

The Peacock

600 West 2nd Street Proper Hotel 78701 · +15126281410 · Updated: Jan 14, 2026

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WELLNESS 4

Overnight Honey Oats VG **\$16.00**

Baklava Granola, Pistachio, Apricot

Chia Pudding V GF **\$17.00**

Coconut, Berries, Pistachio

Avocado Toast V DF **AVAILABLE OPTIONS**

Swedish Hill Seeded Sourdough, Pickled Onions, Crispy Za'atar **\$19.00**

Add Egg Any Style*: **\$3.00**

Smoked Salmon: **\$12.00**

Persian Egg White Frittata* VG GF **\$25.00**

Roasted Squash, Avocado, Herb Salad

SWEDISH HILL BAKED GOODS 6

Bagel VG **AVAILABLE OPTIONS**

Plain or Everything. Toasted with Cream Cheese or Butter **\$7.00**

Gluten-Free Bagel: **\$2.00**

Smoked Salmon: **\$12.00**

Butter Croissant VG **\$7.00**

Almond Croissant VG **\$8.00**

Housemade Banana Bread VG **\$6.00**

Housemade Baklava VG **\$4.00**

Pastry Basket VG **\$20.00**

JUICES & SMOOTHIES 8

Fresh Squeezed Fruit Juice V GF **\$8.00**

Orange or Grapefruit

Ginger Shot V GF **\$12.00**

Carrot, Pineapple, Agave, Turmeric

Green Juice V GF **\$12.00**

Apple, Celery, Ginger, Kale, Lemon

Golden Juice V GF	\$14.00
Orange, Carrot, Pineapple, Turmeric, Black Pepper	
Mango Lassi Smoothie VG GF	\$14.00
Greek Yogurt, Lime, Cardamom, Whole Milk	
Golden Beet Smoothie VG GF	\$14.00
Labneh, Ginger, Honey, Turmeric, Oat Milk	
Strawberry Banana Smoothie V GF	\$14.00
Almond Butter, Almond Milk	
Organic Smoothie Add-Ins	\$5.00
Form Plant Protein 21g [+1], Bloom Coconut Superfoods, Bloom Greens & Superfoods, Hemp Hulled Seeds, Bloom Colostrum & Collagen	

SPECIALTIES 7

Proper Breakfast*	\$28.00
Two Eggs, Swedish Hill Seeded Sourdough, Merguez Sausage or Bacon, Za'atar Home Fries	
Mezze Plate*	\$25.00
Smoked Salmon, Israeli Salad, Hummus, Almond Muhammara, Trout Roe, Pita	
Shakshuka* VG	\$29.00
Two Farm Eggs, Halloumi, Spicy Tomato Sauce, Zhoug, Pita	
Lamb Meatballs & Soft Eggs*	\$26.00
Tzatziki, Mint, Pita	
Greek Omelette* VG GF	\$24.00
Dill, Chive, Cilantro, Feta, Roasted Pepper	
Proper Benedict* GF	\$26.00
Crispy Latkes, Matbucha, Hollandaise, Trout Roe	
Blueberry & Semolina Pancakes VG	\$24.00
Vanilla Labneh, Maple Syrup, Almond	

SIDES 8

Two Eggs Any Style* VG GF	\$6.00
Swedish Hill Toast V	\$6.00
Za’atar Home Fries V GF	\$10.00
Merguez Sausage GF DF	\$8.00
Crispy Bacon GF DF	\$8.00
Greek Yogurt VG GF	\$8.00

Fruit & Berries V GF	\$8.00
Latkes* GF	\$14.00
Smoked Trout Roe, Labneh, Dill	

COUNTER CULTURE COFFEE 8

Big Trouble Drip	\$6.00
Forty-Six Espresso	\$6.00
Americano	\$6.00
Macchiato	\$6.00
Cappuccino	\$7.00
Latte	\$7.00
Chai Latte	AVAILABLE OPTIONS
	\$7.00
	Add Espresso Shot: \$3.00
Cold Brew	\$12.00
Alternative Milks Available: Almond, Oat, Soy, Coconut	

TEA BY TEA LEAVES 4

Iced Black Tea	\$6.00
Iced Passionfruit & Mango Green Tea	\$6.00
Matcha Latte	AVAILABLE OPTIONS
	\$9.00
	Add Espresso Shot: \$3.00
Hot Tea	\$7.00
Green, Imperial Oolong, Chamomile, Earl Grey, English Breakfast or Organic Peppermint	

WOOD FIRED KEBAB PLATE 4

Spiced Lamb Kefta* GF DF	\$32.00
Red Pepper Chicken Thigh GF	\$32.00
Garlic Confit, Anaheim Chile, Garam Masala	
Charred King Trumpet V GF	\$28.00
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde	
Atlantic Salmon* GF DF	\$36.00
Fennel Escabeche, Jalapeno Oil, Poached Onion, Black Lime	

DIPS 3

Crispy Shallot Hummus V GF	\$17.00
Zhoug, Chermoula	
Matbucha Hummus* VG	\$19.00
Soft Boiled Egg, Za'atar	
Beef Short Rib Hummus* DF GF	\$23.00
Herbs, Paprika	

MEZZE 3

Latkes*	\$14.00
Smoked Trout Roe, Labneh, Dill	
Khachapuri*	\$22.00
Turkish-Style Flatbread, Parmesan, Lamb Ragu, Farm Fresh Egg	
Manti Dumplings*	\$24.00
Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro	

SALADS 3

Butternut Squash GF VG	\$18.00
Pepitas, Feta, Pomegranate, Sherry Vinaigrette, Mint	
Simple Greens & Herbs V GF	AVAILABLE OPTIONS
Pistachio, Crispy Seeds, Avocado, Sesame Dressing	
	\$19.00
	Add Chicken Kebab: \$16.00
Sunflower Maroulosalata VG GF	AVAILABLE OPTIONS
Dill, Pure Luck Feta, White Halal	
	\$19.00
	Add Chicken Kebab: \$16.00

WELLNESS JUICES & SMOOTHIES 8

Fresh Squeezed Fruit Juice V GF	\$8.00
Orange or Grapefruit	
Ginger Shot V GF	\$12.00
Carrot, Pineapple, Agave, Turmeric	
Green Juice V GF	\$12.00
Apple, Celery, Ginger, Kale, Lemon	
Golden Juice	\$14.00
Orange, Carrot, Pineapple, Turmeric, Black Pepper	
Mango Lassi Smoothie	\$14.00
Greek Yogurt, Lime, Cardamom, Whole Milk	

Golden Beet Smoothie	\$14.00
Labneh, Ginger, Honey, Turmeric, Oat Milk	
Strawberry Banana Smoothie	\$14.00
Almond Butter, Almond Milk	
Organic Smoothie Add-In's	\$5.00
Form Plant Protein 21g [+1], Bloom Greens & Superfoods, Bloom Collagen & Colostrum, Bloom Coconut Superfoods, Hemp Hulled Seeds	

SPIRIT-FREE COCKTAILS 2

Espresso Sans 'Tini	\$16.00
Lyre Coffee Originale, Seedlip, Freshly Brewed Espresso, Demerara, Orange Oil	
Blood Orange Mule	\$16.00
Seedlip, Lime, Fever Tree Blood Orange, Ginger Beer	

CLASSIC COCKTAILS 4

Austin Eastside	\$22.00
Hendrick's Gin, Muddled Cucumber & Mint, Lime	
Mediterranean Mary	\$18.00
Tito's Vodka, House-Made Bloody Mary, Aleppo Chili Salt	
Moët Mimosa	\$21.00
Freshly Squeezed Orange Juice	
Spanish G&T	\$19.00
Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus	

PROPER SIGNATURES 5

Summer Dew Sangria	\$20.00
Tito's Vodka, St. Germain, Melon-Infused Sauvignon Blanc, Cucumber	
Texas Sun	\$22.00
Aguasol Tequila, Jalapeño, Orange, Lime	
Bonfire on a Beach	\$20.00
Rosaluna Mezcal, Charred Grapefruit, Honey, Za'atar Spice	
Gold Skies	\$20.00
Peach-Infused Maker's Mark, Domaine de Canton, Honey Syrup, Lemon	
Moroccan Mojito	\$20.00
Flor de Cana 4yr, Mint Green Tea, Lime	

DRAFT 4

Proper Pilsner	\$10.00
Vacancy Brewing	
Peroni Pale Lager	\$9.00
El Berto Mexican Lager	\$9.00
Hi Sign Brewing	
Electric Jellyfish	\$12.00
Pinthouse Brewing	

BOTTLES & CANS 3

Upside Dawn Non-Alcoholic Brew	\$9.00
Athletic Brewing Co.	
Coors Light	\$9.00
Secret Beach IPA 16oz	\$12.00
Meanwhile Brewery	

SPARKLING 5

Bosco del Merlo Prosecco, Italy NV
Raventós i Blanc ‘de Nit’, Brut Rosé Conca del Riu Anoia, Spain NV
Domaine Carneros, Brut Carneros, CA 2020
Taittinger 'La Française', Brut Champagne, France NV
Billecart-Salmon 'Nicolas François', Champagne, FR 2012

WHITE 5

Nals Margreid 'Hill', Pinot Grigio, Alto Adige, Italy
William Chris 'Mary Ruth', White Blend, Texas High Plains
Luigi Maffini 'Kratos' Fiano, Campania, Italy
Titus Vineyards, Sauvignon Blanc, Napa Valley, California
Far Mountain ‘Myrna’ Chardonnay, Sonoma, California

ROSE 3

Mersel Wine 'Phoenix' Qannoubine Valley, North Lebanon
Chateau Coussin 'Le Rose de S' Provence, France
Scribe ‘Estate’, Sonoma Coast, California

RED 5

Musar ‘Jeune’, Syrah & Cabernet Blend Bekaa Valley, Lebanon

Tiberio, Montepulciano d'Abruzzo Italy

Familia Torres 'Secret', Grenache & Merlot Blend Priorat, Spain

Donnachadh, Pinot Noir Sta Rita Hills, California

Chappellet 'Mountain Cuvée' Cabernet Blend Napa, California

DESSERTS 6

Baklava \$8.00

Walnut, Pistachio, Cardamom Syrup

Housemade Ice Cream NF \$9.00

Sesame Shortbread Cookie

Pistachio Cherry Ice Cream \$10.00

Luxardo Cherry, Coulis, Maldon Salt

Spiced Chocolate Creme Brulee \$14.00

Milk Chocolate, Cardamom, Cinnamon, Dark Chocolate Ganache, Almond Dukkah

Pistachio Kataifi Cheesecake \$15.00

Rose Water Raspberry Sorbet

Warm Sticky Toffee Date Pudding NF \$18.00

Vanilla Flower Blossom Ice Cream

DESSERT WINES 4

Ramos Pinto ‘10 Year Old Tawny’ \$20.00

Portugal - Touriga Nacional

Florio ‘Marsala’ \$20.00

Superiore Riserva Semisecco, Italy 2015

Gavalas Vinsanto \$30.00

Santorini, Greece 2016

González Byass ‘NOE’ 30yr Sherry \$30.00

Andalucía, Spain

AMAROS 2

Vecchio Amaro del Capo \$18.00

Vecchio Amaro del Capo \$22.00

Red Hot Edition

TAJINES 3

Roasted Chicken* GF DF	\$36.00
Saffron Broth, Salt Cured Olives, Preserved Lemon, Serrano	
Wild Grouper* GF DF	\$37.00
Chermoula, Garbanzo Bean, Fennel, Castelvetroano Olives	
Moroccan Curry V GF	\$34.00
Roasted Cauliflower, Beech Mushrooms, Spinach, Crispy Chickpeas	

WOOD FIRED GRILL & KEBABS 6

Spiced Lamb Kefta* GF DF	\$33.00
Red Pepper Chicken Thigh* GF	\$33.00
Harissa Marinated Beef Tenderloin* GF DF	\$39.00
Charred King Trumpet V GF	\$28.00
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde	
Herb & Garlic Gulf Shrimp* GF DF	\$38.00
Atlantic Salmon* GF DF	\$37.00
Fennel Escabeche, Jalapeno Oil, Poached Onion, Black Lime	

GRAINS 3

Saffron Rice V GF	\$12.00
Dill, Pistachio, Lemon Zest	
Couscous V	\$12.00
Roasted Garlic, Parsley	
Mujaddara V GF	\$12.00
Lentils, Basmati, Curry, Fried Onions	

ROSÉ 3

Mersel Wine 'Phoenix' Qannoubine Valley, North Lebanon
Chateau Coussin 'Le Rose de S' Provence, France
Scribe 'Estate', Sonoma Coast, California

BREAKFAST 5

Banana Bread VG	\$6.00
Swedish Hill Butter Croissant VG	\$6.00

Pancakes VG	\$10.00
Stack of 3: Banana, Blueberry, or Chocolate with Maple Syrup	
Proper Breakfast	\$16.00
Scrambled Eggs, Bacon, Home Fries	
Honey Yogurt with Berries VG GF	\$7.00

BREAKFAST SIDES 3

Eggs Any Style VG GF DF	\$6.00
Bacon GF DF	\$6.00
Berries V GF	\$8.00

DESSERT 3

Scoop of Ice Cream VG GF	\$4.00
Chocolate Chip Cookie VG	\$8.00
Baklava VG	\$4.00

LUNCH & DINNER 5

Cheeseburger 4oz.	\$18.00
Salmon 4oz. GF DF	\$18.00
Chicken Tenders DF	\$18.00
Grilled Cheese VG	\$18.00
Rigatoni VG	\$18.00
Buttered or Tomato Sauce	

SANDWICHES 2

Wood Grilled Angus Beef Burger*	\$25.00
Swedish Hill Bun, Red Onion, Cucumber, Graviera, Kefta Spice Aioli [Substitute Vegetable Burger Beets, Bulgur, Chickpea, and Mushroom]	
Grilled Chicken LTH*	\$25.00
Fresh Pita, Shredded Lettuce, Tomato, Hummus, Dill Pickle, Halal Sauce	

WOOD FIRED GRILL 1

Lamb Chops*	\$49.00
Walnut Muhammara, Ginger Salsa Verde, Dill	

WOOD FIRED KEBAB PLATES 6

Spiced Lamb Kefta* GF DF	\$32.00
Red Pepper Chicken Thigh GF	\$32.00
Garlic Confit, Anaheim Chile, Garam Masala	
Harissa Marinated Beef Tenderloin* GF DF	\$38.00
Charred King Trumpet V GF	\$28.00
Blistered Shishito, Red Onion, Chile Oil, Salsa Verde	
Herb & Garlic Gulf Shrimp* GF DF	\$37.00
Atlantic Salmon* GF DF	\$36.00
Fennel Escabeche, Jalapeno Oil, Poached Onion, Black Lime	