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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
*Winter 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 <i>Pinot Noir, Tito's, Orange Liqueur, Orange Juice, Blueberry, Cinnamon</i>	Bonfire on a Beach	20
Spanish G&T..... 19 <i>Ginmare, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>	Pear Solstice	20
Austin Eastside..... 20 <i>Still Austin Gin, Muddled Cucumber & Mint, Lime</i>	Sicilian Spritz.....	20
Pomegranate Martini..... 20 <i>1876 Vodka, Pomegranate Grenadine, Lime</i>	<i>Luxardo Amaretto, Limoncello, Pom Pom, Honey, Prosecco, Soda</i>	
Agua de Sol..... 20 <i>Aguasol Blanco, Clarified Lime Juice, Orange Liqueur</i>	An Old Fashioned Date	20
	<i>Four Roses Bourbon, Medjool Date Syrup, Orange Bitters</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>	
Pecan Porter	12
<i>512 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> 2012.....	110 / 430

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
Mending Wall, 'Stone on Stone', 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 & Banner <i>Côtes de Provence, France</i>	20 / 78
Scribe 'Estate', <i>Sonoma Coast, California</i>	22 / 86

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