32
- Red Pepper Chicken Thigh GF ..... 32  
*Garlic Confit, Anaheim Chile, Garam Masala*
- 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*

**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

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.

## 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, Earl Grey, English Breakfast or Organic Peppermint</i>	

### PROPER SIGNATURES

Autumn Nights Sangria.....	19	Bonfire on a Beach .....	20
<i>Pinot Noir, Tito's, Orange Liqueur, Orange Juice, Blueberry, Cinnamon</i>		<i>Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Za'atar Spice</i>	
Spanish G&T.....	19	Pear Solstice .....	20
<i>Ginmare, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>		<i>Flor de Cana 12yr, Nonino Amaro, Spiced Pear, Lemon, Star Anise</i>	
Austin Eastside.....	20	Sicilian Spritz.....	20
<i>Still Austin Gin, Muddled Cucumber &amp; Mint, Lime</i>		<i>Luxardo Amaretto, Limoncello, Pom Pom, Honey, Prosecco, Soda</i>	
Pomegranate Martini.....	20	An Old Fashioned Date .....	20
<i>1876 Vodka, Pomegranate Grenadine, Lime</i>		<i>Four Roses Bourbon, Medjool Date Syrup, Orange Bitters</i>	
Agua de Sol.....	20		
<i>Aguasol Blanco, Clarified Lime Juice, Orange Liqueur</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	
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</i> NV.....	18 / 70
Raventós i Blanc 'de Nit', Brut Rosé <i>Conca del Riu Anoia, Spain</i> NV.....	18 / 70
Domaine Carneros, Brut <i>Carneros, CA</i> 2020 .....	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-Venezia Giulia, Italy</i> .....	18 / 70
William Chris 'Mary Ruth', White Blend, <i>Texas High Plains</i> .....	18 / 70
Domaine Zafeirakis, Assyrτικο <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