



PROPER HOUR

Across Santa Monica Proper, we are 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, & 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 Noli fruit.

PALMA SIGNATURE COCKTAILS

- THE LEMON DROP TREE 16
St. George Citrus Vodka, Limoncello,
Mancino Sakura Vermouth, Honey, Lemon
- STRAWBERRY CANYON 16
Nosotros Blanco Tequila, Rosso Vermouth,
Strawberry Brandy, Rhubarbaro
- PRICKLY PEAR TRAIL 16
Condesa Prickly Pear Gin, St-Germain,
Lemon, Pear, Soda
- WEST SIDE SOUR-LOW ABV 16
Weber Ranch Vodka, Snap Pea Syrup,
Lemon, Optimist Fresh

BEER

- PERONI 8
- N/A ERDINGER 6
- N/A BERO 10

SMALL BITES

- MARINATED OLIVES 8 gf v
Thyme, Coriander, Citrus Peel
- CHEESE & CHARCUTERIE 30 n
Artisanal Cheese & Charcuterie, Seeded
Medjool Date Crisps, Apple Chutney
- HAMACHI CEVICHE 21 df rf
Tomato Vinaigrette, Lime, Ginger,
Cilantro Blossoms
- WHIPPED FAVA 16 n v
Black Sesame, Pistachios, Lemon
Oil, Flaxseed Lavash

WINE

- PANZANELLO, 1427 Chianti Classico,
Sangiovese, Tuscany, ITA 2019 18 / 67
- IL MASSO, Pinot Grigio
Friuli, ITA NV 12 / 48
- GAMBINO, Prosecco
Valdobbiadene, ITA NV 13 / 47

v vegan | gf gluten free | vg vegetarian | 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. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.