

calabro

POOL MENU

GREEK GODDESS YOGURT BOWL // 18 VG

hemp seed granola, market fruit & berries

AVOCADO TOAST // 23 V DF

Larder Baking Company seeded, country loaf, scarlet mustard frills, sprouted lentil, urfa pepper
smoked salmon + 8 poached egg + 5

WILSHIRE BAGEL // 23

smoked salmon, lemon crème fraîche, cucumber, radish, pickled red onion

PROPER BREAKFAST SANDWICH // 25

two eggs your way, smoked bacon, avocado, harissa aioli, on toasted bagel

PROPER BURGER // 28

Larder Baking Company toasted sesame bun, special sauce, american cheese, lettuce, tomato, onion, b&b pickles, Calabra fries

choice of 8 oz angus patty or house-made plant burger

OPEN FACE GYROS // 26

pickled cabbage, hummus, cucumber, red onion
chicken, salmon, steak (+4), falafel

SURYA SPA BREAD // 20 VG GF DF

banana walnut bread, honey, almond butter, slivered almonds, banana

DIPS AND MEZE

SERVED WITH WARM LAFFA BREAD

HUMMUS // 14 V DF

smoked paprika oil

AVOCADO DIP // 16 V DF

dukkah spice (contains nuts), dill oil

BABA GANOUSH // 14 V DF

roasted sweet pepper

CRUDITÉ // 15 V

za'atar, green tahina

GREEK FRIES // 14

feta cheese, garlic, lemon and oregano
with dill aioli

HAMACHI CRUDO // 24 GF RF DF NF

lime aguachile, daikon radish, pickled red onion, cilantro

TAHINI CAESAR SALAD // 19

gem lettuce, cherry tomatoes, avocado, parmesan, laffa croutons

add falafel, chicken or salmon skewer +15

add tenderloin skewer +19

GREEK SALAD // 19 VG GF

early girl tomato, cucumber, red onion, olives, feta, red wine vinaigrette

add falafel, chicken or salmon skewer +15

add tenderloin skewer +19

KEBABS

1 skewer per order

SALMON // 15 DF G

turnips, mint zhoug

CHICKEN // 15 GF

with spiced greek yogurt, shawarma spiced

TENDERLOIN STEAK // 19 DF GF

roasted sweet peppers, chimichurri

DESSERT

SEASONAL FRUIT TART // 15

walnut crumble, cardamom ice cream

KEY LIME PIE // 15

from Vanilla Bakeshop in Santa Monica

MARKET FRUIT & BERRIES // 15 V GF DF

V vegan
VG vegetarian
RF raw food
GF gluten free
DF dairy free
NF nut free

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

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.

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POOL MENU

WELLNESS JUICES

ALCHEMIST // 13 V GF DF

kale, celery, spinach, green apple, cucumber, parsley, aloe vera

FOUNTAIN OF YOUTH // 13 V GF DF

orange, ginger, turmeric, lemon, apple cider vinegar, cayenne, honey

SMOOTHIES

all smoothies contain nuts

BLUEBERRY // 15 V GF DF

blueberry, banana, kale, green superfood, almonds, almond milk

MATCHA // 15 V GF DF

matcha, coconut, dates, cashew butter, plant-based protein, almond milk

BANANA-CACAO // 15 VG GF DF

banana, cacao powder, almond butter, maca, royal jelly, almond milk

AÇAÍ // 16 VG DF

berries, hemp seed granola, bee pollen, coconut, honey, almond milk

WINE BY THE GLASS

SPARKLING

AYALA 30 / 145

Brut Champagne, France

WHITE

CLOS DU ROY 19 / 76

Sauvignon Blanc, Sancerre, France, 2018

ROSE

DOMAINE SAINT-PONS 18 / 72

Côtes de Provence, Rosé, Provence, France, 2020

RED

CLARA 18 / 75

Pinot Noir, North Coast, CA, 2020

CASA DEL SOL MARGARITA BAR

WASHED ASHORE 21

Casa Del Sol Blanco tequila, prickly pear, pear liquor, blue spirulina, lemon and lime juice

PEACH MARGARITA 21

Casa Del Sol Reposado, peach pure, lime juice, cointreau

CUCUMBER COOLER 21

Casa Del Sol Silver tequila, cucumber cordial, lime juice

SPICY PINEAPPLE 21

Casa Del Sol Reposado, lime juice, pineapple juice, agave syrup, cointreau, jalapeños

SPECIALTY COCKTAILS

SUMMER DAZE 21

plantation rum, Aperol, Grand Marnier, strawberry, lime juice

SANDIA PUNCH 21

gin, watermelon juice, lemon juice, Aperol

PINA CALABRA 21 *(contains almonds)*

plantation rum, pineapple juice, orgeat, coco clement, topped with dark rum float

PROPER COCONUT 14

add a shot of light or dark rum +\$9

BEER

SANDY BLONDE PILSNER 10

Pacific Palisades, CA

THREE WEAVERS IPA 10

Inglewood, CA

JUNESHINE HARD KOMBUCHA 1 PINT 10

Honey Ginger Lemon, Blood Orange Mint, Midnight Painkiller