

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 20 VG**

crispy chickpeas, lemon oil

**FIRE ROASTED BABA GHANOUSH 19 VG**

piquillo relish

**HERBED LABNEH 20 VG**

dill oil, pomegranate pips, sumac

**MUHAMMARA 20 VG N**

roasted red pepper and walnut dip, pine nuts, herbs, paprika oil

**MEZZE SAMPLER 50 VG N**

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

### SIDES & MEZZE

**SALMON TARTARE 34 RF**

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

**MARKET FRUIT & BERRIES 20 V GF**

locally sourced from santa monica farmers market

**HARISSA MAPLE BRUSSEL SPROUTS 18 V GF N**

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

**GREEK FRIES 18 VG**

garlic, lemon, oregano, feta dill aioli

### SALADS

**WATERMELON SALAD 24 VG**

wild arugula, grilled hearts of palm, red onion, Persian cucumber, Castelvetrano olives, pomegranette vinaigrette

**GREEK SALAD 26 GF VG**

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

**FATTOUSH SALAD 22 V**

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

**CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD**

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

### ENTRÉES

**CHICKEN SOUVLAKI 25**

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 za'tar fries or side salad

\*vegan burger patty, vegan cheese and vegan bun available to substitute

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

## WELLNESS JUICES

## 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

### SUNSHINE 18

orange, apple, aloe vera, turmeric, 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

## COCKTAILS

### WATERMELON SPARKLER 23

Casamigos Jalapeño, Opuntia Strawberry Brandy, watermelon, lime

### GIN BLOSSOM 22

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

### TAMARINDO MARGARITA 23

Astral Reposado, Amaro Angeleno, tamarind, lime Tajin rim

### AMERICABO 22

Union Mezcal, Cointreau, lime, hibiscus syrup

### SANDIA PUNCH 23

Nolet's Gin, Aperol, watermelon, lemon

### WASHED ASHORE 24

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

### PRINCESS PEACH 22

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

### PINA CALABRA (contains almonds) 22

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

## WINE & BEER

### 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

#### Clos du Roy 20 | 90

Sauvignon Blanc, Sancerre, FRA 2021

#### Il Masso 16 | 72

Pinot Grigio, Friuli, ITA 2020

#### Inception 20 | 100

Chardonnay, Santa Barbara, CA 2021

### 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

#### Siete Fincas 18 | 77

Malbec, Mendoza, ARG 2019

#### Foley Johnson Estate 25 | 113

Cabernet Sauvignon, Rutherford, CA 2018

### BEER

#### CALIDAD LAGER 10

Santa Barbara, CA

#### THREE WEAVERS IPA 10

Inglewood, CA

#### MANGO CART WHEAT ALE 9

Inglewood, CA