

Proper Social Hour

MONDAY TO FRIDAY 3 PM TO 6 PM

(available in the bar area only)

SNACKS

MARINATED OLIVES \$3 | MIXED NUTS \$3

HOUSE WINE *Red, White, Rosé, or Sparkling*

DRAFT BEER

1903 Lager, 805 Honey Blonde, Boomtown IPA, Sculpin IPA, Craftsman Heavenly Hefe, Trustworthy Hoppy Amber Ale

DEVEILED EGGS

CRISPY TRUFFLE BRUSSELS

Blistered capers, truffle oil, sea salt

HOUSE MADE CHIPS & GUACAMOLE

\$6

WELL DRINKS

HOUSE MARGARITA

FLINTRIDGE MULE

Lvov Vodka, ginger beer, crushed ice, candied ginger

BRUSCHETTA CROSTINIS (3)

\$7

SPECIALTY COCKTAIL

CAULIFLOWER HUMMUS

made with chickpeas, cauliflower and curry with house flatbread

MARGARITA FLATBREAD

PROPER CAULIFLOWER NACHOS

\$8

SHORT RIB TACOS (2) *with chips and salsa*

CHEESE BOARD *3 cheese assortment, crostinis, dried fruit*

HAPPY HOUR SLIDERS (3)

\$9



BEER



DRAFT

FIRESTONE 805 BLONDE \$8

Paso Robles, CA

1903 CRAFTSMAN LAGER \$8

Pasadena, CA

BOOMTOWN IPA \$8

Los Angeles, DTLA

SCULPIN IPA \$8

Los Angeles, DTLA

BRASS JAR HOPPY AMBER \$8

Trustworthy Brewery, Burbank CA

HEAVENLY HEFE \$8

Craftsman, Pasadena, CA

BOTTLED

Coors Light \$5

Michelob Ultra \$5

Heineken \$6

Blue Moon \$5

Modelo Especial \$6

Old Rasputin, Imperial Stout \$7

Stiegl, Radler (*Grapefruit*) \$6

Glutenburg, IPA (*Gluten Free*) \$6

Bitburger (*Non Alcoholic*) \$5

Seasonal Cider \$6



WINE FLIGHTS



UNIQUE WHITE FLIGHT (*three 2 oz. pours*)

Sauvignon Blanc | Reisling | Viognier \$15

OAKED VS. UN-OAKED FLIGHT (*three 2 oz. pours*)

Sisters Forever | Kali Hart | Rombauer \$18

ROSÉ ALL DAY FLIGHT (*three 2 oz. pours*)

Angels & Cowboys | Raeburn | Pedroncelli \$14

UNIQUE RED FLIGHT (*three 2 oz. pours*)

Malbec | Sangiovese | Zinfandel \$18

CABERNET FLIGHT (*three 2 oz. pours*)

Aviary, *Napa Valley* | Justin, *Paso Robles* | Austin Hope, *Paso Robles* \$18

BIG RED FLIGHT (*three 2 oz. pours*)

Fess Parker Big Easy, *Blend* | Tenent, *Syrah* | Cooper & Thief, *Blend* \$18

Featured Cocktails

{CLASSIC COCKTAILS WITH A MODERN TWIST}

ROCKS

ELDERFLOWER G+T | \$13

Mulholland Gin, St. Germain, elderflower tonic, cucumber, juniper berries, lavender sprig

SEASONAL MULE | \$12

(changes with seasonal ingredients)

CALL ME OLD FASHIONED | \$13

Four Roses Bourbon, Angostora bitters, cherry & orange

RASPBERRY BOURBON SMASH | \$13

Four Roses Bourbon, muddled raspberries, simple syrup, lemon juice, mondo ice cube
Bartender Cred: Ambre Janie

STRAWBERRY SPRITZ | \$11

house infused strawberry vodka, muddled strawberries, Liquor 43, sparkling wine, served over ice

KUMQUAT MARGARITA | \$13

Sauza Blue Agave Tequila, muddled kumquats, kumquat liqueur, agave syrup, citrus juice
Bartender Cred: Jesse Luken

BUTTERFLY EFFECT | \$13

Grey Goose La Poire, butterfly pea simple syrup, citrus, pineapple juice, crushed ice, orange bitters
Bartender Cred: Jansen Lashley Haynes

PIMM & PROPER | \$12

Pimms No.1, Effen Cucumber Vodka, ginger beer, cucumber, strawberries, orange slices, crushed ice

GRAPEFRUIT RICKEY | \$13

Ketel One Vodka, grapefruit juice, St. Germain, tonic water, crushed ice



Featured Cocktails

{CLASSIC COCKTAILS WITH A MODERN TWIST}

UP / MARTINIS

PROPER DIRTY MARTINI | \$16

Grey Goose Vodka, dry vermouth, olive brine, blue cheese stuffed olives

UPPER EAST SIDE | \$13

Effen Cucumber Vodka, muddled cucumber & mint, fresh lime juice, simple syrup, cucumber ribbon

STRAWBERRY LEMON-THYME | \$15

House infused strawberry vodka, muddled strawberries, lemon-thyme simple syrup, lemon squeeze, sugared rim

BLACK MANHATTAN | \$15

Rittenhouse Rye Whiskey, Averna, orange bitters, Angostura bitters, orange twist
Bartender Cred: Joe Lysle

LAVENDER BEE'S KNEES | \$13

Mulholland Gin, lavender honey syrup, lemon juice, lavender bitters, lavender blossom

ROSE PETAL MARTINI | \$14

Mulholland Gin, Pamplemousse liqueur, rose lemonade, grapefruit juice, rose water, dried rose petals

THYME FOR MEZCAL | \$14

Verde Mezcal, St. Germain, thyme simple syrup, lime juice
Bartender Cred: Jesse Luken



THE CLASSICS

Flintridge Mule \$10 | Proper Margarita \$11 | Negroni \$12

Boulevardier \$13 | Sazerac \$13 | Side Car \$12

Lemon Drop \$12 | Cosmo \$12

Wine List

BUBBLES

HOUSE SPARKLING *California* \$8 (glass)

PROSECCO *La Marca, Italy (split, mini bottle)* \$10

SPARKLING WINE *Schramsberg, Napa Valley (half bottle)* \$35

CHAMPAGNE *Veuve Clicquot, Yellow Label* \$99

WHITE & ROSÉ WINE

PINOT GRIS *MacMurray Ranch, Russian River Valley, Sonoma* \$10 | \$35

SAUVIGNON BLANC *Esk Valley, Marlborough New Zealand* \$11 | \$38

CHARDONNAY *Sisters Forever, Central Coast, Un-oaked* \$9 | \$32

CHARDONNAY *Talbott, Kali Hart, Monterey, CA* \$12 | \$42

CHARDONNAY *Rombauer Vineyards, Napa Valley, 2017* \$19 | \$84

VIOGNIER *Cass Winery, Paso Robles* \$10 | \$35

RIESLING *A to Z Wineworks, Oregon* \$10 | \$35

ROSÉ *Angels & Cowboys, Sonoma, CA* \$9 | \$32

ROSÉ *Raeburn, Russian River Valley, CA* \$10 | \$35

ROSÉ *Pedroncelli, Paso Robles, California* \$11 | \$38

RED WINE

PINOT NOIR *Calista, The Coast Range, CA* \$9 | \$32

PINOT NOIR *Carpe Diem, Anderson Valley, CA* \$16 | \$56

SANGIOVESE *Pedroncelli, Alto Vineyard, Sonoma* \$11 | \$40

MALBEC *Writer's Block, Lake County, CA* \$11 | \$40

CABERNET SAUVIGNON *Aviary Cellars, Napa Valley* \$10 | \$32

CABERNET SAUVIGNON *Justin, Paso Robles, CA* \$16 | \$56

CABERNET SAUVIGNON *Austin Hope, Paso Robles, CA* \$18 | \$63

ZINFANDEL *Earthquake, Lodi, CA* \$14 | \$49

SYRAH *Tenent "The Pundit," Columbia Valley, WA* \$13 | \$45

SPECIAL SELECTION BOTTLES



CAKEBREAD CELLARS *Sauvignon Blanc, Napa Valley, CA* \$68

RIDGE VINEYARDS *Zinfandel, Pagani Ranch, Russian River* \$84

THE PRISONER *Red Blend, Napa Valley* \$99

CHATEAU MONTELENA *Cabernet Sauvignon, Napa Valley* \$96

JUSTIN *Isosceles Red Blend, Paso Robles* \$110