

IN-ROOM DINING

BREAKFAST

MON - FRI | 7AM - 11AM

SAT - SUN | 7AM - 2PM

BUTTERMILK WAFFLE 22

Quince & Apple Jam, Salted Maple Ice Cream, Vanilla Bean Cream

SAVORY RICE PORRIDGE 19

Roasted Mushrooms, Soft Cooked Egg, Sesame, Seaweed, Puffed Wild Rice

SMOKED POLENTA 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

HUEVOS RANCHEROS 25

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro, Smoked Yogurt, Corn Tortillas, Sunny Side Up Eggs

THE CONTINENTAL BREAKFAST 18

Market Fruit, Toast or Croissant with Housemade Jam & Cultured Butter, Brewed Coffee, Juice

THE PROPER BREAKFAST 27

Two eggs, chicken sausage, Bacon, Smashed Fingerling Potato, Delicata Squash, Shiitake Mushrooms, Pomegranate, Fresh Curds, Grilled Sourdough

YOGURT & PUMPKIN SEED GRANOLA 19

Summer Berries, Vanilla Honey

OVERNIGHT OATS 17

Almond Milk, Cocoa Nibs, Chia Seeds, Peanut Butter, Dried Fruit

SHAKSHUKA 25

Tomato Sauce, Eggs, Feta, Pepper Sofrito, Parsley, Za'atar, Spiced Chickpeas, Sourdough

EGG WHITE OMELETTE 24

COFFEE & TEA

COFFEE 6.50

LATTE 7.50

COLD BREW 8.50

CAPPUCCINO 7.50

ESPRESSO 6.50

ICED TEA 7

CORTADO 7.50

HOT TEA 6

WELLNESS SMOOTHIES

MIXED BERRY SMOOTHIE 15

Berries, Avocado, Orange Juice

TROPICAL SMOOTHIE 15

Banana, Lychee, Turmeric, Coconut

GREEN SMOOTHIE 15

Kale, Celery, Green Apple, Cucumber

PROPER ADDITIONS

MARKET FRUIT 10

SOURDOUGH TOAST 7

APPLEWOOD SMOKED BACON 8

CHICKEN SAUSAGE 8

SMASHED FINGERLING POTATOES 11

CHOCOLATE TOAST 9

TOASTED BANANA BREAD 9

With Whipped Honey

CROISSANT 7

SIDE OF EGGS 8

NON-ALCHOLIC BEVERAGES

COKE 6

DIET COKE 6

SPRITE 6

ICED TEA 7

AQUA PANNA LARGE 12

AQUA PANNA SMALL 7

PELLEGRINO LARGE 12

PELLEGRINO SMALL 7

GINGER ALE 6

GINGER BEER 6

PINEAPPLE JUICE 8

TONIC 4

ARNOLD PALMER 7.50

LEMONADE 6

BUBBS 5

CRANBERRY JUICE 8

SPARKLING WATER 6

HOT CHOCOLATE 6.50

IN-ROOM DINING

LUNCH

MON - FRI | 11AM - 2PM

STARTERS

BEEF TARTARE 25

Sesame, Cured Egg Yolk, Tofu, Blood Orange, Sorrel, Crispy Beef Chip

BEET SALAD 19

Watercress, Preserved Chili Sauce, Almond Milk, Puffed Wild Rice, Avocado

LOCAL CHEESES 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb. Cheeses include Point Reyes Blue Cheese, Midnight Moon Goat Cheese, and a Marin Camembert Cheese

PROPER CHOPPED SALAD 21

Little Gem Lettuce, Tomatoes, Radishes, Cucumbers, Chervil, Toma Cheese, Soft Egg, Balsamic Vinaigrette
Add grilled chicken +8

MARINATED OLIVES 10

SPICED ALMONDS 10

FRENCH FRIES 13

Add Truffle +4

ENTRÉE

BUTTER LETTUCES 23

Cured Egg Yolk, Potato, Toma Cheese, Green Goddess Dressing
Add Grilled Chicken +8 | Add Bacon +4
Add Avocado +6 | Add Sunny Side Egg +4

MENDOCINO CAESAR SALAD 19

Crispy Romaine Heart, Parmesan Wafers, Sourdough Garlic Croutons, Caesar Dressing
Add Marry's Crispy Chicken +8

THE PROPER CHEESEBURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved Red Onion, Fries
Add Bacon +4 | Add Avocado +6
Add Sunny Side Egg +4

THE PROPER CLUB SANDWICH 26

House Roasted Turkey, Bacon, Avocado, Butter Lettuce, Tomato, Herbed Ranch, Fries
Add Bacon +4 | Add Avocado +6
Add Sunny Side Egg +4

CAROLINA GOLD GRITS 26

Brassicas, Mushrooms, Swiss Chard, Crispy Kale

PAPPARDELLE 24

Spinach, Crispy Sunchoke, Parmesan, Sunchoke Puree

BLACK COD 36

Braised Daikon, Black Sesame Cracker, Smoked Soy Beurre Blanc

CRISPY CHICKEN PAILLARD 34

Pomme Puree, Cremini Mushroom, Charred Pearl Onion, Frisee, Truffle Chicken Jus, Chili Jam

NON-ALCHOLIC BEVERAGES

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DIET COKE 6

SPRITE 6

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DESSERTS

BBEIGNETS 12

Caramel & Chocolate Fudge Sauce

MATCHA CHEESECAKE 13

Roasted Strawberry, Cinnamon, Chocolate Sorbet

CHOCOLATE LAYER CAKE 13

Coffee Crunch & Buttercream

IN-ROOM DINING

DINNER

SUN - THUR | 5PM - 10PM
FRI - SAT | 5PM - 11PM

FRENCH FRIES v/df 15

Add Truffle, Parmesan, Tarragon Aioli +10

Market Oysters GF, DF

mignonette, blue agave tequila cocktail sauce

Half dozen 30 | Dozen 55

California White Sturgeon "Queen" Caviar GF

Hand cut Kennebec chips, chive crème fraîche mousse

15g 70 | 30g 130

Zucchini Planks 21

Panko herbs, lemon aioli

Marinated Castroville Artichoke 23

24 hour marinade, Grano Padano, parsley, garlic aioli

Dairy free without Grano Padano, GF

Seasonal Vegetable Crudit  23

Local harvest, eggplant dip

Charcuterie & Cheese 23

Artisanal cheeses, locally cured meats,
house accompaniments

Herb Marinated Chicken Skewers GF, DF 15

Chicken thigh, Chimichurri, flaky salt

Toasted Fennel Prime Rib Sliders 26

Fennel herb crust, Gruy re,
horseradish cream, caramelized onions

Prime Bavette Steak Tips 48

Shropshire Blue, caramelized onions,
wild mushrooms, honey balsamic fig reduction

Mendicinio Caesar Salad 19

Crispy Romaine Heart, Parmesan Wafers,
Sourdough Garlic Croutons, Caesar Dressing
Add Marry's Crispy Chicken +8

Chicken Dijon Club and Fries 22

Dijon Herb Crusted Marry's Chicken Breast,
Fresh Water Cress, Citrus Vinaigrette,
Sliced Bosch Pears Shaved Fennel,
Herb Butter Ciabatta

Prime Dip and Fries \$28

Fennel herb crusted hand carved prime rib
garlic herb butter, swiss cheese, rosemary garlic jus
Ciabatta

DESSERTS

BBEIGNETS 12

"OREO" WHOOPIE PIE 11

HONG KONG MILK TEA TIRAMISU 14

COCONUT PANNA COTTA 13

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