

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, saute d 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, castelvetrano 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

### CHOPPED LOBSTER SALAD FOR TWO 50 GF

Maine Lobster, sweet gem lettuce, arugula, Granny Smith apple, heirloom tomato, celery, grilled corn, fennel, red cabbage, creamy lemon-herb dressing

## 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**  
açai, 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 2021

**Veve Clicquot Yellow Label 40 | 160**  
Champagne Brut, NV

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

### WHITE

**La Finage 21 | 100**  
Chardonnay, Chabils, FRA 2021

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

**Lagar de Cervera 20 | 80**  
Albarino, Rias Baixas, ESP 2022

**Il Mazzo 16 | 72**  
Pinot Grigio, Friuli, ITA 2021

**Inception 20 | 100**  
Chardonnay, Alexander Valley, CA 2021

### ROSÉ | ORANGE

**La Fête Du Rosé 18 | 80**  
Côtes de Provence, FRA 2022

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

### RED

**Heritage 20 | 100**  
Pinot Noir, Willamette Valley, OR 2021

**Vina Alberdi Reserva, La Rioja Alta 20 | 84**  
Tempranillo, Rioja, ESP 2019

**Siete Fincas 18 | 77**  
Malbec, Mendoza, ARG 2022

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

**Le Bordeaux de Sirech 22 | 90**  
Bordeaux Blend, Bordeaux, FRA 2020

**Foley Johnson Estate 25 | 113**  
Cabernet Sauvignon, Rutherford, CA 2021

### 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