

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

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

MEZZE

MEZZE SAMPLER 50 VG N

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

TUNA TARTARE 34 RF DF GF N

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

PHYLLO BAKED FETA 23 VG N

herb oil, pistachio, lemon honey

CHARRED OCTOPUS 29 DF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

ROASTED HEIRLOOM CARROTS 19 VG GF N

coriander pistou, pomegranate, pistachio dukkah, aleppo herbed yogurt

GREEK FRIES 18 VG

garlic, lemon, oregano, feta dill aioli

CRISPY BRUSSEL SPROUTS 18 VG N

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

MUSHROOM SHAWARMA SKEWER 19 VG

black-lime yogurt, pomegranate, mint, dill

JEWEL SAFFRON RICE 18 GF N V

sour cherries, pistachio, almond, pomegranate, pickled golden raisin and carrots

SOUP & SALAD

VADOUVAN SQUASH BISQUE 20 VG

pumpkin seed, pumpernickel crouton, za'atar lavash crisp

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

ENTRÉES

SMOKED CHILI ROASTED CHICKEN 43 DF GF

chili spice blend, stewed gigante beans with golden apricot and pickled carrot, shakshuka sauce, pomegranate molasses

PAN SEARED SALMON 47

lemon herb orzo, urfa pepper labneh

NEW YORK STRIP 66

berbere spice, grilled broccolini, aleppo pepper, date jus

CRISPY EGGPLANT SCHNITZEL 33 VG

aji verde, pumpkin amba chutney, shaved carrot and cabbage

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

FOR THE TABLE

WHOLE ROASTED BRANZINO 90 DF

fried shishito peppers, aleppo pepper, lemon chermoula

BRAISED LAMB SHANK 80 GF

pecorino polenta, pomegranate lamb jus, aji verde, za'atar naan

WAGYU TOMAHAWK 250 GF DF

48oz, Turkish coffee rub, charred spring onion, chimichurri

V VEGAN
DF DAIRY FREE

VG VEGETARIAN
RF RAW FOOD

GF GLUTEN FREE
N CONTAINS NUTS

SPECIALTY COCKTAILS

GIN BLOSSOM 22

Aviation Gin, St. Germain, cucumber, basil, lemon

TAMARINDO MARGARITA 23

Astral Reposado, Amaro Angeleno, tamarind, lime

AMERICABO 22

Union Mezcal, Cointreau, hibiscus, lime

PRINCESS PEACH 22

Grey Goose Essences Rosemary Peach,
Pamplemousse Giffard, pineapple, guava, Prosecco

ANGELS LANDING 23

Angel's Envy Bourbon, Liqueure Strega, lavender-honey
syrup

ESPRESSO MARTINI 25

Ketel One, Manly Spirits Coffee liqueur, housemade
vanilla syrup, espresso

WASHED ASHORE 24

Patron Silver, Opuntia pear brandy, Matilde pear
liquor, blue spirulina, dry curacao, lemon, lime

MEZCAL IN MONTENEGRO 23

Madre Mezcal, Amaro Montenegro, Amaro Angeleno

PINA CALABRA (contains almonds) 22

Bacardi Superior, Dorda Coconut Liqueur,
orgeat pineapple, dark rum float

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 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