

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

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|----------------|-----------------|
| 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

MONDAY-FRIDAY

11 AM-2 PM

STARTERS

MARINATED OLIVES 10

SPICED ALMONDS 10

LOCAL CHEESES 28

Point Reyes blue cheese, Midnight Moon goat cheese,
Marin camembert cheese, seasonal fruit, cranberry
walnut bread, honeycomb

FRENCH FRIES 13

Add truffle +4

ENTRÉES

BUTTER LETTUCES 23

Cured egg yolk, potato, toma cheese, green goddess
dressing

MENDOCINO CAESAR SALAD 19

Crispy romaine hearts, parmesan wafers, sourdough
garlic croutons, Caesar dressing

THE PROPER CHEESEBURGER 19

Kimchi Thousand Island dressing, butter lettuce, house
pickle, shaved red onion, fries

THE PROPER CLUB SANDWICH 19

House roasted turkey, bacon, avocado, butter lettuce,
tomato, herbed ranch, fries

PAPPARDELLE 24

Spinach, crispy sunchoke, parmesan, sunchoke puree

ADD-ONS

Grilled chicken 8 Avocado 6

Mary's crispy chicken 8 Sunny-side-up egg 4

Bacon 4

DESSERTS

BEIGNETS 12

Caramel & chocolate fudge sauce

MATCHA CHEESECAKE 13

Roasted strawberry, cinnamon, chocolate sorbet

CHOCOLATE LAYER CAKE 13

Coffee crunch & buttercream

NON-ALCOHOLIC 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 7.5

LEMONADE 6

BUBBS 5

CRANBERRY JUICE 8

SPARKLING WATER 6

HOT CHOCOLATE 6.5

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

NON-ALCHOLIC BEVERAGES

COKE 6

SPRITE 6

AQUA PANNA LARGE 12

PELLEGRINO LARGE 12

GINGER ALE 6

PINEAPPLE JUICE 8

ARNOLD PALMER 7.50

BUBBS 5

SPARKLING WATER 6

DIET COKE 6

ICED TEA 7

AQUA PANNA SMALL 7

PELLEGRINO SMALL 7

GINGER BEER 6

TONIC 4

LEMONADE 6

CRANBERRY JUICE 8

HOT CHOCOLATE 6.50