

IN-ROOM DINING BREAKFAST

DAILY 6:30AM – 11:30AM

TO ORDER

Use the Proper app on your TV,
Call (310) 620-9011 or
Dial the In-Room Dining button
on your room phone

Greek Yogurt Parfait 19 vg gf n

Straus Farms Greek yogurt, papaya, kiwi,
hemp seed granola, Flamingo Estate raw
honey, banana

Overnight Oats 19 v gf n

flax seeds, chia seeds, blueberries,
goji berries, toasted coconut,
almond milk

Farmers Market Fruit & Berries 20
chef's selection of local organic fruits

Whole Grain Pancakes 22 gf n
almond butter, banana, blueberries,
toasted hemp seed granola, maple syrup

Avocado Toast 20 v

Hass avocado, sunflower seed salsa
macha, cilantro, pickled shallot, seeded
wheat bread

add poached eggs + 5

add smoked salmon + 8

SB Smoked Salmon 24

Santa Barbara Smokehouse salmon,
pickled mustard seed, whipped labneh,
preserved lemon, capers, open-faced bagel

Proper Breakfast 31

two pasture raised eggs any style,
sprouted hash brown, avocado,
sautéed kale, toast, choice of chicken
apple sausage or bacon

Power Omelet 24 vg

organic egg whites, sautéed baby spinach,
asparagus, goat cheese, sprouted grain hash,
choice of toast

Breakfast Burrito 23

scrambled eggs, chorizo, crispy potatoes,
queso Chihuahua, fire roasted salsa, Hass
avocado

Breakfast Sandwich 20

two eggs any style, wild rocket arugula,
bacon, aged white cheddar, heirloom
tomato, hempseed pesto aioli

BREAKFAST SIDES

Breakfast Protein 8 gf df

choice of smoked pork bacon, chicken-apple
sausage

Almond Date & Cardamom Loaf 9 gf df n

Seasonal Morning Muffin 9 vg gf

Butter Croissant 8 vg

Artisan Bagel 7 vg

add cream cheese +1

Raw Superfood Granola Bar 12 v n

Bread Selection 8

served with cultured butter & seasonal jam,
choice of sourdough, seeded whole wheat,
or rye

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

Sweet Citrus 16

apple, pineapple, lemon, mint

supports immune & digestive health

Fresh Squeezed 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

Marinated Olives 15 v gf
aged modena balsamic

Guacamole, Chips & Salsa 20 v gf df
house made guacamole, fire-roasted salsa,
tortilla chips

Cheese & Charcuterie 24
housemade crostinis, seasonal chutney,
raw honeycomb

Homestyle Chicken Noodle Soup 16
Mary's Chicken, celery, carrots, onions
(*Noodles Upon Request*)

Fritto Misto 25 df
calamari, zucchini, fresh herb,
calabrian chili aioli

Spring Pea & Avocado Dip 18 v gf
farmer's market crudite, basil oil

SALADS

Grilled Shrimp Cobb 30 gf
grilled corn, pancetta, sungold tomato,
hass avocado, Meyer lemon cream

add chicken + 11
add shrimp + 15
add prime steak + 19
add salmon + 22

Proper Caesar 24
little gem, parmesan, torn croutons

Market Greens Salad 16 gf v
heirloom tomatoes, radish, persian
cucumber, lemon thyme vinaigrette

SANDWICHES

Chicken Club Sandwich 24
garlic aioli, lettuce, tomato, Nueske bacon,
aged white cheddar, sourdough

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Grass Fed Burger 28
lettuce, tomato, aged white cheddar,
roasted garlic aioli, seeded brioche bun

Plant Burger 28 v
plant based patty, vegan aioli, arugula,
heirloom tomato, vegan cheddar,
served with choice of french fries,
or market green salad

MAINS

Spicy Rigatoni Alla Vodka 30 vg
fresh rigatoni pasta, vodka sauce,
parmesan, basil
add chicken + 11
add salmon + 22
add shrimp + 15

Beef Bolognese 33
Wagyu beef, tomato, tagliatelle,
parmesan cheese, fennel pollen

Cauliflower Marsala 27 v gf
roasted mushrooms, tuscan kale

Pan Seared Salmon 32 gf df
grilled corn and tomato salad,
charred scallion salsa verde

New York Steak 55 gf
12 oz, rosemary mashed potatoes,
caramelized onion jus, charred broccolini

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

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SMOOTHIES

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

Pacific Blue 20 v gf
blue spirulina, coconut, dates, pineapple,
blueberries, banana

Super Greens 20 v gf
banana, baby spinach, green superfood,
young coconut meat

Muscle Beach 20 v gf n
Form chocolate peanut vegan protein
powder, maca, banana

Amazon Berry 20 v gf n
açai, market berries, bee pollen, coconut,
raw honey

Strawberry Glow 20 v gf
Moon Juice collagen powder, strawberries,
coconut, banana

WELLNESS JUICES

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

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

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

KIDS MENU

Spaghetti & Meatballs 16
organic chicken meatballs, San
Marzano tomato sauce, parmesan
(GF Pasta available upon request)

Butter & Parmesan Fusilli 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

BEER

Calidad Lager 10

Asahi Super Dry 10

North Coast Scrimshaw Pilsner 10

Three Weavers IPA 10

Erdinger Non-Alcoholic
Hefeweizen 10

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PROPER COCKTAILS

Espresso Martini 23

Ketel One vodka, 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

Piña Colada 25

Island Oasis Piña Colada mix,
Bacardi Superior Rum

Moscow Mule 21

Ketel One Vodka, ginger beer, lime

Mimosa 21

Prosecco, choice of orange or grapefruit juice

WINE BY THE GLASS

SPARKLING WINE & CHAMPAGNE

Gambino Prosecco, Italy NV 18 | 80

Chandon Brut Rosé, California NV 22 | 110

Pommery Royal Brut Champagne, France NV 375ml 18 | 34

Schramsberg Blanc de Blancs, Callstoga California 2020 25 | 110

Veuve Clicquot Yellow Label Champagne, France 40 | 160

ROSÉ / ORANGE

Domaine Saint-Pons Rosé, Provence, France 2020 18 | 80

WHITE

Livio Felluga Pinot Grigio, Italy 2021 18 | 80

Clos du Roy Sancerre, France 2022 19 | 90

Wonderland Project Chardonnay, California 2021 19 | 96

RED

Inception Pinot Noir, California 2020 20 | 100

Siete Fincas Malbec, Argentina 2021 17 | 77

Le Bordeaux de Sirech Blend, Bordeaux, France 2019 20 | 90

Foley Johnson Cabernet Sauvignon, California 2020 25 | 113

IN-ROOM DINING LUNCH & DINNER

SUN – WED 12PM – 11PM

THUR – SAT 12PM – 12AM

WINE BY THE BOTTLE

SPARKLING

Veuve Clicquot Yellow Label Champagne, France 160

Bollinger Special Cuvée Champagne, France 185

Krug 170^{EME} Grand Cuvée Champagne, France 425

Dom Perignon Champagne, France 2012 550

Billcart-Salmon Champagne Rosé, France 180

WHITE

La Staffa Verdicchio, Italy 2021 80

Denis Jeandeau Pouilly-Fuissé, France 2018 166

Gran Moraine Chardonnay, Oregon 2018 145

RED

Browne Family Heritage, Pinot Noir, Oregon 2019 100

Siete Fincas Malbec, Argentina 2021 77

Foley Johnson Cabernet Sauvignon, California 2020 113

Chateau Ducru-Beaucaillou Bordeaux, France 2012 600

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