



DINNER 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
- Kibbeh* 23
Merguez, Bulgur, Hummus, Pine Nuts, Labneh Tahina

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 Gulf Shrimp Kebab* +18]
- Sunflower Maroulosalata vG GF 18
Dill, Pure Luck Feta, White Halal
[Add Red Pepper Chicken Kebab +16]

MEZZE

- Wood Fire Grilled Octopus * GF DF 22
Texas Olive Oil, Lemon, Laurel Leaf
- Beef Tartare* DF 24
Texas Wagyu, Roasted Tomato Harissa
- Manti Dumplings* 24
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro
- Cheese Saganaki vG..... 22
Graviera, Lemon, Dill Salsa Verde, Za'atar Bread
- Gulf Snapper Crudo* DF GF 20
Chili Oil, Sumac Vinaigrette, Lime Leaf Salt, Roasted Grapes
- Sambousek* 22
Lamb Ragu, Feta, Pistachio

TAJINES

- Roasted Chicken* GF DF 35
Saffron Broth, Salt Cured Olives, Preserved Lemon, Serrano
- Grouper Sayadieh* GF 36
Vadouvan, Basmati
- Moroccan Curry v GF 34
Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas

WOOD FIRED GRILL & KEBABS

Served Family Style with Pickles & Condiments

- Spiced Lamb Kefta* GF DF 32
- Red Pepper Chicken Thigh* GF 32
- 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

SPECIALTIES

- Lamb Chops* GF 46
Salsa Verde, Jalapeño Oil, Mint
- Branzino* GF 57
Ouzo Brown Butter, Olives, Serrano
- Lamb Neck Shwarma* DF 76
Local Lamb, Za'atar, Herb Salad
- Mixed Grill* 215
Includes choice of 3 Grains & Sides
Waygu Strip Loin, Lamb Chops, Harissa Marinated Beef Tenderloin, Spiced Lamb Kefta, Red Pepper Chicken Thigh, Aleppo & Garlic Shrimp & Charred King Trumpet

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

BEVERAGE MENU

COUNTER CULTURE COFFEE

- 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
- Green, Imperial Oolong, Chamomile, English Breakfast, Earl Grey or Organic Peppermint*

PROPER SIGNATURES

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

Spanish G&T..... 19
Ginmare, 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

Flo reale Spritz..... 16
Martini Rossi N/A Flo reale, 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
Hi Sign Brewing
- Pecan Porter.....12
512 Brewing
- Pilsner.....10
Meanwhile Brewing

BOTTLES & CANS

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

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 & Bannier *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

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.