

IN-ROOM DINING BREAKFAST

DAILY 6:30AM – 11:30AM

COFFEE

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

ESPRESSO 7

LATTE 9

POT OF COFFEE 18

COLD BREW 9

CAPPUCCINO 8

SPECIALTY TEAS 7

SMOOTHIES

Blended with your choice of plant-based milk:
almond, oat, or coconut

PACIFIC BLUE 20 v gf

blue spirulina, young coconut, Coachella Valley
dates, Maui pineapple, blueberries, organic
banana

SUPER GREENS 20 v gf

Kenter farms baby spinach, Bloom Nutrition
greens & superfood, young coconut, Killa Vanilla
ice cream, Coachella Valley dates, vanilla protein
powder

MUSCLE BEACH 20 v gf n

Form Nutrition chocolate peanut vegan protein
powder, maca, organic banana, fair-trade cacao,
young coconut, cinnamon, Royal Jelly powder

AMAZON BERRY 20 v gf n

organic açai, banana, Harry's berries, Bee Keeper's
bee pollen, young coconut, Malibu Honey raw
honey,

STRAWBERRY GLOW 20 v gf

Moon Juice vegan collagen powder, Harry's Berries
strawberries, young coconut, organic banana,
Coachella Valley dates

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

WELLNESS JUICES

SUNSHINE 18

orange, apple, aloe vera, turmeric,
lemon, black pepper
supports immune & digestive health

MORNING GREENS 18

cucumber, celery, spinach, lemon, kale, parsley
immune system reboot & boosts energy

BEETLE 18

apple, lemon, ginger, beet
powerful anti-inflammatory & supports immune system

JUICES 10

choice of orange, grapefruit, or pineapple

v: Vegan | vg: Vegetarian | gf: Gluten Free | df: Dairy Free | n: Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please note that some items are subject to seasonality and availability. All pricing subject to change.

A \$5 delivery fee and a 20.5% service charge will be added to all orders.

IN-ROOM DINING LUNCH & DINNER

SUN – WED 11:30AM – 11PM
THUR – SAT 11:30AM – 12AM

STARTERS

CALABRA MEZZE 25 v n
hummus, spiced lavash,
Farmer's Market crudité

CHEESE & CHARCUTERIE 30
artisanal cheese and charcuterie selection from
California & Italy, Arnette Farms apple chutney,
seeded medjool date crisps

CHIPS & SALSA 15 v gf
blue corn tortilla, guacamole, salsa roja

HOMESTYLE CHICKEN SOUP 16
Mary's Chicken, celery, carrots, onions
(Noodles Upon Request)

SALADS

GRILLED SHRIMP COBB 30 gf
grilled corn, marinated chiitake mushroom, Munak
Ranch cherry tomato, Hass avocado, Arnette Farms
Meyer lemon cream, grilled Baja shrimp

PROPER CAESAR 24
little gem, torn croutons, black pepper, parmesan
cheese

SM FARMER'S MARKET SALAD 26 gf vg
shaved Weiser Farms vegetables, carrots, cucumber,
bel fiore radicchio, caponata vinaigrette, pecorino
snow

add chicken + 16 | shrimp + 15
add prime steak +25 | salmon + 22

SANDWICHES

CHICKEN CLUB SANDWICH 24
garlic aioli, lettuce, tomato, Nueske bacon,
aged white cheddar, seeded wheat bread

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

GRASS FED BURGER 30
lettuce, tomato, aged white cheddar, Catalina Island
dressing, seeded brioche bun, pickled cucumber spears

VEGAN OPTION AVAILABLE UPON REQUEST

MAINS

VODKA RIGATONI 30 vg
fresh rigatoni pasta, vodka sauce, Parmesan, basil

BEEF BOLOGNESE 33
Wagyu beef, tomato, tagliatelle, parmesan cheese,

CHICKEN MARSALA 40
Mary's organic half chicken, foraged mushroom,
cipollini onion, chicken jus

PAN SEARED SALMON 40
Roman artichokes, blistered heirloom cherry tomatoes,
gremolata

NEW YORK STEAK 62
12oz Creekstone Farm NY strip, Arnette Farm Meyer
lemon aioli, herbed gremolata
served with choice of broccolini or fries

SIDES

MASHED POTATOES 15 vg gf
Vermont cultured butter

SAUTEED BROCCOLINI 18 vg gf
garlic, chili flake, lemon, chili lime vinaigrette

FRENCH FRIES 10 vg
add truffle +8 add parmesan +4

IN-ROOM DINING KIDS MENU

BREAKFAST 6:30AM – 11:30AM

LUNCH & DINNER 11:30AM – 12AM

KIDS BREAKFAST MENU

KID'S PROPER BREAKFAST 15 df
scrambled cage-free eggs, bacon or chicken apple
sausage

ORGANIC OATMEAL 14 vg
vanilla, agave, cinnamon

MINI PANCAKES 15 vg
maple syrup, organic berries

VANILLA YOGURT & GRANOLA 14 vg n
farmer's market berries

DESSERT

TIRAMISU 15
mascarpone cream, Counter Culture espresso,
marsala, biscotti

CHOCOLATE CAKE 16
whipped cacao cream, Turkish coffee cremeux

GELATO 10 v
from our friends at gelato festival
choice of vanilla (v, gf) or chocolate (vg, gf)

CHOCOLATE CHIP COOKIE 5

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

KIDS LUNCH & DINNER MENU

SPAGHETTI & MEATBALLS 16
beef meatballs, San Marzano tomato sauce, Parmesan
(GF Pasta available upon request)

BUTTER & PARMESAN SPAGHETTI 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** 14
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

IN-ROOM DINING LUNCH & DINNER

SUN – WED 11:30AM – 11PM
THUR – SAT 11:30AM – 12AM

SMOOTHIES

Blended with your choice of plant-based milk:
almond, oat, or coconut

PACIFIC BLUE 20 v gf
blue spirulina, young coconut, Coachella Valley
dates, Maui pineapple, blueberries, organic
banana

SUPER GREENS 20 v gf
Kenter farms baby spinach, Bloom Nutrition
greens & superfood, young coconut, Killa Vanilla
ice cream, Coachella Valley dates, vanilla protein
powder

MUSCLE BEACH 20 v gf n
Form Nutrition chocolate peanut vegan protein
powder, maca, organic banana, fair-trade cacao,
young coconut, cinnamon, Royal Jelly powder

AMAZON BERRY 20 v gf n
organic açai, banana, Harry's berries, Bee
Keeper's bee pollen, young coconut, Malibu
Honey raw honey, Weiser Farm beet root

STRAWBERRY GLOW 20 v gf
Moon Juice vegan collagen powder, Harry's
Berries strawberries, young coconut, organic
banana, Coachella Valley dates, Weiser Farm
beet root

WELLNESS JUICES

SUNSHINE 18
orange, apple, aloe vera, turmeric,
lemon, black pepper
supports immune & digestive health

MORNING GREENS 18
cucumber, celery, spinach, lemon, kale, parsley
immune system reboot & boosts energy

BEETLE 18
apple, lemon, ginger, beet
powerful anti-inflammatory & supports immune
system

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

JUICES 10
choice of orange, grapefruit, or pineapple

COFFEE

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

ESPRESSO 7

LATTE 9

POT OF COFFEE 18

COLD BREW 9

CAPPUCCINO 8

SPECIALTY TEAS 7

BEER

CALIDAD LAGER 10

PERONI ITALIAN LAGER 10

NORTH COAST SCRIMSHAW PILSNER 10

SANTA MONICA BREW WORKS INCLINED IPA 10

ERDINGER NON-ALCOHOLIC HEFEWEIZEN 10

IN-ROOM DINING LUNCH & DINNER

SUN – WED 11:30AM – 11PM

THUR – SAT 11:30AM – 12AM

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

PROPER COCKTAILS

ESPRESSO MARTINI 23

Ketel One odka, 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

BAY BREEZE 25

Bacardi Cuatro Anejo Rum, pineapple, cranberry

MOSCOW MULE 21

Ketel One Vodka, ginger beer, lime

MIMOSA 21

Prosecco, choice of orange or grapefruit juice

PROPER REFRESHER 14

cranberry, sprite, lime, mint
Add vodka +7

WINE BY THE GLASS

SPARKLING WINE & CHAMPAGNE

GAMBINO PROSECCO, ITALY NV 18 | 72

JULES SPARKLING ROSE, MANZONI MOSCATO, VENETO, ITA NV 18 | 70

SCHAMBERG BLANC DE BLANCS, CALLSTOGA CALIFORNIA 2020 25 | 110

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE, FRANCE 40 | 160

ROSÉ / ORANGE

LA FETE DU ROSE, COTES DE PROVENCE, FRA 2022 18 | 70

WHITE

IL MASSO PINOT GRIGIO, ITA NV 2021 18 | 80

CLOS DU ROY SANCERRE, FRANCE 2022 19 | 90

ERSOL CHARDONNAY, SONOMA COAST, CALIFORNIA 2021 18 | 72

RED

RISPETTO TOMASSO GAMBINO, CABERNET, PUGLIA, 2023 18 | 70

SIETE FINCAS MALBEC, ARGENTINA 2021 17 | 77

FLOWERS PINOR NOIR, SONOMA COAST, CALIFORNIA 2022 22 | 90

FOLEY JOHNSON CABERNET SAUVIGNON, CALIFORNIA 2020 25 | 113

A \$5 delivery fee and a 20.5% service charge will be added to all orders.

IN-ROOM DINING LUNCH & DINNER

SUN – WED 11:30AM – 11PM

THUR – SAT 11:30AM – 12AM

TO ORDER

Call (310) 620 9990 or
Dial the In-Room Dining button
on your room phone

WINE BY THE BOTTLE

SPARKLING

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE, FRANCE 160

BOLLINGER SPECIAL CUVÉE CHAMPAGNE, FRANCE 185

KRUG 172EME GRAND CUVÉE CHAMPAGNE, FRANCE 425

DOM PERIGNON CHAMPAGNE, FRANCE 2012 550

WHITE

IL MASSO PINOT GRIGIO, ITA NV 2021 80

DENIS JEANDEAU POUILLY-FUISSÉ, FRANCE 2018 166

STONESTREET CHARDONNAY, NAPA VALLEY UPPER BARN 2018 285

RED

FLOWERS PINOT NOIR, SONOMA COAST, CALIFORNIA 2022 90

SIETE FINCAS MALBEC, ARGENTINA 2021 77

FOLEY JOHNSON CABERNET SAUVIGNON, CALIFORNIA 2020 113

CHATEAU DUCRU-BEAUCAILLOU BORDEAUX, FRANCE 2012 600