



# FLINTRIDGE PROPER IDENTITY

REVERSED



BLACK & WHITE  
REVERSED



2-COLOR



BLACK & WHITE



CIRCULAR AND STAMP



NAME ONLY



COLORS



PMS 1807  
CMYK 4/100/96/35  
RGB 161/15/23



PMS 4975  
CMYK 5/60/100/90  
RGB 58/18/0



# The Neighborhood Restaurant & Bar... *Reinvented.*



Inspired Menus • Fresh, Local Ingredients  
Killer Kids Menu • Classic Cocktails &  
Fine Wine • The World's Largest  
Selection of Gins

Breakfast, Lunch, Dinner, Pub Snacks



464 Foothill Blvd. | 818.790.4888 | [TheProper.com](http://TheProper.com)

# PROPER CAFÉ

Our Coffee & Espresso are locally roasted and blended specially for us to be rich and bold yet incredibly smooth. *The Best Cup in Town.*



Photography by Amanda Laskin



\* - there is no coffee in this drink



*Introducing our neighborhood restaurant and classic cocktail bar, serving delicious, fresh food & drink throughout the day.*

Inspired menus ♦ Fresh, local ingredients ♦ Gourmet coffee & house baked pastries ♦ Killer kids menu ♦ Classic cocktails & fine wine ♦ Late night pub fare ♦ The world's largest selection of gins ♦

## NOW SERVING BREAKFAST & LUNCH

Starting Monday, April 8th, The Proper will be open for breakfast, lunch and dinner—plus we'll be serving our pub menu till late.

Check back for the announcement of our official **Grand Opening**, coming soon!

### HOURS

Mon. - Thu.	8 am - Midnight
Friday	8 am - 1 am
Saturday	9 am - 1 am
Sunday	9 am - Midnight
Pub Menu	5 pm - 11 pm

Meet You at the Proper.

818.790.4888 | TheProper.com



464 Foothill Boulevard  
La Cañada Flintridge, CA 91011  
818.790.4888 | TheProper.com

This card may be applied toward any purchase at Flintridge Proper Restaurant & Bar. This card will not be replaced if lost or stolen and the user will not be issued any cash back.

Please visit the Flintridge Proper to obtain the card balance.

# Always the Proper Gift.













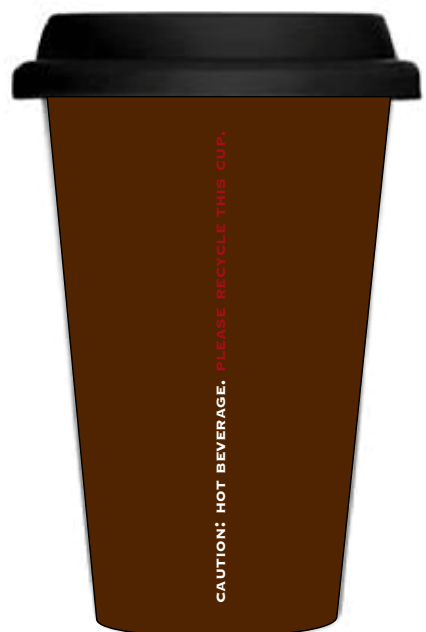
## TO-GO COFFEE CUPS



FRONT



BACK



SIDE





"Any day that starts with  
a cocktail is a good day."

## CHAMPAGNE COCKTAILS

**PROPER MIMOSA**  
or Grapefruit Mimosa 8

**BELLINI**  
Peach Puree 8

**ELDERFLOWER KIR**  
Housemade Elderflower Syrup 8

**DEATH IN THE AFTERNOON**  
Invented by Ernest Hemingway—French  
Sparkling wine, Absinthe, Simple and Lemon 9

## CLASSIC EYE OPENERS

**PROPER SCREWDRIVER OR GREYHOUND**  
Squeezed-to-Order OJ or Grapefruit 9

**PROPER BLOODY MARY**  
House recipe with Chef Kevin's Housemade  
Hot Sauce 9

**APEROL SPRITZ**  
The classic Venetian Aperitivo—Lied Prosecco  
with Aperol and Soda 9

**THE RAYMOND COCKTAIL**  
Light and Refreshing - Fresh Squeezed Orange &  
Carpano Antiqua Formula Sweet Vermouth 8

**CORPSE REVIVER NO. 2**  
The Quintessential Hangover Cure—Gin,  
Fresh Lemon, Cointreau, Cocchi Americano  
& a touch of Absinthe 10

## COFFEE COCKTAILS

**CAPÉ NORMAN**  
The way they take their coffee in Normandy,  
France—a Shot Espresso with a splash of  
Apple Brandy 8

**CAPÉ ROYAL**  
Coffee, Cognac, Half & Half and sugar 11

**LIQUID ALARM CLOCK**  
Double Shot of Espresso, Dark Rum, Cointreau,  
Simple, Condensed Milk with a Nutella Rim 12

## PROPER BREAKFAST

### FRESH BAKED PASTRIES

**BLOOMIN' ORANGE BUN**  
A baked-to-order, shareable "petal" of Orange Pull-Apart Bread  
topped with Cream Cheese Icing 5

Nutella Puff Tart 35      Local Honey Scone 35

### BREAKFAST PLATES

**CONTINENTAL BREAKFAST**  
Freshly Baked Honey Scone with Farmer's Market Fruit and Farmstead Yogurt 9

**REAL AMERICAN BREAKFAST**  
Local Free-Range Eggs, choice of Artisanal Bacon, Housemade Sausage Patty or Ham Steak  
with our famous Smooshed Potatoes, Toast & Housemade Jam two eggs 9 | three eggs 11      Sub Egg Whites +3

**BUILD-YOUR-OWN OMELET**  
Served with Smooshed Potatoes, Toast & Housemade Jam 12  
*Choose three fillings (then +2 for each additional):*  
Meats—Ham, Bacon, Housemade Sausage  
Cheeses—Housemade American, Herb Cheddar, Aged Provolone  
Veggies—Tomatoes, Peppers, Onions, Jalapenos, Arugula,  
Fresh Salads, Roasted Mushrooms, Asparagus, Avocado

**CRAB HASH**  
Blue Crab, Asparagus, Mehnd Leeks, Smooshed Potatoes & Rooftop Herbs  
topped with Poached Eggs & Proper Hollandaise 16

**HOUSEMADE BISCUITS & GRAVY**  
Housemade Biscuits, Housemade Breakfast Sausage & Bacon and Traditional White Gravy 10

**PROPER BREAKFAST SANDWICH**  
Sausage Patty, "Omelette-style" Eggs and American Cheese on a Biscuit,  
all of it Housemade, with Smooshed Potatoes 9

**PROPER PANCAKES**  
Light and fluffy with Good Butter and real Maple Syrup short stack 8 / full stack 10

**PROPER BENEDICT**  
Poached Eggs, Country Ham and Fresh Béarnaise on Housemade  
English Muffin with Smooshed Potatoes or Green Salad 13

**CAMPFIRE BREAKFAST**  
Cast Iron Skillet loaded with Buttered Grits, Pan-Fried Eggs, Pot Roast and Brussels Sprouts 15

**SIDES**  
Toast & Housemade Jam, Two Eggs Any Way, Double Smoked Bacon,  
Buttered Grits, Housemade Biscuit 12 ea.

*Grits free options available for many dishes—ask your server.*

## SQUEEZED-TO-ORDER JUICES

**ORANGE OR GRAPEFRUIT 3**  
**STRAWBERRY, PINEAPPLE, ORANGE BLEND 4**

### COFFEE & ESPRESSO

*Our Proprietary Blend of  
Locally Roasted Gourmet Coffee*

**PROPER COFFEE 3**  
**ICED COFFEE OR SPARKLING ESPRESSO 3**

**ESPRESSO 2.25 / 3.25**  
**CAPPUCINO, LATTE OR BREVE 3.50 / 4.25**

**MACCHIATO, AMERICANO  
OR CAFÉ AU LAIT 3 / 3.75**

**MOCHA**  
Espresso, Steamed Milk  
& Housemade Chocolate Sauce 3.50 / 4

### SIGNATURE COFFEE DRINKS

**ANGELS CREST CAFÉ** Coffee topped with  
Housemade Whipped Cream 3

**CAFÉ ARROYO** Espresso, Steamed Milk, Local  
Honey & Cinnamon 3

**CAFÉ DUNHIRE** Layers of Espresso, Condensed  
Milk & Fresh Whipped Cream 3.75

**FOOTHILL "FLOAT"** Iced Coffee or Espresso  
with Housemade Ice Cream 5

**MILKY WAY** White Chocolate Mocha with  
Whipped Cream & Caramel Sauce 4

### HOT CHOCOLATE

*with Housemade Chocolate Sauce*

**PROPER HOT CHOCOLATE**  
with Housemade Whipped Cream 4

**HOT CHOCOLATE "FLOAT"** Chilled then topped  
with Housemade Ice Cream 5.66

### TEA & CHAI

*Local LAMILL Organic Teas*

**BLACK** English Breakfast or Earl Grey 3

**GREEN** Jasmine 3

**HERBAL** Chamomile or Mint 3

**CHAI TEA LATTE** 3.50

**VANILLA CHAI** 3.50

**TRINIDAD PASSION ICED TEA** 3.75

## HOUSE COCKTAILS

**THE FLINTRIDGE PROPER**  
Zaya Trinidad Rum, Local Avocado  
Honey Syrup, Fresh Lime & Egg White 11

**DEVIL'S GATE**  
Plymouth Navy Strength Gin, Serrano Pepper,  
Blackberries, Basil, Lemongrass Syrup & Fresh  
Lemon topped with Housemade Ginger Beer 11

**SWITZER CAMPFIRE**  
Vida Mezcal, Volver Jalisco, Lime,  
Agave & Muddled Strawberries 11

**THE DESCANSO**  
Rose Petals, Housemade Elderflower Syrup,  
Hendrick's Gin, Fresh Lemon topped with  
Champagne 11

**THE CURIOSITY**  
Bulleit Bourbon, Fresh Sage, Cranberries,  
Lemon & Housemade Grenadine 12

**THURSDAY CLUB COCKTAIL**  
Remy Martin VSOP Cognac, Barrel-Aged House  
Bitters, Fruit, Sugar served over crushed ice 12

*Ask about our Cocktail Sliders*

## UNDERGRADUATE COCKTAILS

*(Spirited yet Spirit-Free)*

**THE REBEL**  
Housemade Ginger Beer, Topped with Crushed Ice  
and a Bloody Splash of Raspberry Syrup 5

**THE GOLDEN KNIGHT**  
Golden Housemade Elderflower Soda topped  
with Fresh Whipped Cream 5

**THE SPARTAN**  
A scoop of Housemade Vanilla Ice Cream floating  
on top of a mug of really good Root Beer 7

**THE SACRED HEART**  
What a Shirley Temple wants to be—Housemade  
Lemon/Lime Soda & Housemade Grenadine 4

**SUICIDE SQUAD**  
Become a chemist like the "Suicide Squad" boys  
who founded JPL. You'll get a test tube rack of  
flavored syrups and a beaker of sparkling water to  
create your own personal Suicide Soda 9

## PROPER DINNER

**BLOOMIN' BACON BREAD**  
A shareable "petal" of freshly baked Bacon-Cheddar Pull-Apart Bread  
topped with Caramelized Onion Glaze 6

### STARTERS

**DEVILED EGGS**  
Topped with Cold Fried Chicken  
& House-Pickled Onions 6

**CLAM CHOWDER CROQUETTES**  
Deep fried Balls of Housemade Clam Chowder  
with Tabasco Aioli 8

**ARTISANAL CHEESE BOARD**  
A selection of Artisanal Cheeses with Housemade  
Jam, Honey, Nuts & Rustic Bread 19

### SALADS

**FOOTHILL GREENS**  
Native Hahamonga Greens with Proper Vinaigrette 7

**THE WEDGE**  
with Housemade Danish Blue Cheese Dressing,  
Diced Tomato, Avocado & Crumbled Bacon 8

**TURKEY POT PIE**  
Braised Turkey & Carrots, Potatoes, Peas & Pearl Onions  
in a Rich Gravy with Flaky Top and Broom Crusts 18

**CRISPY SKIN CHICKEN**  
Pan-Seared Free-Range Chicken Breast with  
Beer-Braised Green Beans, Smooshed Potatoes,  
Baby Carrots and Thyme Jus 19

**PROPER BURGER**  
Fresh-Ground Grass-Fed California Beef, Housemade American  
Cheese, Thousand Island and Shredded Lettuce w/ Proper Fries 14  
*Add Double Smoked Bacon +3*

### ENTRÉES

**STEAK DINNER**  
8 oz. Dry-Aged Denver Steak with  
Beefy Potatoes and Market Veggies 28

**POT ROAST**  
Fall-off-the-bone Braised Beef with  
Buttered Grits and Noel's Braised Sprouts 19

**GRILLED SALMON**  
Sustainable Scottish Salmon with Black  
Lentils, Grilled Asparagus, Marinated  
Tomatoes and Sherry Vinaigrette 21

**MARKET VEGETABLE PLATTER**  
Chef's Preparation of Seasonal Vegetables  
from the Local Farmer's Markets 14

### SIGNATURE SIDES—FOR THE TABLE

**NOEL'S BRUSSEL SPROUTS**  
Sautéed with Bacon and Parmesan—the only cooked  
veggie the owners' son will eat 6 *Add fried egg +2*

**PROPER MAC AND CHEESE**  
Tiny Macaroni & Housemade  
Kraft-Style Cheese Sauce 7

*Grits free options available for many dishes—ask your server.*

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

**MONMUSSEAU BRUT ETOTLE 8**  
Tourain, France

**TAITTINGER CHAMPAGNE BRUT 16**  
Reims, France

### WHITES

**PROPER HOUSE WHITE 8**  
Domaine du Tardisquet

**JADOT STEEL CHARDONNAY 10**  
Burgundy, France

**SADDELEBACK CHARDONNAY 12**  
Napa, California

**DOMAINE ANDRE VATAN "LES CHARMES" 14**  
Sancerre, France

**PROPER HO**  
Chateau de Montfey

**CHATEAU PATE**  
Cotes du Rh

**HITCHING POST**  
Santa Barbara

**FIVE VINTN**  
Napa

**DRAKE'S**  
Santa Barbara

**GOLDEN**  
Santa Barbara

**SPEAR**  
Santa Barbara

**HAR**  
Santa Barbara

**LY**  
Santa Barbara

**GOLD**  
Santa Barbara

## PROPER SNACKS

**MARCONA ALMONDS**  
Salted and Served in a Mini Mason Jar 4

**HOUSEMADE PICKLES & OLIVES**  
Farmer's Market Veggies and Artisanal Olives 6

**DEVILED EGGS**  
Topped with Cold Fried Chicken  
& House-Pickled Onions 6

**BLOOMIN' BACON BREAD**  
Bacon-Cheddar Pull-Apart Bread topped with  
Caramelized Onion Glaze 6

**SMOOSHED OSCAR**  
Our Signature Smooshed Potatoes smothered with  
Blue Crab, Asparagus & Housemade Hollandaise 14

**PROPER SHRIMP "COCKTAIL"**  
Grilled Tiger Shrimp with Bloody Mary  
Cocktail Sauce and Celery Hearts 12

**CHEESY TRUFFLE FRIES**  
Proper Fries smothered with  
Sottocenere Truffle Cheese & Chives 8

**CLAM CHOWDER CROQUETTES**  
Deep fried Balls of Housemade Clam Chowder  
with Tabasco Aioli to Dip 8

**PROPER MAC AND CHEESE**  
Tiny Macaroni and Housemade Kraft-Style Cheese Sauce 4

**SPAM SLIDERS**  
Seared Spam, Sunny Side Up Quail Eggs, Bibb  
Lettuce, Tomato & Soy Mayonnaise 11

**OYSTERS ON THE HALFSHELL**  
6 for 15 / 12 for 28

**ARTISANAL CHEESE BOARD**  
A selection of Artisanal Cheeses with Housemade  
Jam, Local Honey and Rustic Bread 19

**CHARCUTURIE**  
Local Artisanal Salami and Cured Meat with  
Housemade Pickles, Mustard and Rustic Bread 19



Brady Caverly  
Owner

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