



PRIX FIXE Happy Hour MENU

\$65 per person, served family style

CHOOSE 4

COUNTRY ROSEMARY SOURDOUGH VG NF
Sicilian olive oil whipped butter, sea salt

CHEESE & CHARCUTERIE
rosemary marcona almonds, artisan crostini,
seasonal chutney, raw honeycomb

GRILLED SHRIMP COBB
grilled corn, pancetta, sungold tomato, haas avocado,
meyer lemon cream

MARINATED OLIVES V
marinated olives

AMERICAN WAGYU MEATBALLS
San Marzano tomato, parmigiano reggiano

LONG STEM ROMAN ARTICHOKES VG
chili flakes, meyer lemon aioli

FRITTO MISTO
calamari, zucchini, fresh herb, calabrian chili aioli

BEET CARPACCIO VNF
black truffle aioli, petite arugula, olive-caper vinaigrette

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. Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues. For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

V Vegan | VG Vegetarian | GF Gluten Free | DF Dairy Free | NF Nut Free