

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

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

## MEZZE

### SALMON TARTARE 32 RF

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

### PHYLLO BAKED FETA 22 VG N

herb oil, pistachio, lemon honey

### CHARRED OCTOPUS 28 DF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

### ROASTED HEIRLOOM CARROTS 18 VG GF N

coriander pistou, pomegranate, pistachio dukkah, aleppo herbed yogurt

### WHOLE MARINATED OLIVES 12 V GF

assorted whole olives, sicilian olive oil, chili flakes, cumin, thyme

### GREEK FRIES 17 VG

garlic, lemon, oregano, feta dill aioli

### HARISSA MAPLE BRUSSEL SPROUTS 16 V N

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

### MEZZE SAMPLER 49 VG N

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

### PERSIAN CUCUMBER 18 GF VG

pickled mustard seed dressing, herbed labneh, pickled fresno, radish

## SALADS

### WATERMELON FETA SALAD 20 VG GF

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

### GREEK SALAD 22 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

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

## ENTRÉES

### HERB ROASTED CABBAGE 25 V

vegan pink peppercorn yogurt, toasted pine nut zhoug, puffed quinoa and herb crumble, toasted chili flake

### SMOKED CHILI ROASTED CHICKEN 42 DF

house made chili spice blend, cous-cous with golden raisin and pickled carrot, shakshuka sauce

### PAN SEARED SALMON 46

lemon herb orzo, urfa pepper labneh

### NEW YORK STRIP 65

house steak seasoning, mojo de ajo butter, crispy potatoes, berbere spice

### SEARED DIVER SCALLOPS 52

sunchoke pureé, mediterranean black eyed peas, fried kataifi

### CALABRA BURGER 31

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

\*VEGAN BURGER PATTY AND VEGAN CHEESE AVAILABLE TO SUBSTITUTE\*

## FOR THE TABLE

### WHOLE ROASTED BRANZINO 85 DF

fried shishito peppers, aleppo pepper, lemon chermoula

### GRILLED LAMB RACK 85 GF

moroccan spiced lamb, mustard, marble potatoes, harissa yogurt

### WAGYU TOMAHAWK 220 GF DF

48oz, Turkish coffee rub, charred spring onion, chimichurri

V VEGAN  
DF DAIRY FREE

VG VEGETARIAN  
RF RAW FOOD

GF GLUTEN FREE  
N CONTAINS NUTS

## SPECIALTY COCKTAILS

### GIN BLOSSOM 21

Aviation Gin, St. Germain, cucumber, basil, lemon

### TAMARINDO MARGARITA 23

Astral Reposado, Amaro Angeleno, tamarind, lime

### AMERICABO 22

Union Mezcal, Cointreau, hibiscus, lime

### PRINCESS PEACH 22

Grey Goose Essences Rosemary Peach,  
Pamplemousse Giffard, pineapple, guava, Prosecco

### ANGELS LANDING 23

Angel's Envy Bourbon, Strega,  
lavender-honey syrup

### ESPRESSO MARTINI 23

Ketel One, Manly Spirits Coffee liqueur, housemade  
vanilla syrup, espresso

### WASHED ASHORE 24

Patron Silver, Opuntia pear brandy, Matilde pear  
liquor, blue spirulina, dry curacao, lemon, lime

### MEZCAL IN MONTENEGRO 23

Madre Mezcal, Amaro Montenegro, Amaro Angeleno

### PINA CALABRA (contains almonds) 22

Bacardi Superior, Dorda Coconut Liqueur,  
orgeat pineapple, dark rum float

## 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

Veuve Clicquot Yellow Label 40 | 160  
Champagne Brut, NV

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

### WHITE

La Finage 20 | 100  
Chardonnay, Chabils, FRA 2020

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

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

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

Inception 20 | 100  
Chardonnay, Alexander Valley, CA 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