SANTA MONICA

PROPER

HOTEL

IN-ROOM DINING AVAILABLE SUNDAY - WEDNESDAY 6:30AM – 11:00PM
THURSDAY - SATURDAY 6:30AM – 12:00AM
CALL 9011 FOR TABLE OR TRAY PICK-UP

BREAKFAST 6:30AM–11:30AM

MAINS

GREEK GODDESS YOGURT BOWL // 21 vg
hemp seed granola, burnt honey infused greek yogurt
market fruits and berries, sumac

OVERNIGHT OATS // 22 vg gf df (contains nuts)
organic rolled oats, flax & chia seed, seasonal fruits
toasted almonds, house almond butter, banana, honey

FARMERS MARKET FRUIT & BERRIES // 17 v gf df
chef's selection of local organic fruits

COCONUT CHIA SEED PUDDING // 17 v gf
JG Farms berries, house-made granola, raw honey

BANANA WALNUT SURYA SPA BREAD // 22 vg gf df
bananas, almonds, raw honey

PALMA PANCAKES // 23 vg
Harry's Berries gaviota strawberry compote, Strauss Farms
whipped ricotta, candied pistachios, maple syrup
sea-salted butter

AVOCADO TOAST // 27 v df
haas avocado, pea tendril, market radish, toasted hemp seed
artisan wheat bread
add poached eggs + 5 add smoked salmon + 8

POWER OMELET // 24 vg
organic egg whites, sauteed baby spinach, asparagus
goat cheese, sprouted grain hash, choice of toast

WILSHIRE TOAST // 28
SB Smokehouse salmon, cucumber yogurt, pickled mustard seeds
radish, capers, Larder Bakery country sourdough

BREAKFAST BURRITO // 27
scrambled eggs, vermont white cheddar, chorizo
potato tots, avocado, sour cream, house salsa

PROPER BREAKFAST // 31
two eggs your way, choice of turkey bacon or chicken sausage
avocado, sprouted grain hash, sautéed kale, choice of toast

FROM THE BAKERY

House made pastries baked fresh every morning
served with Alan Miliat jam, and sea salted butter

CINNAMON SUGAR MORNING BUN // 8 vg

RASPBERRY SCONE // 8 vg

BUTTER CROISSANT // 7 vg

ARTISAN BAGEL // 7 vg add cream cheese +1

CHOICE OF TOAST // 3 vg wheat, sourdough, gluten free

COFFEE

From our friends at Counter Culture, served with your choice of milk

ESPRESSO // 7

POT OF COFFEE // 18

SPECIALTY TEAS // 7

COLD BREW // 9

CAPPUCCINO // 8

LATTE // 9

V	Vegan
VG	Vegetarian
GF	Gluten Free
DF	Dairy Free
RF	Raw Food

LUNCH & DINNER

STARTERS

MARINATED OLIVES // 15 v
aged modena balsamic

GUACAMOLE, CHIPS & SALSA // 20 v gf df
house made guacamole, fire-roasted salsa, tortilla chips

CHEESE & CHARCUTERIE // 24
house-made crustinis, seasonal chutney
raw honey comb

GARDEN VEGETABLE MINESTRONE SOUP // 19 V
carrot, squash, basil pesto

FRITTO MISTO // 25 df
calamari, zucchini, fresh herb, calabrian chili aioli

BEET CARPACCIO 19 v nf
petite argula, olive-caper vinaigrette

SALADS & SANDWICHES

GRILLED SHRIMP COBB // 30
grilled corn, pancetta, sungold tomato, hass avocado
meyer lemon cream
add chicken +11, add salmon or shrimp +15, add prime steak +19

PROPER CAESAR // 24
little gem, parmesan frico, black pepper
add chicken +11, add salmon or shrimp +15, add prime steak +19

PROPER CLUB SANDWICH // 29
provolone cheese, piquillo pepper relish, meyer lemon aioli, watercress
choice of chicken or turkey

PROPER BURGER // 28
gorgonzola cheese, fig chutney, wild rocket arugula, brioche bun,
served with choice of french fries or market green salad

PLANT BURGER // 28
plant based patty, pickled onion, sweet basil aioli, vegan cheddar cheese,
arugula, vegan bun, served with choice of french fries or market green salad

MAINS

SPICY RIGATONI ALLA VODKA // 30 vg
fresh rigatoni pasta, vodka sauce, parmesan, basil
add chicken +11, add salmon +22, add shrimp +15

BEEF BOLOGNESE // 33
wagyu beef, tomato, tagliatelle, parmesan cheese, fennel pollen

PAN SEARED SALMON // 32 gf df
roasted sunchoke and celery root purée, piquillo pepper escabeche
charred brussel sprouts

CAULIFLOWER MARSALA // 27 v gf df
roasted mushrooms, lollipop kale

NEW YORK STEAK // 55 gf df
12 oz, rosemary mashed potatoes, caramelized onion jus, charred broccolini,
gorgonzola butter

SIDES

BROCCOLINI // 14
garlic butter, lemon, chili

SAUTÉED KALE // 8

FARMERS MARKET CRUDITÉ // 12

ROSEMARY MASHED POTATOES // 13

FRENCH FRIES // 12

PARMESAN FRIES // 16

A $5 delivery fee and a 20% service charge will be added to all orders.

KID'S MENU

SPAGHETTI & MEATBALLS // 16
organic chicken meatballs, san marzano tomato sauce
parmesan (GF Pasta available upon request)

BUTTER & PARMESAN FUSILLI // 14
(GF Pasta available upon request)

GRASS FED BEEF SLIDERS // 16
american cheese, brioche bun
choice of french fries or garden salad

ROASTED ORGANIC CHICKEN BREAST // 16
mashed potatoes, steamed organic broccolini

GRILLED CHEESE // 14
american cheese, sourdough bread
choice of french fries or garden salad

CHICKEN TENDERS // 15
choice of french fries or garden salad

DESSERT

TIRAMISU // 15
mascarpone cream, counter culture espresso, marsala, biscotti

LEMON POLENTA CAKE 15 nf
Murray Family Farm citrus, candied buddhas hand

TAHINI CHOCOLATE CAKE // 18 gf
chocolate cake layered with tahini dulcey cremeux,
sesame tuile

GELATO // 10 v
from our friends at *Gelato Festival*
choice of vanilla (v, gf) or chocolate (vg, gf)

CHOCOLATE CHIP COOKIE // 5

WELLNESS JUICES

ALCHEMIST // 14
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

FOUNTAIN OF YOUTH // 14
orange, carrot, coconut water, lemon, ginger, tumeric

FRESH SQUEEZED // 8
choice of orange, grapefruit or pineapple

SMOOTHIES

ALL SMOOTHIES CONTAIN NUTS
BLENDED WITH ALMOND MILK

BLUEBERRY // 16
blueberry, banana, kale, green superfood, almonds, almond milk

MATCHA // 16
matcha, coconut, dates, cashew butter, plant-based protein
almond milk

BANANA-CACAO // 16
banana, cacao, maca, royal jelly, almond milk

ACAI // 16
market berries, hemp seed granola, bee pollen
toasted coconut, raw honey, almond milk

PROPER COCKTAILS

ESPRESSO MARTINI // 23
Ketel One vodka, Kahlua, Counter Culture espresso

OLD FASHIONED // 21
Makers Mark whiskey, Angostura bitters, simple syrup

CLASSIC MARGARITA // 25
Don Julio Blanco Tequila, Cointreau, lime, simple syrup
Make it Spicy +3 | Mezcal Upgrade +4

APEROL SPRITZ // 23
Prosecco, Club Soda, Aperol

MIMOSA // 21
Prosecco, choice of orange or grapefruit juice

BEER

CALIDAD LAGER // 10
ASAHI SUPER DRY // 10
NORTH COAST SCRIMSHAW PILSNER // 10
THREE WEAVERS IPA // 10
ERDINGER NON-ALCOHOLIC HEFEWEIZEN // 10

WINE BY THE GLASS

WINE & CHAMPAGNE

GAMBINO
Prosecco, ITA NV 18 / 80

J.C.B #69
Crémant de Bourgogne Rose, FRA NV 22 / 110

POMMERY Royal Brut
Champagne, FRA NV *375 ml* 18 / 34

BRUNO ZANASI
Lambrusco, ITA 2021 20 / 100

ROSÉ / ORANGE

DOMAINE SAINT-PONS
Rose, Provence, FRA 2022 18 / 80

WHITE

LIVIO FELLUGA
Pinot Grigio, ITA 2021 18 / 80

CLOS DU ROY
Sancerre, FRA 2022 19 / 86

BIBI GRAETZ
Vermentino, 'Vigne Basse', Colli di Luni, ITA 2020 17 / 77

WONDERLAND PROJECT
Chardonnay, CA, USA 2021 19 / 96

RED

INCEPTION
Pinot Noir, CA, USA 2020 20 / 92

SIETE FINCAS
Malbec, ARG 2021 17 / 77

LE BORDEAUX DE SIRECH
Blend, Bordeaux, FRA 2019 23 / 110

FOLEY JOHNSON
Cabernet Sauvignon, CA, USA 2020 25 / 113

WINE BY THE BOTTLE

CHAMPAGNE

VEUVE CLICQUOT
Yellow Label Champagne Brut, NV 190

BOLLINGER
Special Cuvèe Champagne Brut, NV 185

KRUG
Grand Cuvèe 170th Edition Champagne Brut 450

DOM PERIGNON
Champagne Brut 550

BILLCART-SALMON
Rosé, Champagne Brut, NV 200

WHITE

CLOS MARFISI
Vermentino, FRA 2018 75

LA STAFFA
Verdicchio dei Castelli di Jesi Classico Marche, ITA 2020 80

DENIS JEANDEAU
Pouilly-Fuissé, Vieilles Vignes, Burgandy FRA 2018 166

GRAN MORAINE
Chardonnay, Williamette Valley, Oregon, 2019 145

RED

HERITAGE
Pinot Noir, Willamette Valley, Oregon, USA 2019 100

CASTELLO DI AMA
Sangiovese, San Loranzo, Chianti Classico, ITA 2017 140

CHÂTEAU DE BEAUCASTEL
Chateauneuf du Pape, Rhone, FRA 2019 250

ALLEGRINI
Amarone della Valpolicella, Veneto, ITA 2018 158

CHATEAU DUCRU-BEAUCAILLOU
Saint-Julien, Bordeaux, FRA 2012 600

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your riskof foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

January 2024