

WINES BY THE GLASS

BUBBLES

PIPER SONOMA BRUT	16 / 78
Sonoma, CA	
PIPER SONOMA BLANC DE BLANC	16 / 78
Sonoma, CA	
PIPER SONOMA BRUT ROSE	16 / 78
Sonoma, CA	
SCHRAMSBERG SPARKLING ROSE	29 / 145
Napa, CA	
PIPER HEIDSIECK	30 / 150
France	

WHITE

DRY CREEK CHENIN BLANC	16 / 62
Sacramento, CA	
FROG'S LEAP SAUVIGNON BLANC	20 / 78
Napa, CA	
FLOWERS CHARDONNAY	23 / 90
Healdsburg, CA	

PINK

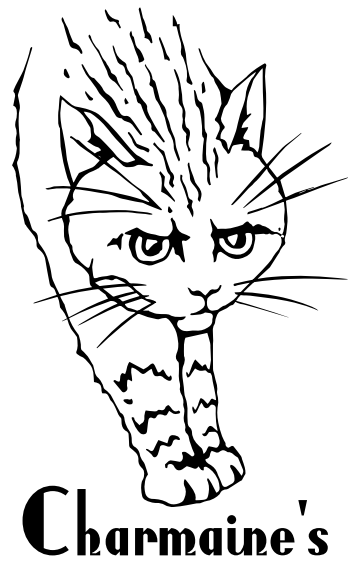
GEHRICKE ROSE	18 / 70
Sonoma, CA	
RIDGE VINEYARDS LYTTON ESTATE ROSE	32 / 125
Healdsburg, CA	

RED

PESSIMIST RED BLEND	18 / 70
Paso Robles, CA	
MARIETTA ZINFANDEL	22 / 92
Healdsburg, CA	
FLOWERS PINOT NOIR	28 / 110
Healdsburg, CA	
SCATTERED PEAKS CABERNET SAUVIGNON	28 / 110
Napa Valley, CA 2021	

BEER

TIERRA MADRE MEXICAN LAGER	10
San Diego, CA	
EAST BROTHER BO PILSNER	12
Richmond, CA	
ALMANAC LAGER	12
Alameda, CA	
ALMANAC HAZY IPA	12
Alameda, CA	
AVAL ROSÉ CIDER	10
Brittany, France	



MARKET OYSTERS	GF DF	1/2 Dozen 30
Mignonette, blue agave tequila cocktail sauce		Dozen 55
VODKA OYSTER SHOOTERS	GF DF	25 each
Grey Goose Vodka		
Add caviar +10		
CALIFORNIA WHITE STURGEON "QUEEN" CAVIAR	GF	15g 70 30g 130
Hand cut Kennebec chips, chive crème fraîche mousse		

ROOFTOP BITES

PROPER FRIES		15
Crisp, golden handcut fries		
Add truffle and parmesan +10		
DEVEILED EGGS	GF DF	8
Chives, cured Fresno chilli, smoked paprika		
Add caviar +10/egg		
ZUCCHINI PLANKS		21
Panko herbs, lemon aioli		
MARINATED CASTROVILLE ARTICHOKE	GF	23
24-hour marinade, Grana Padano, parsley, garlic aioli		
SEASONAL VEGETABLE CRUDITÉ		23
Local harvest, eggplant dip		
CHARCUTERIE & CHEESE		23
Artisanal cheeses, locally cured meats, house accompaniments		
TOASTED FENNEL PRIME RIB SLIDERS		26
Fennel herb crust, Gruyère, horseradish cream, caramelized onions		
HERB MARINATED CHICKEN SKEWERS	GF DF	15
Chicken thigh, chimichurri, flaky salt		
MAINE LOBSTER ROLL		28
Warm butter poached lobster, citrus herbs, brioche, chive butter		

FOR THE TABLE

BAVETTE STEAK TIPS	48
Shropshire Blue, caramelized onions, wild mushrooms, honey balsamic fig reduction	

DESSERT

OREO WHOOPIE PIES	11
Two chocolate, soft cookies with Oreo cream filling	
TIRAMISU	14
Whipped mascarpone, citrus cacao, black tea	
COCONUT PANNA COTTA	GF 13
Coconut custard, topped with mango and crispy rice	

ESPRESSO MARTINI
Vodka, Salted Coffee Amaro, Vanilla, Coconut & Espresso. Rich and velvety espresso martini. Deep coffee notes, warm vanilla undertones, with a smooth balanced finish of fresh espresso crema.
BLACK CAT SOCIETY
Bourbon, Orange Liqueur, Averna & Coco Bitters. Spirit-forward and sophisticated. Layers of baking spices, bittersweet chocolate notes, aromatic citrus oils, with Peychaud's bitters for a smooth, refined finish.

THE JAG
Mezcal, Passion Fruit, Vanilla, Soda & Salted Pineapple Foam. Tropical and refreshing. Full of bright fruit flavors, crisp bubbles, and topped with a silky pineapple foam that adds a creamy texture to an aromatic citrus finish.

MOON BLOSSOM
Vodka, Lychee Sorbet, Blanc Verjus & Orange Wine. Elegant and floral with delicate lychee sweetness. Silky texture and subtle citrus brightness balanced by aromatic bitters and saline.

PROPER MARGARITA
Lalo Blanco Tequila, Fino, Agave & Lime. A clean, elevated margarita with fresh lime, smooth agave sweetness, and a balanced tequila backbone finished with a classic salted rim.

PROPER PALOMA
Tequila or Mezcal, Basil, Grapefruit, Salted Agave & Grapefruit Soda. A vibrant, savory and refreshing paloma. Fresh grapefruit, lime, and salted agave infused with basil. Balanced by your choice of tequila or mezcal. And topped off with sparkling grapefruit soda.

PROPER MARTINI
Olive Oil Washed Grey Goose Vodka, Condesa Gin, Fino & Orange Bitters. A cold, crisp, and spirit-forward martini with subtle citrus aromatics and a clean, elegant finish served exactly to preference.

PROPER GOLD RUSH
Elijah Craig Bourbon, Turmeric & Ginger Honey, Lemon. A warming bourbon cocktail layered with ginger, turmeric honey, and fresh lemon for a bold yet balanced take on the modern classic.

THE GARDEN PURR
Lime, salted basil syrup, ginger, soda

FELINE ROSE
Lyres aperitif, strawberry puree, lemon, soda

BREWDOG NA HAZY AF IPA	10
Las Vegas, NV	