



PROPER HOUR

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.

LARGE FORMAT COCKTAILS

serves 2-4 guests

WESTSIDE FLING 45

prosecco, orange liqueur, fresh grapefruit juice

STRAWBERRY DREAM 45

prosecco, rye, strawberry, thyme, lemon

SIGNATURE COCKTAILS

MARTINI 19

choice of vodka or gin, dry vermouth,
blue cheese olives

IL MATADOR 16

tequila, aperol, grapefruit, lime

PRIMA CLASSE 16

bourbon, aperol, amaro montenegro, lemon

APEROL SPRITZ 16

prosecco, aperol, soda

SMALL BITES

MARINATED OLIVES 12 V GF

thyme, coriander, citrus peel

ROMAN ARTICHOKE 24 VG DF

chili flakes, Meyer lemon aioli

FRITTO MISTO 24

calamari, zucchini, gremolata, Calabrian chili aioli

PEA & AVOCADO DIP 18 V GF

farmer's market crudité, basil oil

PROSCIUTTO & BURRATA 28

crushed San Marzano tomato, rustic sourdough

PALMA FRIES 12

truffle +8

parmesan +4

WINE

HOUSE RED WINE 15

HOUSE WHITE 15

HOUSE SPARKLING 15

BEER

PERONI 10

THREE WEAVERS EXPATRIATE 10

ERDINGER 10