



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

Citrus & Vine Sangria..... 19
Pinot Noir, Tito's, Orange Liqueur, Orange Juice, Blueberry, Cinnamon

Spanish G&T..... 19
Gin Mare, 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

Dry January The Proper Way

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

Floreal Spritz..... 16
Martini Rossi N/A Floreale, Lemongrass Chamomile Syrup, Elderflower Tonic

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

Sober Barrel..... 16
Ritual Zero Proof Whiskey, Maple Smoked Tea Syrup, Bitters, Luxardo Cherry, Orange Peel

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 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 2012.....	110 / 430

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
Titus Vineyards, Sauvignon Blanc, Napa Valley, California.....	25 / 98
Far Mountain 'Myrna' Chardonnay, Sonoma, California.....	30 / 118

ROSÉ

Mersel Wine 'Phoenix' Qannboubine Valley, North Lebanon.....	18 / 70
Hecht & Banner, Côtes de Provence, France.....	20 / 78
Scribe 'Estate', Sonoma Coast, California.....	22 / 86

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

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