

calabro

POOL MENU

DIPS AND MEZE

DIPS SERVED WITH WARM LAFFA BREAD

HUMMUS // 16 v
smoked paprika oil

AVOCADO DIP // 18 v
pistachio dukkah, dill oil

BABA GANOUSH // 16 v
roasted sweet pepper

CRUDITÉ // 18 v
za'atar, green tahina

GREEK FRIES // 15
feta cheese, garlic, lemon and oregano
with dill aioli

SALADS

GREEK SALAD // 20 VG
early girl tomato, cucumber, red onion,
olives, feta, red wine vinaigrette

TAHINI CAESAR SALAD // 21
gem lettuce, cherry tomatoes, avocado,
parmesan, laffa croutons

KEBABS

served with saffron rice + frise salad

SALMON // 20 GF DF
turnips, mint zhoug

CHICKEN // 20 GF
shawarma spiced greek yogurt

TENDERLOIN STEAK // 24 GF DF
roasted sweet peppers, calabrian chimichurri

PROPER POOLSIDE BITES

GREEK GODDESS YOGURT BOWL // 20 VG
hemp seed granola, market fruit & berries

AVOCADO TOAST // 25 v
Larder Baking Company seeded, country loaf,
scarlet mustard frills, sprouted lentil, urfa pepper
smoked salmon + 8

WILSHIRE BAGEL // 25
smoked salmon, lemon crème fraîche, cucumber,
radish, pickled red onion

PROPER BURGER // 31
Larder Baking Company toasted sesame bun,
special sauce, white cheddar cheese, lettuce,
tomato, onion, b&b pickles, served with za'tar fries
choice of 8 oz angus patty or house-made plant burger (VG GF)

OPEN FACE GYROS // 29
pickled cabbage, hummus, cucumber, red onion
falafel, chicken, salmon, steak (+4)

DESSERT

CHOCOLATE MOUSSE BAR // 18
chocolate cake, puffed rice magic shell,
cardamom ice cream

VANILLA POT DE CRÈME // 16
asian pear, puffed kamut, pomegranate

MARKET FRUIT & BERRIES // 15 V GF
chef's selection of local organic fruits and berries
from the iconic Santa Monica Farmers Market

v vegan GF gluten free
VG vegetarian DF dairy free
RF raw food

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.

calabora

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,

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

GIUSEPPE AND LUIGI 18 / 86

Prosecco, Italy

JCB NO. 21 20 / 96

SParkling Brut, 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

HERITAGE 18 / 86

Pinot Noir, Wollamette Valley, Or 2019

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

AMERICABO 21

Mezcal, hibiscus cordial, lime, cointreau

CLARITA 21 *(contains dairy)*

Casa Del Sol Blanco, agave, cointreau, lime, clairfied milk punch

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

CALIDAD LAGER 10

Santa Barbara, CA

THREE WEAVERS IPA 10

Inglewood, CA

JUNESHINE HARD KOMBUCHA 1 PINT 10

Honey Ginger Lemon, Blood Orange Mint, Midnight Painkiller