

# LUNCH

WEEKDAYS 11 AM - 2 PM

## STARTERS

**MARINATED OLIVES** VG | GF 10

**SPICED ALMONDS** VG | GF 10

**FRENCH FRIES** VG | GF 13

**BEEF TARTARE 25**

Smoked Popcorn, Nori, Mushroom, Pickled Onion, Jalapeno

**TOMATO** VG 23

Eggplant & Pepper Marmalade, Cucumber, Pine Nut Tuile

**LOCAL CHEESES** V 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

**SPRING LETTUCES** V | GF 21

Peaches, Macadamia Nuts, Goat Cheese, Poppy Seeds,  
Rhubarb Vinaigrette

## ENTRÉES

**LITTLE GEM LETTUCE** V | GF 23

Shaved Cucumbers & Radish, Dill, Parmesan,  
Black Olive Dressing – Add Grilled Chicken +8

**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)

**CRANBERRY BEAN & CORN STEW** VG 26

Romanesco, Cabbage, Radish, Farro Verde, Wild Fennel

**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

## 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

Our menu reflects our commitment to sustainability.  
Our culinary team selects the best ingredients available.  
We support local organic farms, wild caught fish,  
cage free eggs, and sustainably raised animals.

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan

# 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 / 125
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 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' Portugal 2019 .....	16 / 64
Cascina Fontana Barbera D'Alba Piedmont, Italy 2019 .....	23 / 92
Presqu'île Pinot Noir Santa Barbara County 2022 .....	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

# BEER

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