

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.

MEZZE

SALMON TARTARE 32 RF

tzatziki broth, preserved lemon, crispy lavash, orange, avocado

CRISPY LATKE 18

cucumber, pickled onion, SB smokehouse salmon, herbed schmear

LAMB SLIDERS 32

cucumber salad, tomato salsa, tzatziki

MEZZE SAMPLER 49 VG N

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

SALADS

WATERMELON FETA SALAD 20 VG GF

wild arugula, grilled hearts of palm, red onion, persian cucumber, castelvetrano olives, pomegranate vinaigrette

GREEK SALAD 21 VG GF

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

FATTOUSH SALAD 21 VG

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

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

+12 falafel | +16 chicken | +18 salmon | +24 hanger steak

DIPS

SERVED WITH FRESH GRILLED ZA'ATAR NAAN

HUMMUS 19 VG

crispy chickpeas, lemon oil

FIRE ROASTED BABA GHANOUSH 19 VG

charred peppers

HERBED LABNEH 19 VG

dill oil, pomegranate pips, sumac

MUHAMMARA 19 VG N

roasted red peppers and walnut dip, pinenuts, herbs, paprika oil

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'atar fries or side salad

VEGAN BURGER PATTY AND VEGAN CHEESE AVAILABLE TO SUBSTITUTE

SIDES

MARKET FRUIT & BERRIES 15 V GF

locally sourced from santa monica farmers market

HARISSA MAPLE BRUSSEL SPROUTS 16 V N

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

GREEK FRIES 17 VG

garlic, lemon, oregano, feta dill aioli

GRILLED NAAN 8

4TH OF JULY SPECIALS

POMEGRANATE BBQ GLAZED PORK SPARE RIBS 24 N DF

pork spare ribs, pistachio, chili

BERBERE SPICED BEEF KEBAB 34 GF

saffron rice, red onion, peppers, herbed labneh, frisée salad

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

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

WELLNESS JUICES

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

STRAWBERRY GLOW 16 v GF
Moon Juice collagen powder, strawberries,
coconut, banana

BEER

DRAFT

SKYDUSTER 'SUPER DRY' 10
Downtown Los Angeles, CA

CRAFTSMAN HEAVENLY HEFE 12
Pasadena, CA

BOOMTOWN NOSE JOB IPA 12
Arts District DTLA, CA

CAN/BOTTLE

CALIDAD LAGER 10
Santa Barbara, CA

THREE WEAVERS IPA 10
Inglewood, CA

MANGO CART WHEAT ALE 9
Inglewood, CA

JUNESHINE HARD KOMBUCHA 10

WINE BY THE GLASS

SPARKLING

Gambino 18 | 80
Prosecco, Valdobbiadene, ITA

Schramsberg Blanc de Blancs 25 | 110
Calistoga, CA 2020

Veve Clicquot Yellow Label 40 | 160
Champagne Brut, NV

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

WHITE

La Finage 20 | 100
Chardonnay, Chablis, FRA 2020

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

Lagar de Cervera 18 | 80
Albarino, Rias Baixas, ESP 2021

Il Mazzo 16 | 72
Pinot Grigio, Friuli, ITA, NV

Inception 20 | 100
Chardonnay, Alexander Valley, CA, USA 2019

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

Heritage 20 | 100
Pinot Noir, Willamette Valley, Oregon, USA 2019

Vina Alberdi Reserva, La Rioja Alta 19 | 84
Tempranillo, Rioja, ESP 2018

Siete Fincas 17 | 77
Malbec, Mendoza, ARG 2019

Panzanella, 1427 Chianti Classico 18 | 80
Sangiovese, Tuscany, ITA 2019

Le Bordeaux de Sirech 20 | 90
Bordeaux Blend, Bordeaux, FRA 2019

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

DESSERT

MICHELE CHIARLO 'NIVOLE' 18
Moscato d'Asti, Piedmont, ITA 2020

TAYLOR FLADGATE 18
10 YR Tawny Port

ROYAL TOKAJI 22
Late Harvest, 2018

CHÂTEAU DOISY DAËNE 21
Barsac, Sauternes, FR 2015