

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

SERVED WITH FRESH GRILLED ZA'ATAR NAAN

HUMMUS 19 GF

crispy chickpeas, lemon oil

FIRE ROASTED BABA GHANOUSH 19 GF

charred peppers

HERBED LABNEH 19 VG GF

dill oil, pomegranate pips, sumac

MUHAMMARA 19 GF N

roasted red peppers and walnut dip, pinenuts, herbs, paprika oil

MEZZE

SALMON TARTARE 32 RF

tzatziki broth, crispy lavash, orange, avocado, preserved lemon

PHYLLO BAKED FETA 22 VG N

herb oil, pistachio, lemon honey

CHARRED OCTOPUS 28 DF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

ROASTED HEIRLOOM CARROTS 18 VG GF N

coriander pistou, pomegranate, pistachio dukkah, aleppo herbed yogurt

WHOLE MARINATED OLIVES 12 V GF

assorted whole olives, sicilian olive oil, chili flakes, cumin, thyme

GREEK FRIES 17 VG

garlic, lemon, oregano, feta dill aioli

HARISSA MAPLE BRUSSEL SPROUTS 16 V N

crispy brussels, harissa maple glaze, aleppo pepper, dates, marcona almonds

MEZZE SAMPLER 49 VG N

muhammara, hummus, baba ganoush, herbed labneh, warm naan, crudité

SALADS

GREEN GODDESS ROMAINE HEARTS 20 VG

tahini green goddess, pecorino, espelette and lemon croutons, quinoa herb crumble, cherry tomato, fennel

ROASTED BEET AND GOAT CHEESE SALAD 20 VG

arugula, grilled hearts of palm, roasted beets, goat cheese, red onion, orange, crispy chickpea, pomegranate vinaigrette

FATTOUSH SALAD 21 V

gem lettuce, cherry tomato, espelette and lemon croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

+12 falafel | +16 chicken | +18 salmon | +24 hanger steak

ENTRÉES

HERB ROASTED CABBAGE 25 V

vegan pink peppercorn yogurt, toasted pine nut zhoug, puffed quinoa and herb crumble, toasted chili flake

SMOKED CHILI ROASTED CHICKEN 42 DF

house made chili spice blend, cous-cous with golden raisin and pickled carrot, shakshuka sauce

PAN SEARED SALMON 46

lemon herb orzo, urfa pepper labneh

NEW YORK STRIP 65 GF

house steak seasoning, mojo de ajo butter, crispy potatoes, berbere spice, pickled onion

SEARED DIVER SCALLOPS 52

sunchoke pureé, mediterranean black eyed peas, fried kataifi

CALABRA BURGER 31

8oz angus beef patty, goat cheese, sesame bun, harissa tomato chutney, grilled onion, rocket arugula, garlic aioli, served with choice of za'atar fries or side salad

CALABRA VEGAN BURGER 28 V N

6oz LightLife® burger patty, vegan mayonnaise, vegan feta, tomato chutney, arugula served with choice of za'atar fries or side salad

FOR THE TABLE

WHOLE ROASTED BRANZINO 85 DF GF

fried shishito peppers, aleppo pepper, lemon chermoula

GRILLED LAMB RACK 85 GF

moroccan spiced lamb, mustard, marble potatoes, harissa yogurt

WAGYU TOMAHAWK 220 GF DF

48oz, Turkish coffee rub, charred spring onion, chimichurri

V VEGAN VG VEGETARIAN GF GLUTEN FREE
DF DAIRY FREE RF RAW FOOD N CONTAINS NUTS

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.

SPECIALTY COCKTAILS

GIN BLOSSOM 21

Aviation Gin, St. Germain, cucumber, basil, lemon

TAMARINDO MARGARITA 23

Astral Reposado, Amaro Angeleno, tamarind, lime
Tajin rim

DESERT HAZE 22

Union Mezcal, ginger liqueur, prickly pear, lime
Scrappy's Firewater

ESPRESSO MARTINI 23

Ketel One, Mr. Black, housemade vanilla syrup, espresso

MEDITERRANEAN GIN & TONIC 22

Nolet's Gin, Mediterranean Fever Tree Tonic

WASHED ASHORE 24

Casa Del Sol Blanco, Opuntia pear brandy, Matilde pear
liquor, blue spirulina, dry curacao, lemon and lime

MEZCAL IN MONTENEGRO 23

Madre Mezcal, Amaro Montenegro, Amaro Angeleno

PINA CALABRA (contains almonds) 22

Bacardi Superior, Dorda Coconut Liqueur, orgeat
pineapple, dark rum float

BEER

DRAFT

SKYDUSTER 'SUPER DRY' 10
Downtown Los Angeles, CA

CRAFTSMAN HEAVENLY HEFE 12
Pasadena, CA

BOOMTOWN NOSE JOB IPA 12
Arts District DTLA, CA

CAN/BOTTLE

CALIDAD LAGER 10
Santa Barbara, CA

THREE WEAVERS IPA 10
Inglewood, CA

MANGO CART WHEAT ALE 9
Inglewood, CA

JUNESHINE HARD KOMBUCHA 10

WINE BY THE GLASS

SPARKLING

Gambino 18 / 80

Prosecco, Valdobbiadene, ITA

Schramsberg Blanc de Blancs 25 / 110
Calistoga, CA 2020

Veuve Clicquot Yellow Label 40 / 160
Champagne Brut, NV

Collalto, Violette 16 / 72
Manzoni Moscato, Veneto, ITA, NV

WHITE

La Finage 20 / 100
Chardonnay, Chablis, FRA 2020

Clos du Roy 19 / 90
Sauvignon Blanc, Sancerre, FRA 2021

Lagar de Cervera 18 / 80
Albarino, Rias Baixas, ESP 2021

Schiopetto 16 / 72
Pinot Grigio, Friuli, ITA 2021

Stonestreet Estate 20 / 100
Chardonnay, Alexander Valley, CA, USA 2019

ROSÉ / ORANGE

Domaine Saint - Pons 18 / 80
'Tout Simplement' Rosé, Provence, FRA 2021

Cala Bianco Terre Siciliane 16/72
Orange Wine, Catarratto, Palermop, Sicily 2022

RED

Heritage 20 / 100
Pinot Noir, Willamette Valley, Oregon, USA 2019

Vina Alberdi Reserva, La Rioja Alta 19 / 84
Tempranillo, Rioja, ESP 2018

Siete Fincas 17 / 77
Malbec, Mendoza, ARG 2019

Panzanella, 1427 Chianti Classico 18 / 80
Sangiovese, Tuscany, ITA 2019

Le Bordeaux de Sirech 20 / 90
Bordeaux Blend, Bordeaux, FRA 2019

Foley Johnson Estate 25 / 113
Cabernet Sauvignon, Rutherford, CA, USA 2018

DESSERT

MICHELE CHIARLO 'NIVOLE' 18
Moscato d'Asti, Piedmont, ITA 2020

TAYLOR FLADGATE 18
10 YR Tawny Port

ROYAL TOKAJI 22
Late Harvest, 2018

CHÂTEAU DOISY DAËNE 21
Barsac, Sauternes, FR 2015