

LOUNGE

STARTERS

MARINATED OLIVES VG | GF **10**

SPICED ALMONDS VG | GF **10**

FRENCH FRIES VG | GF **13**

BEEF TARTARE **25**

SESAME, CURED EGG YOLK, TOFU, BLOOD ORANGE,
SORREL, CRISPY BEEF CHIPS

LOCAL CHEESES V **28**

SEASONAL FRUIT, CRANBERRY WALNUT BREAD, HONEYCOMB

WELLNESS

STONEFRUIT SALAD VG **19**

WATERCRESS, PRESERVED CHILI SAUCE, ALMOND MILK,
PUFFED WILD RICE, AVOCADO

SPRING LETTUCES V | GF **21**

KUMQUATS, PARMESAN, HAZELNUT,
CHAMPAGNE VINAIGRETTE

BUTTER LETTUCES V | GF **23**

CURED EGG YOLK, POTATO CRUMBLE, TOMA CHEESE
GREEN GODDESS DRESSING – ADD GRILLED CHICKEN +8

ROASTED CAULIFLOWER & EGGPLANT VG | GF **26**

PINE NUT CHUTNEY, SPICED TOMATO PUREE,
MINT, WHIPPED COCONUT YOGURT



ENTREES

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

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

CRISPY SEA BASS GF **36**

POLE BEANS, APRICOT, PINE NUTS, COUS COUS, VADOUVAN CREAM

ROASTED CHICKEN GF **34**

SPRING PEAS, POTATO, FRESH CURDS, LEMONGRASS JUS

WINE *BY THE GLASS*

SPARKLING

Chandon Brut Napa Valley, California	16 / 80
Telmont Réserve Brut Champagne, France	30 / 150

WHITE

Wittmann 'Estate' Riesling Trocken Rheinhessen, 2022	24 / 96
Inama Vigneti di Foscarino Garganega Soave, 2021	25 / 100
Kokomo Sauvignon Blanc Timber Crest Vineyard, Dry Creek Valley, 2023	18 / 72
La Follette 'Los Primeros' Chardonnay Sonoma County, 2022	23 / 90

ROSÉ

Mallea Rosé of Grenache Santa Barbara, 2021.....	16 / 64
Henri Bourgeois Rosé Pinot Noir Sancerre, 2022.....	24 / 94

RED

Tooth & Nail 'Destinata' Carbonic Grenache Paso Robles, 2022	21 / 84
La Follette 'Los Primeros' Pinot Noir Sonoma County, 2021	23 / 90
Chateau Haut Selve 'Graves' Merlot, Cabernet Sauvignon Bordeaux, 2019	22 / 88
Scattered Peaks Cabernet Sauvignon Napa Valley, 2021	25 / 100

DESSERT

Moussé Fils 'Ratafia La Vie en Meunier' Pinot Meunier Vallée de la Marne, Champagne.....	18
Chateâu Doisy Daëne Barsac Semillon Sauvignon Blanc Bordeaux, 2015	19

OUR WINE SELECTIONS REFLECT OUR SUPPORT
OF RESPONSIBLE FARMING PRACTICES

BEER

East Brother Bo Pilsner, Richmond 10
Almanac Kolsch, Alameda 10
Almanac Hazy IPA, Alameda 10
Alvarado Street Howzit Punch, Monterey 10
Golden State Mighty Dry Cider, Sepastopol 10

DESSERT

BEIGNETS v 12

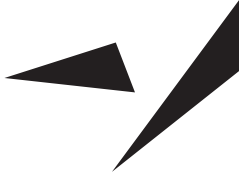
CARAMEL & CHOCOLATE FUDGE SAUCE

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*