



Charmaine's

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some cocktails contain raw egg.

A 6.25% charge will be applied to the bill to help offset the costs of San Francisco ordinances

DINNER

Weekdays from 5 pm | Sat & Sun from 4pm

MARINATED OLIVES 9

SPICED ALMONDS 9

FRENCH FRIES 12

CHICHARONES 12

Cilantro Salsa Verde

PRETZEL ROLLS 13

Smoked Pimento Cheese Dip, Mustard Sauce

HUITLACOCHÉ STUFFED POTATOES 13

Parmesan, Pickled Shallots, Wild Greens, Crispy Potato Skin

PORK BELLY SKEWERS 13

Yuzu Kosho, Black Sesame, Chive

GRILLED JAPANESE CHICKEN MEATBALLS 16

Yuzu, Togarashi, Egg Yolk Jam

SPRING VEGETABLE CRUDITÉ 20

Fava Bean Hummus, Walnut Butter, Whole Wheat Flatbread

HOUSEMADE CHARCUTERIE 28

Preserves, Grilled Bread, Pickles

LOCAL CHEESES 27

Seasonal Fruit, Grilled Bread, Honeycomb

PROPER CHOPPED SALAD 25

Little Gems, Cherry Tomatoes, Radish, Avocado, Soft Cooked Eggs,
Toma Cheese, Bacon-Sherry Dressing

Add Chicken +8

**Can Be Made Vegetarian*

CRISPY FISH TACOS 23

Local Cod, Cabbage and Sea Bean Slaw, Avocado, Smoked Habanero Cream,
Cilantro, Fingerling Potato Tostones

THE PROPER CHEESEBURGER 25

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle
Shaved Red Onion, Fries

Add Bacon +4 | Add Avocado +6

**Can substitute with Impossible Burger + 2*

ROASTED PORK LETTUCE CUPS 24

Blackberry Lychee Sauce, Pickled Carrot and Daikon, Chili Oil

DESSERT

BLACK SESAME CRÈME BRULÉE 13

Black Sesame Creme Brulee with Chocolate Shortbread

TRES LECHE 13

Tres Leches Cake, Coconut Jam, Raspberries, Whipped
Cream

SEASONAL ICE CREAM 9

SEASONAL SORBET 9