

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 sourced through a partnership with the Monterey Bay Aquarium Seafood Watch Program.

We are 100% seed oil-free. Our fryers use Zero Acre oil, made from fermented Noli fruit.

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## MEZZE

### MINI MEZZE SAMPLER 18 VG

hummus, baba ghanoush, muhammara, za'atar lavash

### FRIED HALLOUMI STICKS 14 VG

roasted pepper sauce, garlic aioli, chives

### GREEK FRIES 15 VG

garlic, lemon, oregano, feta dill aioli

### HARISSA HONEY WINGS 20

Aleppo chili, scallion, sesame

### STUFFED BAKED DATES 10 N

goat cheese and bacon mousse, toasted marcona almonds, paprika oil

### CALABRA SLIDERS 22

cheddar cheese, harissa tomato chutney, garlic aioli, kosher pickle

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### DRAFT BEER 10

Skyduster "Super Dry"  
Downtown Los Angeles, CA

Boomtown Nose Job IPA  
Arts District DTLA, CA

### WINE BY THE GLASS 16

La Fête Du Rosé  
Côtes de Provence, FRA 2022

Peregrine  
Sauvignon Blanc, Central Otago, New Zealand 2024

Flowers  
Pinot Noir, Sonoma, CA 2022

### COCKTAILS 15

Espresso Martini  
Ketel One Vodka, Mr. Black, espresso, vanilla syrup

Urfa Mezcalita  
Illegal Mezcal, honey, blood orange, lime, sage, Urfa pepper, salt