

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

BEET SALAD VG **19**

Watercress, Buddhas Hand Confit, Almond Milk, Puffed Wild Rice, Avocado

LOCAL CHEESES V **28**

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

SPRING LETTUCES V | GF **21**

Persimmons, Macadamia Nuts, Goat Cheese, Pomegranate, Spiced Vinaigrette

ENTRÉES

BUTTER LETTUCES V | GF **23**

Cara Cara Orange, Gruyere, Sunchoke Chips, Miso Ginger 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

IMPOSSIBLE CHEESEBURGER VG **28**

Vegan Thousand Island Dressing, Vegan Cheese, House Pickle, Shaved Red Onion, Fries
– Add Bacon +4 Add Avocado +6

FARRO VERDE PORRIDGE VG **26**

Parsnips, Maple, Crispy Kale, Parsley, Whipped Oat Milk

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

MISO GLAZED BLACK COD **36**

Charred Cabbage, Endive, Fried Rice, Turnips, Garlic Milk

ROASTED CHICKEN GF | DF **34**

Brussels Sprouts, Parisian Gnocchi, Truffle Mornay Sauce

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
L. Aubry Fils Brut Jouy-Les-Reims, Montagne de Reims	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'ile Chardonnay Santa Barbara, California 2022	24 / 96

ROSÉ & SKIN CONTACT

Fondugues Pradugues 'Eau de Rosée' Grenache Ramatuella, Provence 2020	23 / 92
Piquentum Malvazija Istarska Istria, Croatia, 2020	19 / 76

RED

Dominó 'Colar' Portugal 2019	16 / 64
Presqu'ile 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

East Brother Bo Pilsner, Richmond	10
Alvarado Street Howzit Sour Ale, Monterey	10
Almanac Hazy IPA, Alameda	10
Alvarado Street Mai Tai IPA, Monterey	10
Almanac Kolsch, Alameda	10
Golden State Mighty Dry Cider, Sepastopol	10
Athletic Brewing Co. Run Wild IPA, San Diego (non-alcoholic)	9