

START

SAUTÉED BROCCOLINI*	15
garlic, chili, KM39 v, nf	
HAMACHI CEVICHE*	26
aji amarillo, cucumber, red onion, avocado nf, df	
CHEESE & CHARCUTERIE	26
fig & olive tapenade, prosciutto, candied walnuts, sourdough	
BURRATA & CALABRIAN CHILI ARTISAN PIZZA	24
fresh Basil, mozzarella, burrata, spiced honey v, nf	

SALADS

CAESAR SALAD*	21
little gem, parmigiano reggiano, cherry tomato, vegan caesar dressing v*	
CARA CARA CHOPPED SALAD	21
chili-shallot vinegar, roasted corn, jicama, avocado, tortilla strips, queso fresco v*, v, nf, gf	

SALAD ADD-ONS

bacon +4 | chopped chicken +12 |
grilled shrimp +14 | market fish +16 |
skirt steak +20

TACOS two per order

OYSTER MUSHROOM TACOS*	19
al pastor, habanero "crema," salsa roja nf, df, v*	
SHORT RIB BARBACOA TACOS*	23
ancho chile, pickled red onions, avocado, fresno nf	

FISH + MEAT

CHICKEN CLUB	28
avocado, aioli, heirloom tomato, bacon served with herbed french fries nf, df	
PISTACHIO-CRUSTED SALMON	38
7oz salmon, miso harissa carrots, zesty chili-lime cream	
SHRIMP PASTA	37
red bell peppers, blistered tomatoes, garlic breadcrumbs nf	
GOLDEN HOUR BURGER	28
white cheddar, house-made thousand island, served with herbed french fries and pickle spear nf	
PRIME SKIRT STEAK FRITES*	35
porcini rub, chimichurri, frisée nf	

DESSERT

"BLACK FOREST" COOKIES	14
pistachio, cherry, sublime noir vg, v	
STRAWBERRY CHURRO CHEESECAKE BAR	17
lime chantilly, buñuelo crisps v	
BLUEBERRY CHIFFON CAKE	15
yuzu-calamansi curd, candied almonds, vanilla bean ice cream v	

V* NOTATES CAN BE MADE VEGAN | V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | NF NUT FREE | DF DAIRY FREE

Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fera fruit oil from Zero Acre Farms.

Warning: Certain foods & 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 risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. 6% wellness surcharge will be added to assist in providing healthcare benefits for our colleagues.

BEVERAGES

COCKTAILS

REPOSADO & RELAXATION	23
Reposado Tequila, Aperol, lemon, pineapple, tajin	
PROPER MARGARITA	24
LALO tequila, fino sherry, aloe liquor, lime, agave	
PURPLE PARADISE	20
Flor de Caña Rum, ube, coconut, lime, splash of pineapple	

SPIRIT-FREE

HIBISCUS LIMEADE	14
hibiscus syrup, lime, soda	
CUCUMBER SPRITZ	15
fresh cucumber, lime	

BEER

BAD HOMBRE CERVEZA	Boomtown Brewery, DTLA 4.8% abv 12oz	10
NOSE JOB IPA	Boomtown Brewery, DTLA 7.0% abv 16oz	15
SINCERE GINGER AGAVE CIDER	Bonafide, CA 5.6% ab 12oz	12
ESTRELLA GALICIA 0.0% <i>(non alcoholic)</i>	Estrella Galicia, Spain 16.9oz	11

WINE

SPARKLING

Brut, Raventós i Blanc, Blanc de Blanc, Spain 2021	18/72
Rosé Brut, Raventós i Blanc, “de Nit”, Spain 2021	20/80
Champagne, Veuve Clicquot “Yellow Label” Brut NV	28/112

ROSÉ

Sangiovese Rosé, Cassanova Della Spinetta, 2024	18/72
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WHITE

Albariño, Muros Antigos, Vinho Verde, Portugal 2023	19/76
Sauv Blanc, Saint Clair, Marlborough, New Zealand 2024	22/88
Chenin Blanc, Cafe Society, Happy Canyon, Santa Barbara 2024	19/76
Chardonnay, Scar of the Sea, Santa Maria Valley, CA 2023	22/88

RED

Pinot Noir, Pence Vineyard, Santa Rita Hills 2021	18/72
Mencia, Castro Candaz, Raúl Perez, Ribeira Sacra 2021	20/80
Garnacha, Microcósmico, Valdejalón, Spain 2024	21/84
Cabernet, Hobo, Dry Creek Valley 2024	19/76
