

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

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**

+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** VG 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

**BETTEL 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, 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

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