

IN-ROOM DINING BREAKFAST

DAILY 6:30^{am} – 11:30^{am}

WELLNESS BOWLS

MARKET FRUIT 22 v

Chef's Selection of Local Organic Fruits
Beylik Farm - Harry's Berries - Munak Ranch
Murray Family Farms - Terry Ranch

YOGURT PARFAIT 22 vg gf n

Sumac Yogurt, Banana, Granola, Berries,
Flamingo Estate Raw Honey

CHIA KEFIR PUDDING 20 v gf n

Blueberries, Goji Berries, Flaxseed,
Granola, Coconut, Mint

ORGANIC STEEL-CUT OATMEAL 20 gf df

Cut Oatmeal, Brown Sugar, Dried Seasonal
Fruit, Honey

PROPER FAVORITES

PROPER BREAKFAST 37

Two Pasture-Raised Eggs Any Style, Sprouted
Hash Brown, Avocado, Sautéed Kale, Toast
*choice of chicken-apple sausage or
Peads & Barnetts Bacon*

POWER OMELET 29 vg

Egg Whites, Kale, Mushrooms, Goat Cheese,
Arugula Frisée,
choice of toast

BREAKFAST BURRITO 28

Scrambled Eggs, Chorizo, Crispy Potatoes, Queso
Chihuahua, Fire Roasted Salsa, Avocado

WHOLE GRAIN PANCAKES 26 gf n vg

Almond Butter, Banana, Blueberries,
Toasted Hemp Seed, Granola, Maple Syrup

TO ORDER

Call (310) 620 9990 or
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on your room phone

TOASTS

Add Two Organic Eggs Any Style +6 | Smoked Salmon +12

AVOCADO TOAST 24 v

Radish, Salsa Macha, Cilantro, Sprouts,
Country Sourdough

SMOKED SALMON 30

Cucumbers, Dill, Cream Cheese, Red Onion,
Capers, Everything Bagel

BREAKFAST SIDES

PEADS & BARNETT BACON 11

CHICKEN APPLE SAUSAGE 10

ALMOND DATE CARDAMOM LOAF 10 vg gf

SEASONAL MORNING MUFFIN 10 vg

BUTTER CROISSANT 8

BAGEL & CREAM CHEESE 10 vg

choice of everything bagel or plain bagel

CHOICE OF TOAST 10 df n

Served With Cultured Butter & Seasonal Jam,
choice of sourdough, seeded whole wheat, gluten-free

COFFEE

From Our Friends At Counter Culture,
served with your choice of milk

ESPRESSO 8

LATTE 9

POT OF COFFEE 18

COLD BREW 9

CAPPUCCINO 9

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 \$6.50 delivery fee and a 20.5% service charge will be added to all orders.

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DAILY 6:30am – 11:30am

FRESH SMOOTHIES

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

PACIFIC BLUE 20 v gf

Bright Energy
Blue Spirulina, Young Coconut, Coachella Valley
Dates, Maui Pineapple, Blueberries,
Organic Banana

SUPER GREENS 20 v gf

Daily Balance
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

Strength & Recovery
Form Nutrition Chocolate Peanut Vegan Protein
Powder, Maca, Organic Banana, Fair-Trade Cacao,
Young Coconut, Cinnamon, Royal Jelly Powder

AMAZON BERRY 20 v gf

Rich in Antioxidants
Organic Açaí, Banana, Harry's Berries, Bee Keeper's
Bee Pollen, Young Coconut, Malibu Honey Raw
Honey

STRAWBERRY GLOW 20 gf

Radiance & Hydration
Moon Juice Vegan Collagen Powder, Harry's Berries
Strawberries, Young Coconut, Organic Banana,
Coachella Valley Dates

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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

SPECIALTY TEAS 8

CHAMOMILE

PEPPERMINT

ENGLISH BREAKFAST

LONG LIFE GREEN

EARL GREY WITH LAVENDER

VANILLA ROOIBOS

MONSOON CHAI

IMPERIAL OOLONG

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IN-ROOM DINING LUNCH & DINNER

SUN – WED 11:30 am – 11pm
THUR – SAT 11:30am – 12 am

STARTERS

CALABRA MEZZE 25 vg n
Hummus, Spiced Lavash,
Farmer's Market Crudité

CHEESE & CHARCUTERIE 35 n
Artisanal Cheese and Charcuterie Selection From
California & Italy, Arnette Farms Apple Chutney,
Seeded Medjool Date Crisps

WHIPPED FAVA 20 n
Black Sesame, Pistachios, Lemon Oil,
Flaxseed Lavash

HOMESTYLE CHICKEN SOUP 16
noodles upon request
Mary's Chicken, Celery, Carrots, Onions

SALADS

GRILLED SHRIMP COBB 32 gf
Grilled Corn, Shiitake Bacon, Cherry Tomato,
Avocado, Meyer Lemon Cream

CALABRA CAESAR 24
Hearts Of Gem, Za'atar Cracker, Parmigiano
Reggiano, Urfa Pepper, Anchovies, Dill,
Tahini Caesar Dressing

THE GARDEN OF GEM SALAD 23 vg
Green Garlic Goddess, Avocado,
Mint Breadcrumbs, Shaved Persian Cucumbers

*Add Chicken + 16 | Shrimp + 18
Add Prime Steak +28 | Salmon + 22*

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SANDWICHES

PROPER CHICKEN CLUB 30
Peads & Barnett Bacon, Gem Lettuce,
Heirloom Tomato, Avocado, Jammy Egg Mayo

PALMA BURGER 36
Peads & Barnett Dry-Aged Beef, White Cheddar,
Red Onion, Special Sauce
*served with choice of fries or market green salad
gluten-free bun available upon request*

CHICKPEA FALAFEL BURGER 28 v
Yellow Tahini, Cucumber, Pickled Red Cabbage,
Tomato, Herb Salad

MAINS

VODKA RIGATONI 32 vg
Calabrian Chili, San Marzano Tomato,
Parmigiano Reggiano, Garden Basil

FAROE ISLAND SALMON 40
Marinated Tomatoes, Couscous, Lemon, Basil

PRIME BAVETTE STEAK 46
Suncoast Farms, Artichokes,
Spring Onion-Chimichurri

CRISPY JIDORI CHICKEN 27
Chile Vinaigrette, Herb Salad, Cucumbers,
Lime

SIDES

MASHED POTATOES 15 vg gf
Vermont Cultured Butter

SAUTEED BROCCOLINI 18 vg gf
Garlic, Chili Flake, Lemon, Chili Lime Vinaigrette

FRENCH FRIES 15 vg
add truffle +8 | add parmesan +4

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IN-ROOM DINING

KIDS MENU

BREAKFAST 6:30am – 11:30am

LUNCH & DINNER 11:30am – 12am

KIDS BREAKFAST MENU

PROPER KID'S BREAKFAST 15 df

Scrambled Cage-Free Eggs,
Pears & Barnett Bacon Or
Chicken Apple Sausage

ORGANIC OATMEAL 14 vg

Cinnamon

MINI PANCAKES 15 vg gf

Maple Syrup, Organic Berries

VANILLA YOGURT & GRANOLA 14 vg n

Farmer's Market Organic Berries

DESSERT

TIRAMISU 15

Mascarpone Cream, Counter Culture Espresso,
Marsala, Biscotti

CHOCOLATE CAKE 17

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 8

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KIDS LUNCH & DINNER MENU

SPAGHETTI & MEATBALLS 16

Beef Meatballs, San Marzano Tomato Sauce,
Parmesan
gf pasta available upon request

BUTTER & PARMESAN SPAGHETTI 15

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 16 gf

Mashed Potatoes, Steamed Organic Broccolini

GRILLED CHEESE 15

American Cheese, Sourdough Bread
choice of french fries or garden salad

CHICKEN TENDERS 16

choice of french fries or garden salad

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SUN – WED 11:30 am – 11 pm

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PROPER COCKTAILS

ESPRESSO MARTINI 23

Ketel One Vodka, Kahlua,
Counter Culture Espresso

OLD FASHIONED 21

Maker's Mark Whiskey, Angostura Bitters,
Simple Syrup

CLASSIC MARGARITA 25

Nosotros 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

IN-ROOM DINING WINE BY THE GLASS & BOTTLE

SPARKLING WINE & CHAMPAGNE

GAMBINO PROSECCO, ITALY NV 18 | 80

JULES SPARKLING ROSE,
MANZONI MOSCATO, VENETO, ITA NV 18 | 80

SCHRAMSBERG BLANC DE BLANCS,
CALISTOGA CALIFORNIA 2020 25 | 110

VEUVE CLICQUOT YELLOW LABEL
CHAMPAGNE, FRANCE 40 | 160

BOLLINGER SPECIAL CUVÉE
CHAMPAGNE, FRANCE 185

KRUG 172ÈME GRAND CUVÉE
CHAMPAGNE, FRANCE 425

DOM PERIGNON
CHAMPAGNE, FRANCE 2012 550

ROSÉ / ORANGE

LA FÊTE DU ROSÉ
COTES DE PROVENCE, FRA 2022 18 | 80

AVALINE ROSÉ
PROVENCE, FRA 16 | 48

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MOSCOW MULE 21

Ketel One Vodka, Ginger Beer, Lime

MIMOSA 21

Prosecco
choice of orange or grapefruit juice

BEER

CALIDAD LAGER 10

PERONI ITALIAN LAGER 10

NORTH COAST SCRIMSHAW PILSNER 10

SANTA MONICA BREW WORKS INCLINED IPA 10

ERDINGER NON-ALCOHOLIC 9

TRUMER PILS 10

WHITE

IL MASSO PINOT GRIGIO,
ITA NV 2021 18 | 80

CLOS DU ROY SANCERRE,
FRANCE 2022 21 | 95

ERSOL CHARDONNAY,
SONOMA COAST, CALIFORNIA 2021 20 | 72

WHITE HAVEN,
MARLBOROUGH NZ 2025 18 | 72

STONESTREET CHARDONNAY,
NAPA VALLEY UPPER BARN 2018 285

RED

RISPETTO TOMASSO GAMBINO,
CABERNET, PUGLIA, 2023 22 | 83

SIETE FINCAS MALBEC,
ARGENTINA 2021 18 | 80

FLOWERS PINOT NOIR,
SONOMA COAST, CALIFORNIA 2022 27 | 120

FOLEY JOHNSON CABERNET SAUVIGNON,
CALIFORNIA 2020 25 | 110

CHATEAU DUCRU-BEAUCAILLOU BORDEAUX,
FRANCE 2012 600