



BRUNCH MENU

BAKED GOODS

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

WELLNESS

Oatmeal Brûlée vg	16
<i>Baklava Granola, Pistachio, Apricot</i>	
Chia Pudding v gf	17
<i>Coconut, Berries, Pistachio</i>	
Avocado Toast v df	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* vg gf	24
<i>Cauliflower, Harissa, Roasted Onion, Herbs</i>	

DIPS

<i>Served with Fresh Pita, Add Crudités for +4</i>	
Hawaij Chile Hummus v gf	19
<i>Black Garlic, Chive</i>	
Crispy Shallot Hummus v gf	17
<i>Zhoug, Chermoula</i>	
Beef Short Rib Hummus* df gf	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 vg	18
<i>Winter Greens, Sumac Vinaigrette, Crispy Lavash</i>	
Simple Greens & Herbs v gf	18
<i>Pistachio, Crispy Seeds, Avocado, Sesame Dressing [Add Chicken Kebab +16]</i>	
Sunflower Maroulosalata vg gf	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* gf df	32
Red Pepper Chicken Thigh gf	32
<i>Garlic Confit, Anaheim Chile, Garam Masala</i>	
Charred King Trumpet v gf	28
<i>Blistered Shishito, Red Onion, Chile Oil, Salsa Verde</i>	
Atlantic Salmon* gf df	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* vg <i>Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita</i>	28
Proper Benedict* gf <i>Smoked Salmon, Herb Jam, Harissa, Brown Butter Hollandaise</i>	26
Lamb Meatballs & Soft Eggs* <i>Tzatziki, Mint, Pita</i>	24
Greek Omelette* vg gf <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 vg <i>Banana Brûlée, Flower Chantilly, Pistachio</i>	22
Blueberry & Semolina Pancakes vg <i>Vanilla Labneh, Orange Blossom Syrup, Almond</i>	22

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

WELLNESS JUICES & SMOOTHIES

Fruit Juice V GF8 <i>Orange or Grapefruit</i>	
Ginger Shot V GF12 <i>Carrot, Pineapple, Agave, Turmeric</i>	
Green Juice V GF12 <i>Apple, Celery, Ginger, Kale, Lemon</i>	
Golden Juice12 <i>Orange, Carrot, Turmeric, Black Pepper</i>	
Mango Lassi Smoothie14 <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's5	
<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 Tea6	
Iced Passionfruit & Mango Green Tea6	
Matcha Latte.....9 <i>[Add Espresso Shot +3]</i>	
Hot Tea7 <i>Green, Imperial Oolong, Chamomile, Earl Grey English Breakfast or Organic Peppermint</i>	

COUNTER CULTURE COFFEE

Big Trouble Drip.....6	
Forty-Six Espresso.....6	
Americano.....6	
Macchiato.....6	
Cappuccino.....7	
Latte7	
Chai Latte7 <i>[Add Espresso Shot +3]</i>	
Katz Cold Brew12 <i>Alternative Milks Available: Almond, Oat, Soy, Coconut</i>	
Classic Single-Origin Hot Chocolate.....9 <i>Marshmallows, Cinnamon</i>	

SPIRIT-FREE COCKTAILS

Dry January The Proper Way

Espresso Sans 'Tini16 <i>Lyre Coffee Originale, Seedlip, Freshly Brewed Espresso, Demerara, Orange Oil</i>	Blood Orange Mule16 <i>Seedlip, Lime, Fever Tree Blood Orange, Ginger Beer</i>
Floreaale Spritz.....16 <i>Martini Rossi N/A Floreaale, Lemongrass Chamomile Syrup, Elderflower Tonic</i>	Sober Barrel.....16 <i>Ritual Zero Proof Whiskey, Maple Smoked Tea Syrup, Bitters, Luxardo Cherry, Orange Peel</i>

CLASSIC COCKTAILS

Austin Eastside.....20 <i>Still Austin Gin, Muddled Cucumber & Mint, Lime</i>
Mediterranean Mary18 <i>Tito's Vodka, House-Made Bloody Mary, Aleppo Chili Salt</i>
Proper Margarita19 <i>Lunazul Blanco, Naranja, Orange Bitters, Lime, Agave, Citrus Salt</i>
Spanish G&T.....19 <i>Ginmare, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus</i>

PROPER SIGNATURES

Citrus & Vine Sangria.....19 <i>Pinot Noir, Tito's, Orange Liqueur, Blueberry, Cinnamon</i>
Pomegranate Martini.....20 <i>1876 Vodka, Pomegranate Grenadine, Lime</i>
Bonfire on a Beach20 <i>Rosaluna Mezcal, Charred Grapefruit, Honey, Za'atar Spice</i>
Sicilian Spritz.....20 <i>Luxardo Amaretto, Limoncello, Pom Pom, Honey, Prosecco, Soda</i>
An Old Fashioned Date20 <i>Four Roses Bourbon, Medjool Date Syrup, Orange Bitters</i>

DRAFT

16oz
Peroni Pale Lager.....9
El Berto Mexican Lager.....9 <i>Hi Sign Brewing</i>
Pecan Porter12 <i>512 Brewing</i>
Pilsner.....10 <i>Meanwhile Brewing</i>

BOTTLES & CANS

Coors Light.....9
Upside Dawn Non-Alcoholic Brew9 <i>Athletic Brewing Co.</i>
Secret Beach IPA 16oz.....12 <i>Meanwhile Brewery</i>
Electric Jellyfish 16oz12 <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 2012</i>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
Titus Vineyards, Sauvignon Blanc, <i>Napa Valley, 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
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