



## 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.

### 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

### LARGE FORMAT COCKTAILS

serves 2-4 guests

#### **WESTSIDE FLING** 45

prosecco, orange liqueur, fresh grapefruit juice

#### **STRAWBERRY DREAM** 45

prosecco, rye, strawberry, thyme, lemon

### SMALL BITES

#### **MARINATED OLIVES** 10 V GF

thyme, coriander, citrus peel

#### **ROMAN ARTICHOKE** 21 VG DF

chili flakes, Meyer lemon aioli

#### **FRITTO MISTO** 21

calamari, zucchini, gremolata, Calabrian chili aioli

#### **PEA & AVOCADO DIP** 16 V GF

farmer's market crudité, basil oil

#### **PROSCIUTTO & BURRATA** 24

crushed San Marzano tomato, rustic sourdough

#### **PALMA FRIES** 10

truffle +8

parmesan +4

### WINE

#### **HOUSE RED WINE** 15

#### **HOUSE WHITE** 15

#### **HOUSE SPARKLING** 15

### BEER

#### **PERONI** 8

#### **THREE WEAVERS EXPATRIATE** 8

#### **ERDINGER** 6