



LUNCH MENU

Across our Santa Monica Proper dining destinations we're dedicated to supporting both a healthy lifestyle & the work of California farms, purveyors, and fisheries. Our menus spotlight quality-driven, seasonal, and organic ingredients—focusing on produce from local farmers' markets, humanely-raised & grassfed meat, and sustainable seafood sourced through a partnership with the Monterey Bay Aquarium Seafood Watch Program.

SMALL BITES

FRITTO MISTO 24

calamari, zucchini, gremolata, Calabrian chili aioli

PROSCIUTTO & BURRATA 28

crushed San Marzano tomato, rustic sourdough

ROMAN ARTICHOKE 24 VG

chili flakes, Meyer lemon aioli

PEA & AVOCADO DIP 18 V GF

farmer's market crudité, basil oil

LARGE BITES

PAN SEARED SALMON 32 GF DF

grilled corn and tomato salad, charred scallion salsa verde

PESTO BUCATINI 30 VG

preserved lemon, burrata

PALMA CHICKEN SANDWICH 29

provolone cheese, piquillo pepper relish, Meyer lemon aioli, watercress

PALMA BURGER 31

Point Reyes blue cheese, fig jam, garlic aioli, wild rocket arugula, brioche bun served with choice of french fries or market green salad

PLANT BURGER 20 V

plant based patty, pickled onion, sweet basil aioli, vegan cheddar cheese, arugula, vegan bun served with choice of french fries or market green salad

SALADS

BLACK GARLIC CAESAR 24

little gem, torn croutons, Parmigiano Reggiano

GRILLED SHRIMP COBB 30

grilled corn, pancetta, heirloom cherry tomato, Hass avocado, Meyer lemon cream

ADD-ONS

avocado +6 | grilled chicken +16
seared salmon +22 | grilled shrimp +18

DESSERT

CHOCOLATE CAKE 16

dark chocolate cremeux, whipped coffee ganache

SICILIAN OLIVE OIL CAKE 15 VG

farmer's market strawberries, whipped mascarpone

CITRUS & CREAM 10 V GF

mandarin granita, coconut sorbet, citrus crisp

GELATO & SORBET 7

salted caramel, vanilla bean, raspberry (v)

WINE BY THE GLASS

SPARKLING

GAMBINO Prosecco, Valdobbiadene, ITA, NV 18

RUINART ROSE Champagne Brut Rosé, Champagne, FRA, NV 40

WHITE

CLOS DU ROY Sancerre, Loire Valley, FRA, 2021 19

INCEPTION Chardonnay, Santa Barbara, USA 2021 19

LIVIO FELLUGA Pinot Grigio, ITA, 2022 16

ROSE / ORANGE

DOMAINE SAINT-PONS Rosé, Provence, FRA 2021 18

PANDA JUICE Orange, North Coast, CA 2020 26

RED

BROWNE FAMILY Pinot Noir, Willamette Valley, USA 2020 20

FOLEY JOHNSON Cabernet Sauvignon, Napa Valley, USA 25

BEER

PERONI Pilsner, Rome, ITA 10

TRUMER Pilsner, Fort Bragg, CA 10

THREE WEAVERS EXPATRIATE 10

India Pale Ale, Inglewood, CA

ERDINGER Non-Alcoholic, Hefeweizen, Germany 9

SIGNATURE COCKTAILS

LIMONATA ROSSA 22

Villa Massa Limoncello, Aperol, lemon, ginger syrup, Gambino Prosecco

IL MATADOR 22

Casa del Sol Tequila, Aperol, grapefruit, lime

CRASH AND BURN 23

Union Mezcal, Luxardo Maraschino, Yellow Chartreuse, crème de violette, lime

EL MEZCONI 23

Madre Mezcal, sweet vermouth, Aperol, Crème de Cacao, absinthe rinse

OPERA SINGER 20

Olga Vodka, blood orange soda, mint, pear liquor

PROPER MARTINI 26

Choice of Ketel One or Hendricks, dry vermouth, blue cheese olives, served chilled up

BARREL AGED NEGRONI 23

Nolet's Gin, Campari, sweet vermouth

S.S.PALMA 21

Bacardi Añejo Cuatro, passion fruit, jalapeño-ginger syrup, egg white

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues and a 5% wellness surcharge to assist in providing health care benefits for our colleagues. Warning: certain foods and beverages sold or served here can expose you to chemicals including Acrylamide in many fried or baked foods, and Mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

V | VEGAN GF | GLUTEN FREE VG | VEGETARIAN DF | DAIRY FREE RF | RAW FOOD N | CONTAINS NUTS



WELLNESS MENU

SURYA SPA AYURVEDIC BLENDS

Our exclusive Ayurvedic Lattes are specially curated by Surya spa's founder and western leader of Ayurvedic Medicine, Martha Soffer. Ayurveda is a comprehensive system of health and well-being, born in India over 10,000 years ago. Practices such as yoga, meditation and natural medicine all work together to create balance and health in body, mind and spirit.

BRAINPOWER LATTE 14

QUICKEN THE MIND AND STRENGTHEN YOUR MEMORY.
A LATTE FOR PRODUCTIVITY, MADE WITH NATURAL HERBS.

Brahmi • Dandy Blend • Superfood Creamer
Served with milk of your choice. Sweetened upon request with organic date sugar from Coachella Valley

WHOLE BODY ENERGY LATTE 14

ENHANCE AND ENLIVEN WITHOUT CAFFEINE.
A LATTE FOR FULL BODY ENERGY, MADE FROM ADAPTOGENIC HERBS AND MUSHROOMS.

Cordyceps • Ashwagandha • Kapikacchu • Dandy Blend • Superfood Creamer
Served with milk of your choice. Sweetened with organic date sugar from Coachella Valley

HEALING HOT CHOCOLATE 14

BOLD AND CREAMY CACAO TO ENRICH THE BODY & MIND.
A HEART-OPENING LATTE, MADE WITH HEALING ANTIOXIDANTS.

Cacao • Cinnamon • Chaga • Cordyceps • Lion's Mane • Maitake
Served with milk of your choice. Sweetened with organic date sugar from Coachella Valley

MIGHTY TURMERIC LATTE 14

WARMING, ENERGIZING, AND DEEPLY NOURISHING.
A GROUNDING LATTE, MADE WITH ANTI-INFLAMMATORY PLANT MEDICINE.

Turmeric • Ginger • Astragalus • Tulsi • Pepper
Served with milk of your choice.

AYURVEDIC DETOX TEA 13

A REVITALIZING TEA THAT CLEANSSES AND DETOXIFIES WHILE AIDING DIGESTION, METABOLISM AND IMMUNITY.

Cumin Seed • Coriander Seed • Fennel Seed
from Mountain Rose Herbs

SURYA SPA IS LOCATED ON THE GROUND FLOOR OF THE SANTA MONICA PROPER HOTEL, FACING WILSHIRE BLVD. BOOK YOUR WELLNESS TREATMENTS ONLINE AT SURYASPA.COM.

WELLNESS JUICES

SUNSHINE 16

orange, apple, aloe vera, tumeric, lemon, black pepper
supports immune & digestive health

MORNING GREENS 16

cucumber, celery, spinach, lemon, kale, parsley
immune system reboot & boosts energy

BEETLE 16

apple, lemon, ginger, beet
powerful anti-inflammatory & supports immune system

SWEET CITRUS 16

apple, pineapple, lemon, mint
supports immune system & digestive health

JUICES 8

choice of orange, grapefruit or pineapple

FRESH SMOOTHIES

BLENDED WITH YOUR CHOICE OF PLANT-BASED MILK:
ALMOND, COCONUT, OR OAT MILK

PACIFIC BLUE 16 VGF

blue spirulina, coconut, dates, pineapple, blueberries, banana

SUPER GREENS 16 VGF

banana, baby spinach, green superfood, young coconut meat

MUSCLE BEACH 16 VGFN

Form chocolate peanut vegan protein powder, maca, banana

AMAZON BERRY 16 VGFN

açai, banana, market berries, bee pollen, coconut, raw honey

STRAWBERRY GLOW 16 VGF

Moon Juice collagen powder, strawberries, coconut, banana

CAFFE

FROM OUR FRIENDS AT COUNTER CULTURE
SERVED WITH YOUR CHOICE OF MILK

ESPRESSO 6

AMERICANO 6

CAPPUCCINO 7

LATTE 7

ORGANIC POWDER ADD-INS

FORM VANILLA VEGAN PROTEIN POWDER +6 VGF

MOON JUICE COLLAGEN POWDER +4 VGF

supports muscle and bone health, improves skin health, improves hydration, supports natural collagen production, plant-based

AMAZING GRASS GREENS BLEND SUPERFOOD +4 VGF

supports digestive health & immunity source of energy, vitamins, fibers & antioxidants

NAVITAS MACA SUPERFOOD +6 VGF

increases stamina & energy
regulates mood, sleep & metabolism

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