

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.

BRUNCH

PROPER YOGURT BOWL 17 VG GF N

hemp seed granola, market fruit & berries

COCONUT CHIA SEED PUDDING 20 VG GF DF N

coconut and almond milk, citrus, toasted coconut, market fruit and berries

BAGEL AND LOX 25

Kandarian Farm's khorosan wheat, smoked salmon, herbed labneh spread, capers, pickled onions, pickled cabbage, herbs

CHALLAH FRENCH TOAST 22 VG

cinnamon coconut cream, banana rum compote, vanilla whipped cream

MEDITERRANEAN BREAKFAST 28

smoked salmon, fris  salad, hummus, labneh, garlic naan

PROPER BREAKFAST 29

two eggs your way, avocado, sprouted hashbrown, saute d kale, choice of protein and toast

AVOCADO TOAST 20 VG

seeded country bread, mashed avocado, sprouts, pickled shallots, cucumber, feta cheese

STEAK AND EGGS 30 DF

harissa marinated hanger steak, two eggs any way, crispy potatoes with berbere spice

CHOICE OF PROTEIN ADD-ONS

- + 5 poached egg
- + 10 Nueske's bacon or chicken apple sausage
- + 12 falafel
- + 12 smoked salmon

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 chickpeas, radish, sumac vinaigrette

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

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

ENTR ES

CHICKEN SOUVLAKI 20

garlic naan, 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 choice of 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 brussel sprouts, harissa maple glaze, aleppo pepper, dates, marcona almonds

GREEK FRIES 17 VG

lemon pepper, za'atar, feta dill aioli, ketchup

GRILLED ZA'ATAR NAAN 8

MEZZE

SALMON TARTARE 32 RF

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

CRISPY LATKE 18

cucumber, herbed labneh spread, pickled onion, Santa Barbara Smokehouse salmon

MEZZE SAMPLER 49 VG N

muhammara, hummus, baba ganoush, herbed labneh, warm naan, crudit 

PERSIAN CUCUMBER 18 GF VG

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

DIPS

ALL DIPS SERVED WITH WARM GRILLED ZA'ATAR NAAN (NOT VEGAN)

HUMMUS 19 VG

crispy chickpeas, herbs, harissa spice

FIRE ROASTED BABA GHANOUSH 19 VG

piquillo relish

HERBED LABNEH 19 VG

dill oil, pomegranate pips, sumac

MUHAMMARA 19 VG N

roasted red peppers and walnut dip, pine nuts, paprika oil

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, tumeric, 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

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 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