



## 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 & grass-fed meat, and sustainable seafood.

We are 100% seed oil-free. We cook only with non-seed oils like avocado and olive, and our fryers use Zero Acre oil, made from fermented sugarcane.

### SIGNATURE COCKTAILS

#### MARTINI 20

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

#### ITALIAN GIN & TONIC 16

Italicus, Aviation gin, rosé, grapefruit

#### CRASH AND BURN 16

Union Mezcal, Luxardo Maraschino, Yellow Chartreuse,  
crème de violette, lime

#### IL MATADOR 16

LALO Tequila, Aperol, grapefruit, lime

#### SPICY, NAKED, & FAMOUS 16

Union Mezcal, Aperol, chartreuse,  
pineapple juice, bitters, lime

#### SANTA MONICA CLOUD 16

Ketel One vodka, St-Germaine, raspberries,  
prickly pear purée, lemon, egg white

#### PROPER JET 16

Angel's Envy Bourbon, Cynar, Aperol, lemon

### SMALL BITES

#### MARINATED OLIVES 12 V GF

thyme, coriander, citrus peel

#### ROMAN ARTICHOKEs 22 VG DF

chili flakes, lemon aioli

#### FRITTO MISTO 22

calamari, organic zucchini, gremolata, chili aioli, buttermilk

#### CHEESE & CHARCUTERIE 35

artisanal cheese and charcuterie selection from  
California & Italy, apple chutney,  
seeded medjool date crisps

#### PALMA FRIES 12

truffle oil +6  
parmesan +4

### WINE

#### HOUSE RED WINE 15

#### HOUSE WHITE 15

#### HOUSE SPARKLING 15

### BEER

#### PERONI 8

#### ERDINGER 6