

BRUNCH SPECIALS

CALABRA EGGS BENEDICT 35

potato latke, SB smoked salmon, Levantine herb hollandaise, market vine tomatoes

STEAK AND EGGS 45 gf/df

grass-fed beef tenderloin kebab, Turkish coffee rub, two eggs any style, batata harra, Aleppo chimichurri

PROPER BREAKFAST 34

two eggs your way, California avocado, sprouted hash, green salad, choice of protein

GREEN SHAKSHUKA 30

tomatillo milpero, Rancho Gordo chickpeas, spinach, pached eggs, avocado, feta cheese, cilantro blossom, grilled naan

MEDITERRANEAN PLATE 35 gf/df

fava bean hummus, soft boiled egg, Munak tomato, pickled cabbage, Garden of Greens, pistachio, preserved lemon oregano vinaigrette

MIDDLE EASTERN FRITTATA 32 gf

Mike & Son's ranch egg, oyster mushroom, chive, dill, tarragon, goat cheese, red pepper tomato sauce, herb salad

OLIVE OIL CAKE 25

warm olive oil cake, whipped ricotta, seascape strawberries, crispy kataifi

WELLNESS

AVOCADO TOAST 26 vg

grilled sourdough, pickled sunbgold tomatoes, fennel coriander salsa, macha, feta

PROPER YOGURT BOWL 19 vg/gf

labneh, baklava granola, sumac honey, market berries

SANTA MONICA FARMER'S MARKET FRUIT 22 v/gf

chef's weekly selection of seasonal fruit

CALABRA CAESAR 25

hearts of gem, za'atar cracker, Parmigiano Reggiano, ufra pepper, anchovies, dill, tahini caesar dressing

TOMATO WATERMELON SALAD 24 vg/gf

Munak heirloom tomatoes, watermelon, feta cheese, pineapple mint, red wine vinaigrette

FATTOUSH 23 vg

gem lettuce, cherry tomato, sumac pita croutons, red onion, crispy chickpea, radish, sumac vinaigrette, cucumber

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD

+13 falafel | +17 chicken | +26 salmon | +28 prime bavette steak

LOBSTER LOUIE SALAD 77 gf

for 3-4 people

10 oz Maine lobster, heirloom tomato, California avocado, soft-boiled egg, bacon, sharp cheddar, buttermilk tarragon dressing

ENTREÉS

FALAFEL BOWL 32 gf

greek salad, hummus, pickled cauliflower, marinated olives, grilled halloumi

CHICKEN SOUVLAKI 27

tzatziki, cucumber, pickled cabbage, mint, dill, aji verde

PAN SEARED SALMON 42 n

Lebanese spiced rice, bulgur, red chermoula, cranberries, walnuts, fried sage

CALABRA BURGER 38

angus beef patty, goat cheese, brioche bun, harissa tomato chutney, grilled onion, rocket arugula, garlic aioli, served with za'atar fries or side salad (Vegetarian option available)

MEZZE

CRISPY LATKE 21

SB smokehouse salmon, herbed labneh, pickled onion, cucumber

MEZZE SAMPLER 55

muhummara, hummus, baba ghanoush, herbed labneh, warm naan

GREEK FRIES 20

za'atar, lemon pepper, feta dill aioli

HAMACHI CRUDO 26 df/rf

charred avocado, pickled grape, crispy shallot,

DIPS

Served with fresh grilled za'atar naan. Add farmer's market crudité \$8

SIGNATURE HUMMUS 21 vg

crispy harissa chickpeas, paprika oil, parsley

BABA GHANOUSH 21 vg

fire roasted eggplant, piquillo relish, cilantro, sumac

MUHAMMARA 21 vg/n

roasted red peppers and walnut dip, pine nuts, lemon oil

HERBED LABNEH 21 vg

dill oil, pomegranate

HUMMUS KAWARMA 28 n

braised lamb shoulder, pine nuts

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. We cook only with non-seed oils like avocado and olive, and our fryers use Zero Acre oil, made from fermented Noli fruit.

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its 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.

v vegan

df dairy free

vg vegetarian

rf raw food

gf gluten free

n contains nuts

BEVERAGES

COFFEE + TEAS

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

ESPRESSO	7
DRIP	7
AMERICANO	7
LATTE	7
CHAI LATTE	7
ASSORTED TEAS	7
SMART MATCHA	10 n

organic matcha, lion's mane, chaga, reishi, cordyceps, madagascan vanilla, macadamia, cashew, almond

Awaken your mind with sustained clarity and energy. A blend of organic matcha, macadamia, cashew and adaptogens lasting vitality, crafted by Michelin-trained chef, Patrick Drake

SMOOTHIES

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

PACIFIC BLUE 20 v/gf

blue spirulina, young coconut, Coachella Valley dates, Maui pineapple, blueberries, organic banana

SUPER GREENS 20 v/gf

Kenter farms baby spinach, Bloom Nutrition greens & superfood, young coconut, Killa Vanilla ice cream, Coachella Valley dates, vanilla protein powder

MUSCLE BEACH 20 v/gf/n

Form Nutrition chocolate peanut vegan protein, maca, organic banana, fair-trade cacao, cinnamon, Royal Jelly powder

AMAZON BERRY 20 v/gf/n

organic açai, banana, Harry's Berries, Bee Keeper's bee pollen, young coconut, Malibu Honey raw honey

STRAWBERRY GLOW 20 v/gf

Moon Juice vegan collagen powder, Harry's Berries strawberries, young coconut, organic banana, Coachella Valley dates

WELLNESS JUICES

SUNSHINE 18

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

MORNING GREENS 18

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

BEETLE 18

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

BEER

DRAFT

SKY DUSTER SUPER DRY	10
Downtown Los Angeles, CA	
CRAFTSMAN HEAVENLY HEFE	12
Pasadena, CA	
BOOMTOWN NOSE JOB IPA	12
Arts District, Downtown Los Angeles, CA	

CAN / BOTTLE

SANTA MONICA BREW WORKS INCLINED IPA	12
Santa Monica, CA	
CALIDAD LAGER	10
Santa Barbara, CA	
JUNESHINE HARD KOMBUCHA	10
Midnight Painkiller - San Diego, CA	

WINE BY THE GLASS

SPARKLING

GAMBINO	18/80
Prosecco, Valdobbiadene, ITA	
SCHRAMSBERG BLANC DE BLANCS	25/100
Calistoga, CA 2021	

RED

FEMINIST PARTY	22/100
Red Blend, Clementine Carter, Santa Rita Hills 2022	
FLOWERS	27/210
Pinot Noir, Sonoma, CA 2022	

WHITE

S. RUIZ ALBARINO SPAIN	21/95
Albarino, Spain 2024	
CLOS DU ROY	21/95
Sauvignon Blanc, Sancerre, FRA 2023	
COTEAU DE LA BICHE	25/115
Vouvray Sec, FRA 2023	
STARK CONDE	28/126
Chardonnay, Kara Tara, South Africa 2022	