

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

## SOUP & SALADS

VADOUVAN SQUASH BISQUE 20 VG

pumpkin seed, pumpernickel crouton, za'atar lavash crisps

TABBOULEH SALAD 22 VG N

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

FATTOUSH SALAD 22 VG

gem lettuce, cherry tomato, sumac pita croutons, red onion, crispy chickpea, raddish, sumac vinaigrette, cucumber

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

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

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

## 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

CRISPY BRUSSEL SPROUTS 18 VG N

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

GREEK FRIES 18 VG

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

GRILLED ZA'ATAR NAAN 8

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

MEZZE SAMPLER 50 VG N

muhammara, hummus, baba ganoush, marinated olives, warm naan, crudit 

## DIPS

ALL DIPS SERVED WITH WARM GRILLED ZA'ATAR NAAN (NOT VEGAN)

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

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

**BEETLE 18**  
apple, lemon, ginger, beet  
powerful anti-inflammatory & supports immune system

**SWEET CITRUS 18**      **JUICES 10**  
apple, pineapple, lemon, mint      choice of orange, grapefruit, or  
supports immune & digestive health      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

Veuve Clicquot Yellow Label 40 | 160  
Champagne Brut, NV

Veuve Clicquot Rich 35 | 140  
Champagne, FR, NV

Veuve Clicquot Rich Rosé 39 | 156  
Champagne, FR, 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 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