

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.

DIPS

SERVED WITH FRESH GRILLED ZA'ATAR NAAN

HUMMUS 19 **VG**

crispy chickpeas, lemon oil

FIRE ROASTED BABA GHANOUSH 19 **VG**

piquillo relish

HERBED LABNEH 19 **VG**

dill oil, pomegranate pips, sumac

MUHAMMARA 19 **DFVG**

roasted red pepper and walnut dip, pine nuts, herbs, paprika oil

MEZZE SAMPLER 49 **VG N**

muhammara, hummus, baba ganoush, herbed labneh, warm naan, crudité

SIDES

MARKET FRUIT & BERRIES 15 **V GF**

locally sourced from santa monica farmers market

HARISSA MAPLE BRUSSEL SPROUTS 15 **V GF**

crispy brussels, harissa maple glaze, aleppo pepper, dates, marcona almonds

GREEK FRIES 17 **VG**

garlic, lemon, oregano, feta dill aioli

GRILLED ZA'TAR NAAN 8

SALADS

WATERMELON SALAD 20 **VG**

wild arugula, grilled hearts of palm, red onion, persian cucumber,

Castel Verano olives, pomegranette vinaigrette

GREEK SALAD 21 **GF VG**

herb marinated heirloom tomatoes, persian cucumbers, feta cheese, olives, pickled shallot

FATTOUSH SALAD 21 **V**

gem lettuce, cherry tomato, espelette and lemon croutons, red onion, crispy chickpea, radish, sumac vinaigrette

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

+16 chicken | +18 salmon | +24 hanger steak

ENTRÉES

CHICKEN SOUVLAKI 20

pickled cabbage and onion, hummus, cucumber, shawarma yogurt

PAN SEARED SALMON 46

lemon herb orzo, Urfa pepper labneh

CALABRA BURGER 31

8oz angus beef patty, goat cheese, sesame bun, harissa tomato chutney, grilled onion, rocket arugula, garlic aioli, served with za'tar fries or side salad

*vegan burger patty, vegan cheese and vegan bun available to substitute

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

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

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.

WELLNESS JUICES

COFFEE AND TEAS

by our friends at Counter Culture served with whole, skim, almond or oat milk

ESPRESSO 7 DRIP 7
AMERICANO 7 COLD BREW 9
LATTE 9 CHAI LATTE 9
ASSORTED TEAS 7

SUNSHINE 16
orange, apple, aloe vera, turmeric, 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 & digestive health

JUICES 8
choice of orange, grapefruit, or pineapple

SMOOTHIES

blended with your choice of plant-based milk: almond, coconut, or oat

PACIFIC BLUE 16 v GF
blue spirulina, coconut, dates, pineapple, blueberries, banana

SUPER GREENS 16 v GF
banana, baby spinach, green superfood, young coconut meat

MUSCLE BEACH 16 v GF N
Form chocolate peanut vegan protein powder, maca, banana

AMAZON BERRY 16 v GF N
açai, banana, market berries, bee pollen, coconut, raw honey

COCKTAILS

WATERMELON SPARKLER 23
Casamigos Jalapeño, Opuntia Strawberry Brandy, watermelon, lime

GIN BLOSSOM 21
Aviation Gin, St. Germain, cucumber, basil, lemon

TAMARINDO MARGARITA 23
Astral Reposado, Amaro Angeleno, tamarind, lime Tajin rim

AMERICABO 22
Union Mezcal, Cointreau, lime, hibiscus syrup

SANDIA PUNCH 23
Nolet's Gin, Aperol, watermelon, lemon

WASHED ASHORE 24
Patron Silver, Opuntia pear brandy, Matilde pear liquor, blue spirulina, dry curacao, lemon and lime

PRINCESS PEACH 22
Grey Goose Essences Rosemary Peach, Pamplemousse Giffard, pineapple, guava, Prosecco

PINA CALABRA (contains almonds) 22
Bacardi Superior, Dorda Coconut Liqueur, orgeat pineapple, dark rum float

WINE & BEER

SPARKLING

Gambino 18 | 80
Prosecco, Valdobbiadene, ITA

Schramsberg Blanc de Blancs 25 | 110
Calistoga, CA 2020

Veuve Clicquot Yellow Label 40 | 160
Champagne Brut, NV

Jules Sparkling Rosé 18 | 80
Manzoni Moscato, Veneto, ITA, NV

WHITE

Clos du Roy 19 | 90
Sauvignon Blanc, Sancerre, FRA 2021

Il Masso 16 | 72
Pinot Grigio, Friuli, ITA 2020

Inception 20 | 100
Chardonnay, Santa Barbara, CA 2021

ROSÉ / ORANGE

Domaine Saint - Pons 18 | 80
'Tout Simplement' Rosé, Provence, FRA 2021

Wine Fellas Panda Juice 21 | 95
Orange Wine, Mendocino County, CA 2020

RED

Siete Fincas 17 | 77
Malbec, Mendoza, ARG 2019

Foley Johnson Estate 25 | 113
Cabernet Sauvignon, Rutherford, CA 2018

BEER

CALIDAD LAGER 10
Santa Barbara, CA

THREE WEAVERS IPA 10
Inglewood, CA

MANGO CART WHEAT ALE 9
Inglewood, CA