

calabro

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

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.

ALL DAY BRUNCH

SERVED FROM OPENING TO 4PM

GREEK GODDESS YOGURT BOWL // 15 ^{ve}

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

OVERNIGHT OATS // 14 ^{ve}

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

BANANA-WALNUT SURYA BREAD // 14 ^{v GF}

House-Made Almond Butter, Bananas, Toasted Almonds

EGG WHITE FRITTATA // 19 ^{ve}

Sungold Tomatoes, Broccolini, Asparagus, Feta, Choice of Toast

BLUEBERRY PANCAKES // 18 ^{ve}

Lemon, Poppy Seed, Sumac, Maple Syrup

AVOCADO TOAST // 18 ^v

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

Smoked Salmon + 6 Poached Egg + 5

PROPER BREAKFAST // 30

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

+ Includes Orange Juice & Coffee

GUACAMOLE, CHIPS & SALSA // 16 ^{v GF}

Kernel of Truth Chips, Fire Roasted Salsa, House Guacamole

CALABRA MEZE // 26 ^{ve}

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

CHOPPED LITTLE GEM SALAD // 18

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

Branzino + 16 Grilled Chicken Breast + 12 Grilled Skirt Steak + 15

MEDITERRANEAN SALAD // 18 ^{ve GF}

Artisan Lettuce, Kalamata Olives, Cherry Tomatoes, Cucumber, Pickled Onions, Hummus, Pistachios, Lemon Vinaigrette

Branzino + 16 Grilled Chicken Breast + 12 Grilled Skirt Steak + 15

PROPER BURGER // 23

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

GRILLED LAFFA WRAP // 22 ^{ve}

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

Grilled Chicken Breast + 12 Grilled Skirt Steak + 15

PRINCE EDWARD ISLAND MUSSELS // 25

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

WHOLE BRANZINO // 38 ^{GF}

Mujadarra, Grilled Vegetable Tabbouleh, Mint, Grilled Lemon

SIDES

CALABRA FRIES // 12 ^{v GF}

Za'atar Spice, Arugula-Jalapeño Vegan Aioli

MARKET VEGETABLES // 12 ^{v GF}

SIDE OF CHIPS // 4 ^{v GF}

COFFEE

By Our Friends at Counter Culture

ESPRESSO // 5

AMERICANO // 5

CAPPUCCINO // 7

LATTE // 7

DRIP or COLD BREW // 4

Served with Whole, Skim, Almond, or Oat Milk

IN-HOUSE JUICES

ALCHEMIST // 12

Kale, Celery, Spinach, Green Apple, Lemon, Cucumber, Parsley, Aloe Vera

FOUNTAIN OF YOUTH // 12

Orange, Ginger, Turmeric, Lemon, Apple Cider Vinegar, Cayenne Pepper, Honey

MY HEART BEETS FOR YOU // 12

Beets, Carrot, Ginger, Celery, Parsley, Lemon, Arugula

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-CACAO // 15 ^{DF}

Banana, Cacao Powder, Maca, Royal Jelly, Almond Milk

AÇAÍ // 16 ^{DF}

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

DESSERT

FRUIT & BERRIES // 12 ^v

KEY LIME PIE // 9

From Vanilla Bakeshop, Santa Monica

CHOCOLATE TRUFFLE CAKE // 12

From Vanilla Bakeshop, Santa Monica

^{GF} Gluten Free

^{ve} Vegetarian

^v Vegan

^{RF} Raw Food

^{DF} Dairy Free