



PROPER HOUR

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.

LARGE FORMAT COCKTAILS

serves 2-4 guests

WESTSIDE FLING 45

prosecco, orange liqueur, fresh grapefruit juice

STRAWBERRY DREAM 45

prosecco, rye, strawberry, thyme, lemon

SIGNATURE COCKTAILS

MARTINI 14

choice of vodka or gin, dry vermouth,
blue cheese olives

IL MATADOR 12

tequila, aperol, grapefruit, lime

PRIMA CLASSE 12

bourbon, aperol, amaro montenegro, lemon

APEROL SPRITZ 12

prosecco, aperol, soda

SMALL BITES

MARINATED OLIVES 9 V GF

LONG STEM ROMAN ARTICHOKE 12 VG DF

chili flakes, meyer lemon aioli

FRITTO MISTO 24

calamari, zucchini, gremolata, calabrian chili aioli

BEET CARPACCIO 19 V NF

truffle aioli, petite arugula, olive-caper vinaigrette

CHEESE & CHARCUTERIE 30

rosemary marcona almonds, artisan crostini, seasonal
chutney, raw honey comb

PALMA FRIES 12

truffle +8

parmesan +4

WINE

HOUSE RED 10

HOUSE WHITE 10

HOUSE SPARKLING 12

BEER

PERONI 7

THREE WEAVERS EXPATRIATE 7

ERDINGER 7