

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.

BRUNCH

PROPER YOGURT BOWL 20 VG GF N

hemp seed granola, market fruit & berries

OVERNIGHT OATS 20 V GF N

organic rolled oats, flax seed, chia seed, toasted almonds, almond butter, banana, berries

MOROCCAN PANCAKES 24 VG N

whipped straus farms yogurt, medjool dates, toasted walnuts, pomegranate molasses

CALABRA BREAKFAST SANDWICH 21 VG

sunny side up egg, shakshuka sauce, spinach, feta

MEDITERRANEAN BREAKFAST 28

smoked salmon, Israeli salad, hummus, labneh, pita

PROPER BREAKFAST 29

two eggs your way, avocado, sprouted hash, sauteed kale, choice of protein and toast

AVOCADO TOAST 25 VG

thick sliced seeded country bread, avocado dip, goat cheese, cherry tomato, wild rocket arugula, pickled red onion, ninja radish

*GF BREAD AVAILABLE UPON REQUEST

CHOICE OF PROTEIN ADD-ONS

- + 5 poached egg
- + 8 bacon, chicken apple sausage
- + 12 falafel
- + 12 smoked salmon

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

CHICKEN SOUVLAKI 20

pickled cabbage and onion, hummus, cucumber, shawarma yogurt

PAN SEARED SALMON 46

lemon herb orzo, urfa pepper labneh

LAMB SLIDERS 32

cucumber salad, tomato salsa, tzatziki

CALABRA BURGER 31

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

SIDES

MARKET FRUIT & BERRIES 15 V GF

locally sourced from santa monica farmers market

BREAKFAST PROTEIN 8

smoked bacon or chicken apple sausage

HARISSA MAPLE BRUSSEL SPROUTS 16 V N

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

GREEK FRIES 17 VG

garlic, lemon, oregano, feta dill aioli

GRILLED NAAN 8

MEZZE

SALMON TARTARE 32 RF

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

CRISPY LATKE 18

cucumber, pickled onion, SB smokehouse salmon, herbed schmear

CALABRA FALAFEL 21 VG

piquillo peppers, labneh, hummus, pickled turnips

WHOLE MARINATED OLIVES 12 V GF

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

MEZZE SAMPLER 49 VG N

muhammara, hummus, baba ganoush, herbed labneh, warm naan bread, crudite

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

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.

COFFEE AND TEAS

by our friends at Counter Culture served with whole, skim, almond or oat milk

ESPRESSO 7 DRIP 7
AMERICANO 7 COLD BREW 9
LATTE 9 CHAI LATTE 9
ASSORTED TEAS 7

WELLNESS JUICES

SUNSHINE 16
orange, apple, aloe vera, turmeric, lemon, black pepper
supports immune & digestive health

MORNING GREENS 16
cucumber, celery, spinach, lemon, kale, parsley
immune system reboot & boosts energy

BEETLE 16
apple, lemon, ginger, beet
powerful anti-inflammatory & supports immune system

SWEET CITRUS 16
apple, pineapple, lemon, mint
supports immune & digestive health

JUICES 8
choice of orange, grapefruit, or pineapple

SMOOTHIES

blended with your choice of plant-based milk:
almond, coconut, or oat

PACIFIC BLUE 16 v GF
blue spirulina, coconut, dates, pineapple, blueberries,
banana

SUPER GREENS 16 v GF
banana, baby spinach, green superfood,
young coconut meat

MUSCLE BEACH 16 v GF N
Form chocolate peanut vegan protein powder, maca,
banana

AMAZON BERRY 16 v GF N
açai, banana, market berries, bee pollen, coconut,
raw honey

STRAWBERRY GLOW 16 v GF
Moon Juice collagen powder, strawberries,
coconut, banana

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

WINE BY THE GLASS

SPARKLING

Gambino 18 | 80
Prosecco, Valdobbiadene, ITA

Schramsberg Blanc de Blancs 25 | 110
Calistoga, CA 2020

Veve Clicquot Yellow Label 40 | 160
Champagne Brut, NV

Gambino Jules Sparkling Rosé 18 | 80
Veneto, ITA, NV

WHITE

La Finage 20 | 100
Chardonnay, Chabils, 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

Fellas White Panda 21 | 95
Orange Wine, Mendocino County, CA 2020

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

Panzanello, 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

ROSÉ ALL DAY

Toast to rooftop season with Calabria's rosé all day add on, featuring our selection of sparkling rosé available until 4pm every Friday through Sunday.

BOTTOMLESS SPARKLING ROSÉ 55 per person