EAT • DRINK • GATHER

PROPER
RESTAURANT & BAR

ALL DAY MENU

CHEF FEATURES

BANGIN' GROUPER 42
Tempura fried grouper over steamed white rice and vegetable stir fry with an Asian sweet & sour sauce.

CHEF NICK'S REDFISH & GRITS GF 38
Blackened redfish and sautéed shrimp over Parmesan cheese grits, wilted spinach, and roasted Roma tomatoes - topped with a creamy creole sauce

TERIYAKI TENDERLOIN 49
Fork-tender, seared & sliced 8oz. filet of beef on a bed of stir fry vegetables and topped with a tangy teriyaki sauce

PROPER CATCH MKT
Our fish of the day, blackened, grilled, or fried and served with soup or salad and any one side.

LARGE PLATES

BEER BATTERED FISH & CHIPS 25
Southern California memories abound - A properly large portion of crispy tempura beer-battered cod served with steak fries, house tartar, and creamy slaw.

SPICY VEGETABLE FRIED RICE 21
Asian inspired with carrots, Napa cabbage, spinach, sno peas, sesame, ginger, tamari, and spices.
Add chicken 8.5 | Add shrimp 10 | Add Fish Of The Day MKT
Available after 4pm

NASHVILLE HOT CHICKEN MAC 24
That's right, we did it. Creamy mac & cheese topped with Nashville hot chicken bites and tangy slaw.

GIRL DINNER 30
Our Avocado-Caesar salad, side of steak fries, and a Nitro Espresso Martini.
No judgement here.

FOR THE TABLE

SO, YOU GOT DUMPED? 115
A heaping pile of fries with our favorite dipping sauces and a bottle of Veuve Clicquot Yellow Label Brut Champagne to drown your sorrows in.
Go ahead, you deserve it.
Serves 4, unless you really got dumped.

KOREAN BARBECUE PORK BITES GF 23
Crispy pork bites & Brussels tossed in Korean sticky sauce atop steamed white rice with crispy garlic, sesame, pickled cucumbers, and roasted peanuts

PUB WINGS 16
(8) wings & drums one of two ways:
Tossed in tangy valentina sauce with blue cheese or ranch dipping sauces OR
Pan-fried in Thai sticky sauce with fresh ginger, sesame, and cilantro

POKÉ WONTONS* 24
Yellowfin Tuna Poké atop an edamame-ginger spread with sriracha, cilantro , and seasame- served with crispy wonton chips

CRAB & ARTICHOKE DIP 21
Warm, creamy dip of lump blue crab and artichoke served with artisanal crackers & warm naan

MEDITERRANEAN WHIPPED FETA 16
with mint, parsley, crushed pepitas & pistachios and served with fresh veggies and warm naan
Add hot honey +2

GIANT PRETZEL 16
This is your beer's best mate. Our giant pretzel dusted with Kosher salt and served with a creamy cheese sauce, whole-grain mustard, and house-made pickles.
Add a grilled sausage +8

SIDES

STEAK FRIES
CLASSIC SLAW
PARMESAN CHEESE GRITS
ROASTED SEASONAL VEGETABLES
CREAMY MAC & CHEESE
PROPER SIDE SALAD
AVO-CAESAR SIDE SALAD
SOUP OF THE DAY

SHAREABLE SWEETS

WARM BUTTER CAKE 16
Buttery pound cake with a warm cream cheese filling, vanilla ice cream, and strawberry coulis.

AUNT YOLANDA'S BROWNIE 14
Giant hot fudge brownie, vanilla ice cream, fresh whipped cream & chocolate sauce.
Like a warm hug from Aunt Yolanda.

BROWNED-BUTTER CHEESECAKE 12
Vanilla cheesecake topped with browned-butter pecans, caramel drizzle, and fresh whipped cream - you can't eat just one bite!

SANDWICHES

You'll need both hands for these sandwiches. Served with steak fries.
Substitute salad, soup, or veggies +3.5. Gluten Free Buns Available +2.

U.F.C BURGER* 29
Two 4-oz. smash patties topped with seared pork belly, onion strings, American cheese, bacon jam, Comeback sauce, house dill pickles, lettuce, tomato & onion.

SHRIMP ROLL 25
Tangy shrimp salad, old bay fries, and crispy capers atop a toasted, buttery brioche bun - served with old bay fries

FISH SANDWICH MKT
You're at the beach! Grilled, blackened, or fried on a warm brioche bun with creamy slaw and tangy remoulade

PROPER BURGER* 17
A true and Proper classic with two 4-oz. smash patties, lettuce, tomato, sliced red onion, house dill pickles, and American cheese.
Enhance your burger:
Bacon +3 Bacon Jam +3
Avocado +2 Onion Strings +2

NASHVILLE HOT CHICKEN SANDWICH 17
Our take on Music City-style fried chicken- piled on a warm brioche bun with creamy slaw, house pickles, and Dijon mustard-mayo.
Get it "Peyton Style" without the Nash Hot heat but added onion strings +2

LIGHTER FARE

POKÉ BOWL* 28
Tuna Poké atop steamed white rice, seaweed salad, edamame, krab salad, pickled cucumbers, avocado, sesame, eel sauce, and cilantro

MISO MUSHROOM BOWL GF 17
A bowl-full of colorful flavors. Marinated portobello mushrooms, quinoa, spinach, avocado, red cabbage, edamame, and carrots drizzled with miso-ginger dressing.

SO FRESH, SO CLEAN GF 21
Seasonal roasted vegetables and house-made hummus drizzled with 30a Olive Oil's 25-Star Balsamic and Meyer Lemon olive oil. Chef's kiss!

AVOCADO-CAESAR SALAD 16
Crisp romaine, Avocado-Caesar dressing, shaved Parmesan, and garlic croutons

PROPER SALAD GF 16
Mixed greens, baby heirloom tomatoes, shaved red onions, shaved Parmesan, and Balsamic Vinaigrette.
Substitute feta or blue cheese crumbles +2

DILLY DILLY BOWL GF 18
A Mediterranean favorite. Quinoa, pickled red onions, feta, cucumbers, mixed greens, roasted chickpeas, lots of fresh dill, and our champagne-dill vinaigrette

ADD TO ANY SALAD OR BOWL
Chilled Lump Blue Crab +15
Grilled or Blackened Fish of The Day MKT
Nashville Hot Chicken Bites +10
Grilled or Blackened Shrimp +10
Grilled or Blackened Chicken +8.5

SPECIALTY COCKTAILS

Crafted with Intention.

ANGEL'S ENVY OLD FASHIONED 21
Angel's Envy Bourbon, Angostura Bitters, Molé Bitters, Bourbon Barrel Maple

BANANAS PROPER 21
Angel's Envy Port Finished Bourbon, Banana-Pecan Simple, Angosturra Bitters, Brûléed Banana

NITRO ESPRESSO MARTINI 16
Blue Ice Double Espresso Vodka, Turbinado, Coffee
Add Bailey's +2

LUCID MELON 16
Wodka Vodka, Watermelon Juice, Citrus, Simple, Sparkling Water, Basil Oil

CRYPTO MILLIONAIRE MARGARITA 26
Patron Reposado Mini Bottle, Grand Marnier, Agave, Citrus, Lime Zest Salt

PATRON MANGO-HABAÑERO MARG 20
Habañero-infused Patron Silver, Mango Purée, Agave, Orange Liqueur, Citrus, Tajin Rim

PATRON STRAWBERRY-JALAPEÑO MARG 20
Jalapeño & Basil-infused Patron Silver, Agave, Strawberry Puree, Tajin Rim

HAPPY HOUR DAILY 4-6PM
All Specialty Cocktails $12

THE PRETENDER 17
Milk-washed Clarified Four Roses Bourbon, Lemon, Peychaud's Bitters, Simple, Cabernet Float

HAVANA DAYDREAMIN' 16
Waterman's 8 Bells Rum, Pineapple, Citrus, Mint, Turbinado, Angostura Bitters, Myers Float

ROSEMARY RAPTURE 16
St. Germain, Rosemary Simple, Lemon, Mint, Prosecco, Sparkling Water

RASPBERRY COLLINS 16
Bombay Sapphire Gin, St. Germain, Raspberry, Lemon, Sparkling Water

RED WINE

CABERNET SAUVIGNON

JUSTIN, CA.	16/56
DAOU, REALIST, CA.	13/46
CAPP HERITAGE, CA.	60
DAOU, RESERVE, CA.	80
CAYMUS, CA.	160

PINOT NOIR

GEARBOX, CA.	14/48
BELLE GLOS, CA.	19/65
FERRARI-CARANO, CA.	70
LANDO, CA.	125

OTHER REDS

BLEND, DAOU, PESSIMIST, CA.	12/42
CHATENEUF DU PAPE, MAISON LAVAU, CA.	65
MALBEC, MYSTIC ANDES, AR.	42
RIOJA, FYA, SP.	38
BLEND, THE DON PASO ROBLES, CA '20.	100
BLEND, GROTH, CA.	195

WHITE WINE

CHARDONNAY

DECOY, CA.	16/56
STAG'S LEAP, CA.	13/46
PAUL HOBBS CROSSBARN, CA.	70
SALEXIS, CA.	65

OTHER WHITES

SAUVIGNON BLANC, WHITE HAVEN, NZ.	13/46
SAUVIGNON BLANC, DAOU, OPTIMIST, CA.	12/42
PINOT GRIGIO, TEANUM, IT.	11/38
ROSÉ, ST. NABOR, FR.	12/42

SPARKLING

PROSECCO, SANTA ELVIRA, IT.	12/42
PROSECCO, BERVINI BRUT ROSÉ, IT.	12/42
CAVA, FREIXENET BLANC DE BLANC, SP.	12/42
CHAMPAGNE, MOET & CHANDON BRUT IMPERIAL, FR.	120
CHAMPAGNE, LAURENT-PERRIER BRUT LA CUVÉE, FR.	95
CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL, FR.	110
CHAMPAGNE, MICHEL GENET BRUT ROSÉ GRAND CRU, FR.	110

FROZENS

MARG 12.5
You know what this is.
Add a Patron floater +3

FROSÉ 12.5
Ours is better.
Add a Grey Goose floater +3

FROZEN LEMONADE 8.5
Non-Alcoholic

DRY COCKTAILS

All fun, zero alcohol.

GOLDEN HOUR 12
Fresh Carrot, Orange, Lemon, Ginger Syrup, Sparkling Water

GREEN HYDRATION 12
Cucumber, Citrus, Coconut Water, Matcha, Agave, Mint

LIGHT & HAPPY 12
Elderflower Elixir, Rosemary Simple, Lemon, Sparkling Water, Charred Rosemary

JOIN OUR FOUNDER'S CLUB

- Customized 21-oz. mug, stored at Proper - larger draft beer pours for the price of a pint
- Annual Proper Hat & T-shirt
- 10% off ALL draft beer, liquor, & wine
- $200 Proper Gift Card
- Extended Happy Hour
- Invitation to our annual private Founder's Club dinner
- Access to exclusive events
- Bragging rights

Scan to Join **Scan to Join**

Wi-Fi Password: properguest

*Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.

Customer Notice: Prices listed on our menu reflect our cash price. Our regular price includes a 4% non-cash adjustment. We offer savings when you pay with cash.

A 2% Arts & Entertainment fee is added to all purchases to provide & promote a wide variety of cultural, charitable, and entertainment activities for the community. If at any time you choose not to participate please let us know and the fee will be removed from your check.

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18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE