



*Minimum Order Quantity: 10 per item. Items are priced per person (PP) or each (EA).
All items served family style/buffet unless otherwise requested. *Items can be passed.*

STARTERS

CHEESE BOARD <i>V</i> assortment of artisanal cheeses and seasonal accompaniments curated by our in-house cheesemongers	\$6 PP
HOUSE-MADE KETTLE CHIPS <i>V, MV²</i> pickle dip	\$3 PP
WARM PRETZEL BITES* <i>V²</i> beer honey mustard	\$2 PP
BEER-BATTERED CHEESE CURDS* <i>V</i> spicy ranch	\$6 PP
TUNA CEVICHE* <i>GF</i> avocado, mango, red onions, cucumber, jalapeño, cilantro, passion fruit sauce, Tajín, corn tortilla chips	\$6 PP
HOUSE-MADE HOT WINGS <i>GF</i> ranch dressing	\$22 DOZEN
FRIED CALAMARI garlic aioli	\$7 PP
HEIRLOOM TOMATO GAZPACHO SHOTS* <i>V, MV², GF</i> feta cheese, cucumbers, pickled red onions, olive oil	\$4 EA
VEGGIE FLATBREAD <i>V</i> marinara sauce, cheddar & goat cheese, roasted seasonal vegetables	\$7 PP
CHORIZO FLATBREAD Alfredo sauce, roasted seasonal vegetables	\$8 PP

SALADS

MIXED GREENS SALAD <i>V, MV², GF</i> cherry tomatoes, cucumbers, red onions, carrots, citrus-herb vinaigrette	\$6 PP
WATERMELON SALAD <i>V, MV², GF</i> arugula, pickled red onions, spinach, feta cheese, pistachios, lemon oregano vinaigrette, balsamic glaze	\$8 PP
CLASSIC CAESAR SALAD <i>V</i> romaine lettuce, croutons, anchovy dressing, Parmesan cheese	\$7 PP

SIDES

BAKED SIX CHEESE MAC & CHEESE <i>V</i> add bacon or jalapeño +\$2.50	\$6 PP
BRUSSELS SPROUTS <i>V²</i> sweet Thai chili peanut sauce, crushed peanuts	\$6 PP

MAINS

CHICK FILET SLIDERS organic chicken breaded & fried, Boursin cheese, pickles, lettuce, tomato, brioche bun	\$6 EA
FRIED FISH SLIDERS blue cod, lettuce, tomato, herb mayo, brioche bun	\$6 EA
CHEESEBURGER SLIDERS Tillamook cheddar, lettuce, tomato, pickles, brioche bun, condiments available upon request	\$6 EA
IMPOSSIBLE BURGER SLIDERS <i>V</i> Tillamook cheddar, lettuce, tomato, pickles, herb mayo, brioche bun	\$6 EA
TOFU BOWL <i>V, MV²</i> couscous, yellow squash, zucchini, cherry tomatoes, mushrooms, smoked paprika vinaigrette, sesame ginger vinaigrette, sesame seeds, fried onions	\$11 PP
GRILLED SALMON <i>GF</i> lemon-garlic butter sauce	\$9 PP
GRILLED SHRIMP <i>GF</i>	\$9 PP
GRILLED CHICKEN BREAST <i>GF</i>	\$4 PP
RIBEYE STEAK <i>GF</i> red wine sauce	\$11 PP

DESSERTS

STRAWBERRY TIRAMISU <i>V</i> whipped cream, strawberry sauce	\$5 EA
UBE CHEESECAKE <i>V</i> whipped cream, mango sauce, berry jam	\$5 EA
CAKE SLICING & PLATING for outside cakes brought into Right Proper	\$2 EA/\$150 MAX

BEVERAGES

*Beverages charged based on consumption.
Host can select which categories are available to their guests.*

RIGHT PROPER DRAFT BEERS	\$7. ²⁷ EA
GUEST BEERS	\$8. ¹⁸⁺ EA
NON-ALCOHOLIC BEER	\$7. ²⁷ EA
HOUSE WINES	\$9. ⁰⁹ EA
WELL SPIRITS	\$8. ¹⁸ EA
PREMIUM SPIRITS	\$10. ⁹¹⁺ EA
COFFEE & TEA	\$3. ⁶⁴ PP
BOTTLED SODAS	\$3. ⁶⁴ EA
FOUNTAIN SODAS & ICED TEA	\$2. ⁸³ EA

V – Vegetarian • V² – Vegan • MV – Easily Modified for Vegetarian • MV² – Easily Modified for Vegan • GF – Gluten-Free

*Consuming rare or undercooked food increases your risk of foodborne illness.
Please tell us of any known food allergies in your group.*