IN-ROOM DINING

BREAKFAST

DAILY 6:30am – 11:30am

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

WELLNESS BOWLS

MARKET FRUIT 22 v
Chef's Selection of Local Organic Fruits
Baron Family Farm - Harry's Berries - Munak Ranch
Murray Family Farms - Terry Ranch - Weiser Farm

YOGURT PARFAIT 22 vg gf n
Sumac Yogurt, Banana, Granola, Berries,
Flamingo Estate Raw Honey

CHIA KEFIR PUDDING 20 v gf n
Blueberries, Goji Berries, Flaxseed,
Granola, Coconut, Mint

ORGANIC STEEL-CUT OATMEAL 20 gf df
Cut Oatmeal, Brown Sugar, Dried Seasonal
Fruit, Honey

PROPER FAVORITES

PROPER BREAKFAST 37
Two Pasture-Raised Eggs Any Style, Sprouted
Hash Brown, Avocado, Sautéed Kale, Toast
served with a choice of chicken-apple sausage or Nueske's bacon

POWER OMELET 29 vg
Egg Whites, Kale, Mushrooms, Goat Cheese,
Arugula, Frisée,
served with a choice of toast

BREAKFAST BURRITO 28
Scrambled Eggs, Chorizo, Crispy Potatoes, Queso
Chihuahua, Fire Roasted Salsa, Avocado

WHOLE GRAIN PANCAKES 26 gf n vg
Almond Butter, Banana, Granola, Maple Syrup

TOASTS

add two organic eggs any style +6 | smoked salmon +12 | Nueske's bacon + 11

AVOCADO TOAST 24 v
Radish, Salsa Macha, Cilantro, Sprouts,
Country Sourdough

SMOKED SALMON BAGEL 30
Cucumbers, Dill, Cream Cheese, Red Onion,
Capers, Everything Bagel

BREAKFAST SIDES

NUESKE'S BACON 11

CHICKEN APPLE SAUSAGE 10

ALMOND DATE CARDAMOM LOAF 10 vg gf

SEASONAL MORNING MUFFIN 10 vg

BUTTER CROISSANT 8

BAGEL & CREAM CHEESE 10 vg
choice of everything bagel or plain bagel

CHOICE OF TOAST 10 n
served with cultured butter & seasonal jam,
choice of sourdough, seeded whole wheat, gluten-free

v: Vegan | vg: Vegetarian | gf: Gluten Free | df: Dairy Free | n: Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note that some items are subject to seasonality and availability. All pricing subject to change.

A $6.50 delivery fee and a 21% service charge will be added to all orders.

IN-ROOM DINING

ALL DAY BEVERAGE MENU

DAILY 6:30am – 11:30am

TO ORDER

Call (310) 620 9990 or
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COFFEE

From Our Friends At Counter Culture,
served with your choice of milk

ESPRESSO 8

LATTE 9

POT OF COFFEE 18

COLD BREW 9

CAPPUCCINO 9

WELLNESS JUICES

SUNSHINE 18
Orange, Apple, Aloe Vera, Turmeric, Lemon, Black Pepper
supports immune & digestive health

MORNING GREENS 18
Cucumber, Celery, Spinach, Lemon, Kale, Parsley
immune system reboot & boosts energy

BEETLE 18
Apple, Lemon, Ginger, Beet
powerful anti-inflammatory & supports immune system

JUICES 10
choice of orange, grapefruit, or pineapple

SPECIALTY TEAS 8

CHAMOMILE

PEPPERMINT

ENGLISH BREAKFAST

LONG LIFE GREEN

EARL GREY WITH LAVENDER

VANILLA ROOIBOS

MONSOON CHAI

NEKOHAMA MATCHA +4

FRESH SMOOTHIES

blended with your choice of plant-based milk:
almond, oat, or coconut

PACIFIC BLUE 20 v gf
Bright Energy
Blue Spirulina, Young Coconut, Coachella Valley Dates, Maui Pineapple, Blueberries, Organic Banana

SUPER GREENS 20 v gf
Daily Balance
Kenter Farms Baby Spinach, Bloom Nutrition Greens & Superfood, Young Coconut, Killa Vanilla Ice Cream, Coachella Valley Dates, Vanilla Protein Powder

MUSCLE BEACH 20 v gf n
Strength & Recovery
Form Nutrition Chocolate Peanut Vegan Protein Powder, Maca, Organic Banana, Fair-Trade Cacao, Young Coconut, Cinnamon, Royal Jelly Powder

AMAZON BERRY 20 gf
Rich in Antioxidants
Organic Açaí, Banana, Harry's Berries, Bee Keeper's Bee Pollen, Young Coconut, Malibu Honey Raw Honey

STRAWBERRY GLOW 20 gf
Radiance & Hydration
Moon Juice Vegan Collagen Powder, Harry's Berries Strawberries, Young Coconut, Organic Banana, Coachella Valley Dates

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IN-ROOM DINING

LUNCH & DINNER

SUN – WED 11:30 am – 11 pm
THUR – SAT 11:30 am – 12 am

TO ORDER

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STARTERS

CHIPS & SALSA 20 v gf
Blue Corn Tortilla, Guacamole,
Salsa Roja

CHEESE & CHARCUTERIE 35 n
Artisanal Cheese and Charcuterie Selection From California & Italy, Arnette Farms Apple Chutney, Seeded Medjool Date Crisps

WHIPPED FAVA 20 n
Black Sesame, Pistachios, Lemon Oil,
Flaxseed Lavash

HOMESTYLE CHICKEN SOUP 16
noodles upon request
Mary's Chicken, Celery, Carrots, Onions

SALADS

GRILLED SHRIMP COBB 32 gf
Grilled Corn, Shiitake Bacon, Cherry Tomato, Avocado, Meyer Lemon Cream

CALABRA CAESAR 24
Hearts Of Gem, Za'atar Cracker, Parmigiano Reggiano, Urfa Pepper, Anchovies, Dill, Tahini Caesar Dressing

THE GARDEN OF GEM SALAD 23 vg
Green Garlic Goddess, Avocado,
Mint Breadcrumbs, Shaved Persian Cucumbers

Add Chicken + 16 | Shrimp + 18
Add Steak +18 | Salmon + 22

SANDWICHES

TURKEY CLUB 30
RC Provisions Turkey Breast, Nueske's Bacon, Iceberg Lettuce, Heirloom Tomatoes, Avocado, Pickled Onions, Raisin-Naisse, Wheat Bread

PROPER BURGER 38
House Ground Beef, Proper Sauce, Smoked Cheddar, Lettuce, Tomato, Red Onion, Pickle
served with choice of fries or side salad

FALAFEL PITA 32 v df
Golden Tahini, Hummus, Pickled Cabbage, Cucumber Salsa, Arugula
served with choice of fries or market green salad

MAINS

VODKA RIGATONI 32 vg
Calabrian Chili, San Marzano Tomato, Parmigiano Reggiano, Garden Basil

FAROE ISLAND SALMON 40
Marinated Tomatoes, Couscous, Lemon, Basil

CAPE GRIM FILET MIGNON 52 gf
Caramelized Bronze Fennel, Au Poivre, Nasturtium

ROASTED ORGANIC CHICKEN BREAST 38 gf df
Rosies Organic Chicken, Tricolore Salad, Piquillo Chimichurri, Broccoli di Cicco

SIDES

MASHED POTATOES 15 vg gf
Vermont Cultured Butter

SAUTÉED BROCCOLINI 18 vg gf
Garlic, Chili Flake, Lemon, Chili Lime Vinaigrette

FRENCH FRIES 15 vg
add truffle +8 | add parmesan +4

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IN-ROOM DINING

KIDS' MENU

BREAKFAST 6:30am – 11:30am
LUNCH & DINNER 11:30am – 12am

TO ORDER

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KIDS' BREAKFAST MENU

PROPER KIDS' BREAKFAST 15 gf
Scrambled Cage-Free Eggs,
Nueske's Bacon or
Chicken Apple Sausage

ORGANIC OATMEAL 14 v gf
Cinnamon

MINI PANCAKES 15 vg gf
Maple Syrup, Organic Berries

VANILLA YOGURT & GRANOLA 14 vg n gf
Farmers Market Organic Berries

DESSERT

TIRAMISU 15
Mascarpone Cream, Counter Culture Espresso,
Marsala, Biscotti

CHOCOLATE CAKE 16
Whipped Cacao Cream, Turkish Coffee Crémeux

GELATO 10 v
From Our Friends At Gelato Festival
choice of Vanilla or Chocolate

CHOCOLATE CHIP COOKIE 8 vg

KIDS' LUNCH & DINNER MENU

SPAGHETTI & MEATBALLS 16
Beef Meatballs, San Marzano Tomato Sauce,
Parmesan
gf pasta available upon request
**contains pork*

BUTTER & PARMESAN SPAGHETTI 15
gf pasta available upon request

GRASS-FED BEEF SLIDERS 16
American Cheese, Brioche Bun
choice of french fries or garden salad

KIDS' ORGANIC CHICKEN 16 gf
Mashed Potatoes, Steamed Organic Broccolini

GRILLED CHEESE 15 vg
American Cheese, Sourdough Bread
choice of french fries or garden salad

CHICKEN TENDERS 16
choice of french fries or garden salad

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IN-ROOM DINING

ALL DAY BEVERAGE MENU

SUN – WED 11:30 am – 11 pm
THUR – SAT 11:30 am – 12 am

TO ORDER

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PROPER COCKTAILS

ESPRESSO MARTINI 23
Ketel One Vodka, Kahlua,
Counter Culture Espresso

OLD FASHIONED 21
Maker's Mark Whiskey, Angostura Bitters,
Simple Syrup

CLASSIC MARGARITA 25
Nosotros Blanco Tequila, Cointreau, Lime,
Simple Syrup
Make it Spicy +3 | Mezcal Upgrade +4

APEROL SPRITZ 23
Prosecco, Club Soda, Aperol

BAY BREEZE 25
Bacardi Cuatro Anejo Rum, Pineapple, Cranberry

MOSCOW MULE 21
Ketel One Vodka, Ginger Beer, Lime

MIMOSA 21
Prosecco
choice of orange or grapefruit juice

BEER

CALIDAD LAGER 10
PERONI ITALIAN LAGER 10
NORTH COAST SCRIMSHAW PILSNER 10
SANTA MONICA BREW WORKS INCLINED IPA 12
TRUMER PILS 10
ERDINGER NON-ALCOHOLIC 9
BERO NON-ALCOHOLIC 10

IN-ROOM DINING WINE BY THE GLASS & BOTTLE

SPARKLING WINE & CHAMPAGNE

GAMBINO PROSECCO, ITALY NV 18 | 80

JULES SPARKLING ROSE,
MANZONI MOSCATO, VENETO, ITA NV 18 | 80

SCHRAMSBERG BLANC DE BLANCS,
CALISTOGA CALIFORNIA 2020 25 | 110

VEUVE CLICQUOT YELLOW LABEL
CHAMPAGNE, FRANCE 40 | 180

BOLLINGER SPECIAL CUVÉE
CHAMPAGNE, FRANCE 185

KRUG 172ÈME GRAND CUVÉE
CHAMPAGNE, FRANCE 425

DOM PERIGNON
CHAMPAGNE, FRANCE 2012 550

ROSÉ / ORANGE

LA FÊTE DU ROSÉ
COTES DE PROVENCE, FRA 2022 18 | 80

AVALINE ROSÉ
PROVENCE, FRA 16 | 48

WHITE

IL MASSO PINOT GRIGIO,
ITA NV 2021 18 | 80

CLOS DU ROY SANCERRE,
FRANCE 2022 21 | 95

ERSOL CHARDONNAY,
SONOMA COAST, CALIFORNIA 2021 20 | 72

WHITE HAVEN,
MARLBOROUGH NZ 2025 18 | 72

STONESTREET CHARDONNAY,
NAPA VALLEY UPPER BARN 2018 285

RED

RISPETTO TOMASSO GAMBINO,
CABERNET, PUGLIA, 2023 22 | 83

SIETE FINCAS MALBEC,
ARGENTINA 2021 18 | 80

FLOWERS PINOT NOIR,
SONOMA COAST, CALIFORNIA 2022 27 | 120

FOLEY JOHNSON CABERNET SAUVIGNON,
CALIFORNIA 2020 25 | 110

CHATEAU DUCRU-BEAUCAILLOU BORDEAUX,
FRANCE 2012 600

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