



## Proper Eats Fact Sheet

<b>Location:</b>	<a href="#">ARIA Resort &amp; Casino</a> , 3730 S. Las Vegas Blvd. Promenade level Las Vegas, NV 89158 <a href="mailto:info@propereatslasvegas.com">info@propereatslasvegas.com</a>
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<b>Proper Eats Website:</b>	<a href="http://www.propereatslasvegas.com">www.propereatslasvegas.com</a>
<b>Easy's Cocktail Lounge Website:</b>	<a href="http://www.easysvegas.com">www.easysvegas.com</a>
<b>Proper Eats Social Media:</b>	Instagram: <a href="#">@ProperEatsLasVegas</a> Facebook: <a href="#">@ProperEatsLasVegas</a> TikTok: <a href="#">@ProperEatsLasVegas</a>
<b>Easy's Social Media:</b>	Instagram: <a href="#">@EasysVegas</a> Facebook: <a href="#">@EasysVegas</a> TikTok: <a href="#">@EasysVegas</a>
<b>Proper Eats Media Assets:</b>	<a href="#">Proper Eats Media Assets</a>
<b>Easy's Media Assets:</b>	<a href="#">Easy's Cocktail Lounge Media Assets</a>
<b>Overview:</b>	Industry trendsetter Clique Hospitality brings together exceptional global cuisine through a collection of highly sought-after imports and only-in-Las Vegas destinations with Proper Eats, an elevated food hall serving eclectic cocktails and cuisine. Outlets include the first Wexler's Deli outside of Los Angeles; London's famous Seoul Bird by Judy Joo; New York's breakfast-centric Egghead by Tao Group Hospitality; creative visionary Steve Aoki's Pizzaoki; Parm Famous Italian, an unparalleled experience of Italian-American soul food; and several offerings by Clique Hospitality, including Temaki, serving fresh, innovative handrolls and other modern sushi dishes; steamy noodles and fragrant broths by Laughing Buddha; Easy's Donuts, home to craft coffee and specialty donuts; Lola's Burgers, built on

generations of gourmet burgers that started on the East Coast; and Happy Leaf, a happy, healthy eatery serving a variety of crispy greens and salad options; and carefully curated cocktails by Proper Bar.

There's a secret inside Proper Eats...a hidden entrance reveals Easy's Cocktail Lounge, a moody cabaret lounge for posh cocktailing on the low, where live musicians play post-modern jukebox music and expert bartenders display their meticulous craft. Easy's inventive cocktail menu is punctuated by theatrical "show stoppers" that enthrall the senses and delight the palate. A luxurious accompaniment to an unforgettable night, Easy's singular dining option is a nod to fine dining's most delightful pearl, Beluga caviar service.

**Operations:**

Clique has partnered with Oliver Wharton, founder of A Perfect Bite, to curate a collection of incomparable destinations for the design and culinary-focused food hall. Wharton, one of Las Vegas' foremost hospitality experts, has worked alongside renowned chefs Jose Andres and Michael Mina, as well as has held pivotal roles within some of the city's hottest restaurants and clubs.

**Size:**

Proper Eats spans 24,000 square feet on the second-level promenade of ARIA Resort & Casino.

**Proper Eats Food Hall Eateries:**

**Easy Donuts & Coffee:** A charming coffee and donut shop, Easy Donuts serves up the sweetest treats and freshest brews. The rotating donut menu includes seasonal creations to delight taste buds alongside a variety of coffee options including, but not limited to lattes, cappuccinos and hot chocolate. Easy Donut has also debuted a new boba tea menu. Available boba flavors are brown sugar, thai tea, taro tea and matcha tea. Open daily from 7 a.m. - 2 p.m.

**Egghead:** Tao Hospitality's Egghead from New York City brings delicious egg-centric sandwiches to the heart of Las Vegas. Reflecting a nerdy, almost fanatical approach to the ideal egg sandwich, the signature dish is made with eggs and cheese and served on freshly baked potato brioche bread. In addition to its standout sandwiches, Egghead bolsters an all-day menu filled with both classic and contemporary comfort food, appealing to a wide range of tastes. Open daily from 7 a.m. - 2 p.m.

**Happy Leaf:** The newest addition to Proper Eats Food Hall offers healthy options among the hall's lineup of delicious meals. The latest concept and 10th station for Proper Eats serves a variety of crisp greens and salad options including Caesar salad and a fiery Buffalo chicken salad. The menu also includes a vibrant Waldorf Chicken Salad and a delicate soy sesame glazed salmon salad. For those seeking customization, the build-your-own salad option allows guests to craft the perfect blend of greens, toppings, and dressings. Happy Leaf is located between Judy Joo's Seoul Bird and Steve Aoki's Pizaaki. Open daily from 11 a.m. - 4 p.m.

**Laughing Buddha:** Serving steamy and delectable Japanese fare, which includes ramen noodles combined with fragrant broths to unite a texture that is rich and silky with a deep umami flavor. Laughing Buddha serves hearty miso soups paired with robust ingredients; rich tonkotsu and miso ramen; as well as mouthwatering pork belly and crispy eggplant bao buns. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Lola's Burgers:** Michael Wharton's gourmet burgers were a New York favorite in the 1970s and 1980s. Inspired by her grandfather's acclaimed burgers, Lola Wharton honors him with a concept that serves crave-worthy burgers created from special family recipes. Lola's Burgers are made with premium beef, served on freshly baked buns and include offerings such as the "Smash Burger," a double patty with American cheese, grilled onions, pickles and Russian dressing; and the "backyard classic," made with a 6 oz patty, American cheese, diced onions, lettuce, tomato, pickles and mustard. Plant-based diners can enjoy a vegan "Impossible" burger topped with American cheese, shredded lettuce, tomato, vegan burger sauce and avocado spread. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Parm Famous Italian:** Since the original location of Parm opened in New York City's Little Italy in 2011, the restaurant's takes on Italian-American soul food have reached iconic status. From the prized Chicken Parm to the homemade meatballs to the Spicy Rotini, the menu is inspired by the cooking Michelin-starred chefs Mario Carbone and Rich Torrisi ate growing up. The goal is to make the best versions of these recognizable dishes while remaining faithful to their history—and to serve them in a fun, familial environment. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Pizzaaki:** The brainchild of GRAMMY-nominated artist, producer and DJ Steve Aoki, Pizzaaki is a delicious take on New York-style pizzas, featuring everything from time-tested classic pies to vegan and cauliflower crust options. Available by the slice or 18" pie, menu options include the "Pursuit of Happiness" topped with mozzarella, marinara sauce and basil; and the "Hiroquest," topped with mozzarella, parmesan, pepperoni, sausage, capicola and tomato sauce; among other signature pies. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Seoul Bird:** Created by Food Network superstar Judy Joo and her partner Andrew Hales, this is the first Seoul Bird outside of London. Inspired by Joo's Korean-American heritage and the duo's food tours across South Korea, which have seen them eat their way from Seoul to Busan numerous times, Seoul Bird is built on the foundations of Korean cooking and flavors. The venue's signature Seoul chicken sandwich is made with Seoul Bird's famous crispy double-fried chicken breast and topped with American cheese, fresh lettuce and red onion, then topped with house-made umami sauce and kewpie mayo. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Temaki:** Inspired by the tradition of enjoying handrolls as they are prepared so the rice is warm and the fish is chilled, Temaki offers fresh sushi, made to order, highlighting sustainably caught seafood. Temaki is new to Clique's Southern California portfolio, where it has quickly become a favorite in Encinitas, California. Open Sunday - Thursday 11 a.m. to 10 p.m., Friday - Saturday 11 a.m. to 11 p.m.

**Wexler's Deli:** Made famous in Los Angeles for old-school Jewish deli classics made with handcrafted pastrami and smoked salmon, Wexler's Deli serves several bagels and sandwiches. Menu offerings include the "Macarthur Park," a grilled pastrami reuben made with Swiss cheese, Russian dressing and coleslaw on rye bread; and the "Moe Greene," a toasted bagel topped with lox, paddlefish caviar and gold leaf. Open Sunday - Thursday 7 a.m. - 10 p.m., Friday - Saturday 7 a.m. - 11 p.m.

### **Proper Eats Cocktail Lounges:**

**Easy's Cocktail Lounge:** Easy's Cocktail Lounge is a sultry world where live musicians play a variety of memorable music and expert bartenders display their meticulous craft. Easy's inventive cocktail menu won "Best Cocktail Presentation" in Modern Luxury Vegas' 2024 "Best of the City"

awards and is punctuated by theatrical “show stoppers” that enthrall the senses and delight the palate. Open Thursday - Monday 6 p.m. - 2 a.m.

**Proper Bar:** Proper Bar’s cocktails were specially crafted to complement and honor the eclectic cuisine at Proper Eats. They include signature drinks such as the Good Seoul, made with Casamigos Tequila, Watermelon Red Bull, Aperol, Orgeat and Lemon; the Tropic Thunder, made with Mt. Gay rum, Orgeat, Fever Tree Cola and lime; and Kosher style, made with Skyy vodka, raspberry syrup, iced tea and Fever Tree Yuzu lime soda. There are several classics on draft, including the cosmo, old-fashioned, mojito, margarita, paloma and espresso martini.