

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**

PEACH RAISINS, 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**

CHERRY & CHILI JAM, CRISPY LEG, WHIPPED POTATO,
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

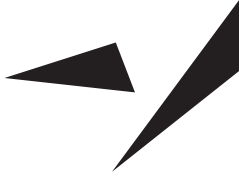
CARAMEL & CHOCOLATE FUDGE SAUCE

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*