

LOUNGE

STARTERS

MARINATED OLIVES VG | GF **10**

SPICED ALMONDS VG | GF **10**

FRENCH FRIES VG | GF **13**

BEEF TARTARE **25**

POPCORN PUREE, NORI, MUSHROOM, PICKLED ONION, JALAPENO

LOCAL CHEESES v **28**

SEASONAL FRUIT, CRANBERRY WALNUT BREAD, HONEYCOMB

WELLNESS

SPRING LETTUCES v | GF **21**

PEACHES, 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

CRANBERRY BEAN & CORN STEW VG **26**

ROMANESCO, CABBAGE, FARRO VERDE,
RADISH, WILD FENNEL

TOMATO VG **23**

EGGPLANT & PEPPER MARMALADE,
CUCUMBER, PINE NUT TUILE

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

HALIBUT **36**

BLACK BEANS, CORN, BUTTERMILK, SQUASH, PEE WEE POTATOES,
CILANTRO

ROASTED CHICKEN GF | DF **34**

ROMANO BEANS, PLUM RELISH, COCONUT, RICE

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 2022.....	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' (Served Chilled) PORTUGAL 2019	16 / 64
Cascina Fontana Barbera D'Alba PIEDMONT, ITALY 2019.....	23 / 92
Presqu'île Pinot Noir SANTABARBARACOUNTY 2022.....	25 / 100
Puy Arnaud 'La Cuvée Bistrot' Cabernet Franc, Merlot BORDEAUX 2020.....	22 / 88
Les Lunes Cabernet Sauvignon SONOMAVALLEY 2021.....	25 / 100

OUR WINE SELECTIONS REFLECT OUR SUPPORT
OF RESPONSIBLE FARMING PRACTICES

BEER

Peroni Nastro Azzurro Lager, Italy	10
Anchor Steam Lager, San Francisco	10
Lagunitas IPA, Petaluma	10
Alvarado Street Mai Tai IPA, Monterey	10
Alamanac Kolsch, Alameda	10
Golden State Mighty Dry Cider, Sebastopol	10
Athletic Brewing Co. Run Wild IPA, San Diego (non-alcoholic)	9

DESSERT

BEIGNETS v 12

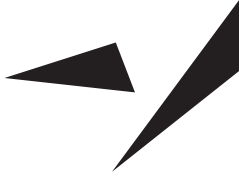
CARAMEL & CHOCOLATE FUDGE SAUCE

MATCHA CHEESECAKE VG | GF 13

ROASTED STRAWBERRY, CINNAMON, CHOCOLATE SORBET

CHOCOLATE LAYER CAKE 13

COFFEE CRUNCH & BUTTERCREAM



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*