

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.

MEZZE

TUNA TARTARE 34 RF DF GF N

coconut-cashew broth, Calabrian chili oil, cucumber, pine nuts, taro root chips, sumac

CRISPY LATKE 19

cucumber, pickled onion, SB smokehouse salmon, herbed schmear

LAMB SLIDERS 32

cucumber salad, tomato salsa, tzatziki

MEZZE SAMPLER 50 VG N

muhammara, hummus, baba ganoush, warm naan, crudité, marinated olives

MUSHROOM SHAWARMA SKEWER 19 VG

black-lime yogurt, pomegranate, mint, dill

SOUP & SALAD

VADOUVAN SQUASH BISQUE 20 VG

pumpkin seed, pumpernickel crouton, za'atar lavash crisps

TABBOULEH SALAD 22 VG N

bulgar, quinoa, baby kale, tomato, cucumber, onion, tart cherries, toasted almond, pomegranate lemon dressing

FATTOUSH SALAD 22 VG

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

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

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

DIPS

SERVED WITH FRESH GRILLED ZA'ATAR NAAN

HUMMUS 20 VG

candied pepitas, crispy chickpeas, lemon oil

FIRE ROASTED BABA GHANOUSH 20 VG

piquillo relish

MUHAMMARA 20 VG N

roasted red peppers and walnut dip, pinenuts, herbs, paprika oil

CHOPPED LOBSTER SALAD 55 GF

*FOR 2-3 GUESTS

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

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'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

CRISPY BRUSSEL SPROUTS 18 V N

Levantine herb aioli, aleppo honey glaze, Marcona almonds, dates

GREEK FRIES 18 VG

garlic, lemon, oregano, feta dill aioli

GRILLED NAAN 8

V VEGAN

DF DAIRY FREE

VG VEGETARIAN

RF RAW FOOD

GF GLUTEN FREE

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, turmeric, lemon, black pepper
supports immune & digestive health

MORNING GREENS 18
cucumber, celery, spinach, lemon, kale, parsley
immune system reboot & boosts energy

BETTER 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

JUNESHINE HARD KOMBUCHA 10

WINE BY THE GLASS

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

La Finage 21 | 100
Chardonnay, Chablis, FRA 2021

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

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

Il Masso 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

Panzanello, 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