

olea

GARDEN

Our California inspired sushi selection and sake pairing are only available at Olea Garden. The fish we serve is sustainably caught and our sake's are sourced from Japan.

SUSHI ROLLS (6 pieces)

Olea Garden 15

Asparagus, Avocado, Cucumber, Carrot, Daikon Sprouts, Furikake, Sesame Soy Wrap

Yuzu Salmon 19

Ora King Salmon, Yuzu, Cilantro, Jalapeño

Sesame Yellowtail 21

Spicy Tuna 19

Ahi Tuna, Siracha Aioli

Rooftop Rainbow 26

Dungeness Crab, Avocado, Cucumber, Carrots, Wrapped with Salmon, Tuna, and Hamachi

SAKE BOTTLES

Kikusui Junmai Ginjo, 300ml 25

Light, Dry, Canteloupe, Mandarin Orange

Hakkaisan Snow Junmai Ginjo, 280 ml 50

Rare, 3 Years Aged, Clean, Crisp, Rice

Kubota Manjyu Junmai Daiginjo, 300 ml 58

Asahi Beer Brewery, Complex, Creamy, Umami

calabra

WINE BY THE BOTTLE

CHAMPAGNE

Drappier Carte d'Or 110

Chardonnay, Pinot Noir, Pinot Meunier, NV

Ayala 135

Chardonnay, Pinot Noir, Pinot Meunier, NV

Dom Perignon Brut 395

Chardonnay, Pinot Noir, 2008

Ruinart Rose Brut 90

Chardonnay, Pinot Noir, NV *half bottle*

Billecart Salmon Rose 180

Chardonnay, Pinot Noir, Pinot Meunier, NV

Bollinger Rose 320

Chardonnay, Pinot Noir, La Grande Annee, 2007

WHITE

Clos Marfisi 75

Vermentinu, Grotta Di Sole, Matrimonio, Corsica, 2018

Les Vignes de Paradis 85

Pinot Gris, Vin des Allobroges, Savoie, 2017

Domaine du Nozay 95

Sauvignon Blanc, Sancerre, Loire Valley, 2017

Clos des Rocs Monopole 98

Chardonnay, Olivier Giroux, Pouilly Loche, Burgundy, 2016

Domaine Larue 110

Chardonnay, 1er cru en Montceau, Saint Aubin, Burgundy, 2017

Close Saint Desire 135

Chardonnay, Rodolphe Demougeot, Beaune, Burgundy, 2014

ROSE

Chateau Sainte Anne 75

Mourvedre, Grenache, Cinsault, Bandol, Provence, 2018

RED

Domaine du Moulin 75

Gamay, Herve Villemade, Loire Valley, 2018

Domaine Celine Jacquet 85

Mondeuse, Arbin, Savoie, 2017

Domaine de Galouchey 90

Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux, 2016

Domaine Joseph Dorbon 98

Trousseau Vieilles Vignes, Arbois, Jura, 2016

Domaine Michel Lafarge 110

Pinot Noir, Burgundy, 2017

Domaine Jean Foillard 130

Gamay, "Eponym", Morgon, Burgundy, 2017

Mon – Thu 7:30 am – 9:30 pm
Friday 7:30 am – 11:00 pm
Saturday 8:30 am – 11:00 pm
Sunday 8:30 am – 9:30 pm
Last Call is 30 Minutes Before Closing

calabro

In-room dining orders will be delivered in sustainable to-go containers and safely placed outside your door. A \$7 delivery fee will be added to all orders.

BREAKFAST

Served Mon-Fri until 11am & Sat-Sun until 12pm

GREEK GODDESS YOGURT BOWL__15 vG

Hemp Seed Granola, Burnt Honey Infused Greek Yogurt, Market Fruit and Berries, Sumac

OVERNIGHT OATS__14 vG

Organic Rolled Oats, Flax Seed, Chia Seed, Toasted Almonds, Almond Butter, Banana, Berries

FRUIT & BERRIES__15 v

Daily Market Selection

BANANA-WALNUT SURYA BREAD__14 v GF

House Almond Butter, Bananas, Toasted Almonds

BLUEBERRY PANCAKES__18 vG

Lemon, Poppy Seed, Sumac, Maple Syrup

EGG WHITE FRITTATA__19 vG

Market Vegetables, Choice of Toast

AVOCADO TOAST__18 v

Larder Baking Co. Seeded Country Loaf, Pickled Carrots, Sprouted Lentils, Urfa Pepper

Add Smoked Salmon__6

Add Poached Egg__5

PROPER BREAKFAST__30

Two Eggs Your Way, Smoked Bacon, Avocado, Sprouted Grain Hash, Sautéed Kale, Choice of Toast

+ Fresh Squeezed Orange Juice & Coffee

MEDITERRANEAN BREAKFAST__23 vG

Hummus, Labneh, Feta Cheese, Olives, Soft Boiled Eggs, Baby Lettuce and Herb Salad, Grilled Laffa Bread

COFFEE

 By Our Friends at Counter Culture

Served with Whole, Skim, Almond, or Oat Milk

ESPRESSO or AMERICANO__5

CAPPUCCINO or LATTE__7

DRIP or COLD BREW__4

PRESSED JUICES

GREEN__12

Cucumber, Celery, Spinach, Lemon, Kale, Parsley

SWEET CITRUS__12

Apple, Pineapple, Lemon, Mint

ORANGE TURMERIC__12

Orange, Apple, Aloe Vera Turmeric, Lemon, Black Pepper

ROOTS WITH GINGER__12

Apple, Lemon, Ginger, Beet

SMOOTHIES

BLUEBERRY__15 DF

Blueberries, Banana, Kale, Green Superfood, Almonds, Almond Milk

MATCHA__15 DF

Matcha, Coconut, Dates, Cashew Butter, Plant-Based Protein, Almond Milk

BANANA-ALMOND__15 DF

Banana, Almond Butter, Maca, Royal Jelly, Almond Milk

AÇAÍ__16 DF

Açaí, Berries, Hemp Seed, Granola, Bee Pollen, Toasted Coconut, Raw Honey, Almond Milk

SAVORY

Served Mon-Fri after 11am & Sat-Sun after 12pm

GUACAMOLE, CHIPS & SALSA__15 v GF

Kernel of Truth Chips, Fire Roasted Salsa, House Guacamole

CALABRA MEZE__26 vG

Avocado, Hummus, Baba Ghanoush, Labneh, Market Crudite, Feta Cheese, Olives, Grilled Laffa Bread

CHARCUTERIE AND CHEESE__26

Chef's Selection of Charcuterie and Cheese, Dips, Spreads and Pickles, Grilled Seeded Country Loaf

CHOPPED LITTLE GEM SALAD__17

Shaved Parmesan Cheese, Tahini Caesar Dressing, Cherry Tomatoes, Avocado, Toasted Laffa Croutons

Add Branzino__16

Add Grilled Chicken Breast__12

Add Grilled Skirt Steak__15

HARISSA STRAWBERRY & BURRATA__19 vG GF

Heirloom Tomatoes, Farmers Lettuce, Olives, Pistachios, Urfa Pepper, Zaatar, Dill, Mint

KONA KAMPACHI CEVICHE__21 GF

Cucumber Aguachile, Shaved Green Tomato, Daikon Radish, Pickled Red Onion, Kernel of Truth Chips

PROPER BURGER__22

Toasted Larder Sesame Bun, Special Sauce, American Cheese, Lettuce, Tomato, Onion, B&B Pickles

GRILLED LAFFA WRAP__22 vG

Grilled Market Vegetables, Shaved Radish, Carrot and Celuce Salad, Tehina Dressing, Yogurt, Mint and Parsley

Add Grilled Chicken Breast__12

Add Grilled Skirt Steak__15

PRINCE EDWARD ISLAND MUSSELS__25

Harissa-Preserved Lemon Broth, Garlic, Herbs, Grilled Multi Grain Bread

WHOLE BRANZINO__36 GF

Mujadarra, Grilled Vegetable Tabbouleh, Mint Zhoag, Grilled Lemon

LOBSTER & PRAWN PUTTANESCA__38

Caledonian Prawns, Maine Lobster, Squid Ink Shells, Sun Gold Tomatoes, Capers, Calabrian Chili

GRILLED PRIME SKIRT STEAK__32 GF

Pomegranate Molasses Glaze, Piri Piri Stewed Butter Beans, Burnt Pearl Onion, Cherry Tomatoes

DRY AGED NY STRIP__47 GF

14oz Steak, Greek Salad, Grilled Stone Fruit, Red Pepper Sauce

SIDES

CALABRA FRIES__12 v GF

Za'atar Spice, Arugula-Jalapeño Vegan Aioli

GRILLED MARKET VEGETABLES__11 v

With Harissa Marinated Chickpeas

SIDE OF CHIPS__4 v GF

SIDE OF LAFFA__4 vG

DESSERT

CHOCOLATE CHIP COOKIES__7

KEY LIME PIE__9

CHOCOLATE CAKE__11

With Raspberries and Coffee Cream

SPECIALTY COCKTAILS

MEZCAL IN MONTENEGRO__21

Yola Mezcal, Amaro Montenegro, Amaro Angelino

WASHED ASHORE__18

Sesion Blanco Tequila, Prickly Pear, Citrus, Algae

THE PROPER SKINNY__19

Tequila Ocho Anejo, Lime, Orange, No Sugar Added

TOWER 26__16

Woody Creek Vodka, Cucumber Cordial, Dolin Dry, Celery

SANDIA PUNCH__19

Amass Gin, Watermelon, Lemon

WHITE LEMON NEGRONI__20

Ford's Gin, Dolin Dry, Lilet

BEER

DRAFT

HOUSE BEER__9

Venice, CA

CRAFTSMAN HEAVENLY HEFE__9

Pasadena, CA

BOOMTOWN NOSE JOB IPA__10

Arts District DTLA, CA

CAN

CALIDAD LAGER__6

Santa Barbara, Ca

PERENNIAL ALES PILSNER__10

St. Louis, Mo (1 pint)

THREE WEAVERS IPA__8

Inglewood, Ca

JUNESHINE HARD KOMBUCHA__8

Blood Orange Mint or Midnight Pain Killer

San Diego, Ca

WHITE CLAW SPIKED SELTZER__7

Black Cherry or Lime

Chicago, Il

BOTTLE

CELLADOR OAT SAISON__9

Los Angeles, Ca

CUVEE ALEX LE ROUGE__10

Jurassian Imperial Stout

Switzerland

We support local natural sustainable
and organic practices whenever possible

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues. Santa Monica Proper adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.

@santamoniacproper

WINE gl / btl

SPARKLING

BRUT__16 / 72

JCB No. 21 Fr NV

SPARKLING CAVA ROSÉ__16 / 72

Jane Ventura Baix Penedes, Es '17

CHAMPAGNE__36 / 75

Ruinart Blanc de Blanc NV

available as half bottle

WHITE

TXAKOLINA__14 / 63

Bidaia Antxiola Es '19

PINOT GRIGIO__16 / 72

Alois Lageder 'Porer' It '18

SANCERRE__17 / 76

Nicolas Idiart Fr '18

CHARDONNAY__18 / 82

Wonderland Project 'White Queen'

Sonoma County, Ca '15

ROSE

PROVENCE__15 / 68

No. 6 Simply Rose, Provence, Fr '19

ROSADO__14 / 63

Jofre 'Vinos Frio del Ano', Curico Valley, Cl '18

MAGNUM__85 btl

Daou, Paso Robles, Ca '19

RED

PINOT NOIR__20 / 90

George 'Sonoma Coma', Ca '18

GARNACHA__16 / 72

Pascona 'La Mare', Montsant, Spain '15

MALBEC__15 / 68

Siete Fincas Mendoza, Ar '19

CABERNET/CARMENERE__16 / 72

Lafken, Maipo, Chile '14

SWEET/STRONG

MADEIRA RWC__25 gl

Charleston Sercial, Po

VINTAGE PORT__55 gl

Graham's Po '00