

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 32

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

### CHALLAH FRENCH TOAST 25 VG

cinnamon coconut cream, banana rum compote, vanilla whipped cream

### MEDITERRANEAN BREAKFAST 28

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

### PROPER BREAKFAST 30

two eggs your way, avocado, sprouted hashbrown, sauteed kale, choice of protein and toast

### AVOCADO TOAST 25 VG

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

### STEAK AND EGGS 35 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 24 VG GF

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

### GREEK SALAD 26 VG GF

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

### FATTOUSH SALAD 22 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 25

garlic naan, pickled cabbage and onion, hummus, cucumber, shawarma yogurt

### PAN SEARED SALMON 47

lemon & herb orzo, urfa pepper labneh

### CALABRA BURGER 35

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 20 V GF

locally sourced from Santa Monica Farmers Market

### HARISSA MAPLE BRUSSEL SPROUTS 18 V N

crispy brussel sprouts, harissa maple glaze, aleppo pepper, dates, marcona almonds

### GREEK FRIES 18 VG

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

### GRILLED ZA'ATAR NAAN 8

## MEZZE

### SALMON TARTARE 34 RF

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

### CRISPY LATKE 19

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

### MEZZE SAMPLER 50 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 20 VG

crispy chickpeas, herbs, harissa spice

### FIRE ROASTED BABA GHANOUSH 20 VG

piquillo relish

### HERBED LABNEH 20 VG

dill oil, pomegranate pips, sumac

### MUHAMMARA 20 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 18

orange, apple, aloe vera, tumeric, lemon, black pepper  
supports immune & digestive health

### MORNING GREENS 18

cucumber, celery, spinach, lemon, kale, parsley  
immune system reboot & boosts energy

### BEETLE 18

apple, lemon, ginger, beet  
powerful anti-inflammatory & supports immune system

### SWEET CITRUS 18

apple, pineapple, lemon, mint  
supports immune & digestive health

### JUICES 10

choice of orange, grapefruit, or  
pineapple

## SMOOTHIES

blended with your choice of plant-based milk:

almond, coconut, or oat

### PACIFIC BLUE 20 v GF

blue spirulina, coconut, dates, pineapple, blueberries,  
banana

### SUPER GREENS 20 v GF

banana, baby spinach, green superfood,  
young coconut meat

### MUSCLE BEACH 20 v GF N

Form chocolate peanut vegan protein powder, maca,  
banana

### AMAZON BERRY 20 v GF N

açaí, banana, market berries, bee pollen, coconut,  
raw honey

### STRAWBERRY GLOW 20 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

Veuve Clicquot Yellow Label 40 | 160  
Champagne Brut, NV

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

### WHITE

La Finage 21 | 100  
Chardonnay, Chablis, FRA 2020

Clos du Roy 20 | 90  
Sauvignon Blanc, Sancerre, FRA 2021

Lagar de Cervera 20 | 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 20 | 84  
Tempranillo, Rioja, ESP 2018

Siete Fincas 18 | 77  
Malbec, Mendoza, ARG 2019

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

Le Bordeaux de Sirech 22 | 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