

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

### 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

### 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

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

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.  
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## 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  
açai, 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 2021

Veuve Clicquot Yellow Label 40 | 160  
Champagne Brut, NV

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

### WHITE

Clos du Roy 21 | 90  
Sauvignon Blanc, Sancerre, FRA 2023

Il Masso 16 | 72  
Pinot Grigio, Friuli, ITA 2021

Inception 20 | 100  
Chardonnay, Alexander Valley, CA 2021

### ROSÉ / ORANGE

Domaine Saint - Pons 18 | 80  
'Tout Simplement' Rosé, Provence, FRA 2022

Wine Fellas Panda Juice 21 | 105  
Orange Wine, Mendocino County, CA 2021

### RED

Siete Fincas 18 | 77  
Malbec, Mendoza, ARG 2019

Foley Johnson Estate 25 | 113  
Cabernet Sauvignon, Rutherford, CA 2018

Vina Alberdi Reserva, La Rioja Alta 19 | 84  
Tempranillo, Rioja, ESP 2018

### BEER

**CALIDAD LAGER 10**  
Santa Barbara, CA

**THREE WEAVERS IPA 10**  
Inglewood, CA

**MANGO CART WHEAT ALE 9**  
Inglewood, CA