

EGGS AND DRESSING

THE

EXECUTIVE CHEF JASON FOX
@SFPROPERDINING

Some of our cocktails contain raw egg. Consuming raw egg may increase your risk of foodborne illness.

A 7.5% charge will be applied to the bill to help offset the costs of San Francisco ordinances.

LOUNGE

STARTERS

MARINATED OLIVES VG | DF | GF **10**

SPICED ALMONDS VG | DF | GF **10**

FRENCH FRIES VG | DF | GF **13**

BEEF TARTARE DF **25**

ASIAN PEAR KIMCHEE, CURED EGG YOLK,
CHILE AIOLI, BROCCOLI, SESAME

LOCAL CHEESES V **28**

SEASONAL FRUIT, CRANBERRY WALNUT BREAD, HONEYCOMB

WELLNESS

SPRING LETTUCES V | GF **21**

KUMQUAT, MACADAMIA NUTS, GOAT CHEESE, POPPY SEEDS,
RHUBARB VINAIGRETTE

LITTLE GEM LETTUCE V | GF **23**

SHAVED CUCUMBERS & RADISH, DILL, PARMESAN,
BLACK OLIVE DRESSING
– ADD GRILLED CHICKEN +8

SPRING BEAN & ARTICHOKE STEW VG | GF **26**

ROMANESCO, CABBAGE, FAVA BEANS, FARRO VERDE,
WILD FENNEL

ASPARAGUS V | GF | DF **23**

HAZELNUT, GREEN STRAWBERRY, CURED EGG YOLK, RADISH

COLD PRESSED JUICE **12**

BY HAPPY MOOSE

STRAWBERRY FIELDS
APPLE, ORANGE, STRAWBERRY,
BEET, GINGER, TURMERIC

RAINBOW GREENS
CUCUMBER, COCONUT WATER,
SPINACH, CELERY, RAINBOW CHARD

LEMON-AID DETOX
LEMONGRASS, ALOE, COCONUT
CHARCOAL & NECTAR, PEPPERMINT



ENTREES

THE PROPER CHEESEBURGER **26**

KIMCHI THOUSAND ISLAND DRESSING, BUTTER
LETTUCE, HOUSE PICKLE, SHAVED RED ONION, FRIES
– ADD BACON +4 ADD AVOCADO +6
(SUBSTITUTE IMPOSSIBLE BURGER +2)

MUSSELS AND CHORIZO GF **29**

FENNEL, CELERY, CRISPY POTATOES, PARSLEY,
GREEN BEANS, AIOLI

THE PROPER CLUB SANDWICH **26**

HOUSE ROASTED TURKEY, BACON, AVOCADO, BUTTER
LETTUCE, TOMATO, HERBED RANCH, FRIES

BRANZINO **36**

SPRING PEAS, TRUMPET MUSHROOMS, WHEAT BERRIES,
SUNFLOWER SEEDS, SAFFRON BROTH

ROASTED CHICKEN GF **34**

GREEN GARLIC HUMMUS, BROCCOLI DI CICCIO, MINT,
CARAMELIZED YOGURT

WINE BY THE GLASS

SPARKLING

Domaine Rolet Chardonnay CREMANT DU JURA	19 / 95
Domaine De La Taille Aux Loups Triple Zero Chenin Blanc MONTLOUS-SUR-LOIRE	25 / 100
Pierre Paillard 'Les Parcelles' Pinot Noir, Chardonnay BOUZY GRAND CRU	37 / 185

WHITE

Hild Elbling Trocken MOSEL, GERMANY 2021	19 / 76
Christophe Mittnacht 'Terres d'Etoiles' Riesling ALSACE, FRANCE, 2020	24 / 96
Toreta 'Special' Pošip ISLAND OF KORČULA, CROATIA, 2021.....	21 / 84
Lieu Dit Sauvignon Blanc SANTA YNEZ VALLEY, CALIFORNIA 2020.....	23 / 92
Presqu'île Chardonnay SANTA BARBARA, CALIFORNIA 2021.....	24 / 96

ROSÉ & SKIN CONTACT

Fondugues Pradugues 'Eau de Rosée' Grenache RAMATUELLE, PROVENCE 2020.....	23 / 92
Piquentum Malvazija Istarska ISTRIA, CROATIA 2020	19 / 76

RED

Dominó 'Colar' PORTUGAL 2020	16 / 64
Cascina Fontana Barbera D'Alba PIEDMONT, ITALY 2019.....	23 / 92
Presqu'île Pinot Noir SANTA BARBARA COUNTY 2021.....	25 / 100
Puy Arnaud 'La Cuvée Bistrot' Cabernet Franc, Merlot BORDEAUX 2020.....	22 / 88
Les Lunes Cabernet Sauvignon SONOMA VALLEY 2021.....	25 / 100

OUR WINE SELECTIONS REFLECT OUR SUPPORT
OF RESPONSIBLE FARMING PRACTICES

For the month of May choose Barr Hill Gin for any of
your cocktails and we will donate 10% to the
Planet Bee Foundation.

*Barr Hill started the largest sustainability initiative in the
spirits industry, Bee's Knees Week, which has created over half
a million square feet of new pollinator habitat.*

BARR HILL GIN 17

BEER

Peroni Nastro Azzurro Lager, Italy	10
Anchor Steam Lager, San Francisco	10
Lagunitas IPA, Petaluma	10
Almanac Love Hazy IPA, Alameda	10
Almanac Kolsch, Alameda	10
Golden State Mighty Dry Cider, Sepastopol	10
Athletic Brewing Co. Run Wild IPA, San Diego (non-alcoholic)	9

DESSERT

BEIGNETS v 12

CARAMEL & CHOCOLATE FUDGE SAUCE

COCONUT PUDDING VG | GF | DF 13

DARK CHOCOLATE SORBET & BLOOD ORANGE

EARL GREY ICE CREAM BAR 13

DARK CHOCOLATE



COFFEE & TEA

COUNTER CULTURE, EMERYVILLE

ESPRESSO	6.50
CORTADO	7.50
CAPPUCINO	7.50
LATTE	7.50

LEAVES & FLOWERS, BERKELEY

DIGESTIVE SEED TEA | Northern California

Herbal | Fennel, Coriander, Cardamom, Ginger, Cumin, Anise 8

GENMAICHA | Kagoshima Prefecture, Japan

Green | Rich, Toasted, Pecan 8

MOUNTAIN SPRING | Fujian Province, China

Oolong | Dewy, Floral, Chestnut 8

GOLDEN HORSE | Yunnan Province, China

Black | Honey, Caramel, Crème Brulée 8

BREAKFAST

Mon - Fri | 7:00AM - 11:00AM

LUNCH

Mon - Fri | 11:00M - 2:00PM

DINNER

Tues - Sat | 5:00PM - 9:30PM

LOUNGE

Mon - Sun | 2:30PM - 9:30PM

TEA SERVICE

Fri & Sat | 2:00PM - 5:00PM

Sun | 2:00PM - 7:00PM

PROPER HOTEL

1100 Market Street, San Francisco, CA 94102

**Valet available at McAllister Street entrance*