

calabra

POOL MENU

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 AND MEZE

DIPS SERVED WITH WARM PITA BREAD

YUZU HUMMUS 18 v

citrus oil, garlic chips

FIRE ROASTED BABA GHANOUSH 16 v

charred peppers

HERBED LABNEH 16 vg

pomegranate seeds, sumac

AVOCADO DIP 18 v

pistachio dukkah, dill oil

GREEK FRIES 15 vg

garlic, lemon, oregano, feta dill aioli

SALADS

WATERMELON FETA SALAD 20 vg gf

grilled hearts of palm, persian cucumber, olives, red onion, mint, pomegranate vinaigrette

GREEK SALAD 20 vg gf

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

FATTOUSH SALAD 21 v

gem lettuce, cherry tomato, sumac vinaigrette, lavash croutons

v vegan

gf gluten free

vg vegetarian

df dairy free

PROPER POOLSIDE BITES

GREEK GODDESS YOGURT BOWL 20 vg

hemp seed granola, market fruit & berries

CALABRA FALAFEL 21 vg gf

piquillo peppers, labneh, hummus, pickled turnips

PAN SEARED SALMON 32

lemon herb orzo, urfa pepper labneh

CALABRA BURGER 31

8oz angus beef patty, goat cheese, sesame bun, harissa tomato chutney, onion, rocket arugula, garlic aioli, served with za'tar fries

PLANT BASED BURGER AVAILABLE UPON REQUEST

CHICKEN SOUVLAKI 20

pickled cabbage, hummus, cucumber, red onion

DESSERT

MARKET FRUIT & BERRIES 15 v gf

locally sourced from santa monica farmers market

FROZEN DESSERT 12 v

FROM OUR FRIENDS AT LAVENDER & TRUFFLES
choice of miso butterscotch, trinity yuzu vanilla, or sumac roasted strawberry

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 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WELLNESS JUICES 14

ALCHEMIST V GF DF

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

FOUNTAIN OF YOUTH V GF DF

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

ORANGE OR GRAPEFRUIT JUICE V GF DF

fresh squeezed daily

BEER

CAN/BOTTLE

CALIDAD LAGER 10

Santa Barbara, CA

THREE WEAVERS IPA 10

Inglewood, CA

MANGO CART WHEAT ALE 9

Inglewood, CA

JUNESHINE HARD KOMBUCHA 12

WINE

SPARKLING

GIUSEPPE & LUIGI PROSECCO BRUT 18 / 80

Prosecco, ITA

JCB NO.21 23 / 105

Sparkling Brut, FRA

ROSÉ / ORANGE

DOMAINE SAINT-PONS 18 / 80

Côtes de Provence Rosé, Provence, FRA 2020

BEE HUNTER 18 / 80

Sauvignon Blanc/Albarino, Mendicino County, CA, USA 2019

WHITE

CLOS DU ROY 19 / 90

Sauvignon Blanc, Sancerre, FRA 2021

STONESTREET ESTATE 20 / 100

Chardonnay, Alexander Valley, CA USA 2019

RED

HERITAGE 20 / 100 10

Pinot Noir, Wollamette Valley, Or, USA 2019

SMOOTHIES 16

smoothies contain nuts

BLUEBERRY V GF DF

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

MATCHA V GF DF

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

BANANA-CACAO V GF DF

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

AÇAÍ V GF

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

COCKTAILS 21

CASA DEL SOL MARGARITA BAR

WASHED ASHORE

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

PEACH MARGARITA

Casa Del Sol Reposado, cointreau, peach pureé, lime

CUCUMBER COOLER

Casa Del Sol Blanco, cucumber cordial, lime

SPICY PINEAPPLE

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

SPECIALTY COCKTAILS

PRINCESS PEACH

Grey Goose Peach Rosemary, Pamplemousse Giffard, pineapple, guava, topped with prosecco

AMERICABO

Domingo Mezcal, Cointreau, hibiscus cordial, lime

SANDIA PUNCH

Amass Gin, Aperol, watermelon syrup, lemon

PINA CALABRA (contains almonds)

Saison Pale Rum, orgeat, pineapple, coco clement, topped with dark rum float

GIN BLOSSOM

Ford's Gin, St. Germain, cucumber, basil, lemon

DON CHECO DELIGHT

Domingo Mezcal, Dry Curaçao, Red Bull Watermelon, lime

PROPER COCONUT

Fresh coconut water | add a shot of rum +9