

SANTA MONICA

PROPER

HOTEL

WEST SIDE WINE NIGHT

CURATED WINES
\$10 GLASS | \$35 BOTTLE

SOL Y MAR

Bright and coastal-driven, this crisp white wine features tropical pineapple and citrus balanced by refreshing cucumber salinity and a clean summer finish.

CHISMOSA

Vibrant and refreshing Pet-Nat rosé with notes of cranberry, strawberry, rose petals, and citrus rind. Fine bubbles, bright acidity, and a mineral-driven finish make this sparkling blend endlessly food friendly.

BETWEEN US ORANGE

Textural orange wine from Friuli, Italy, layered with dried apricot, wild herbs, and exotic spice. Skin-contact depth and vibrant acidity deliver a bold, thirst-quenching finish.

KARA TARA

Bright and beautifully balanced, this Chardonnay opens with vibrant lemon and grapefruit notes, layered with subtle almond richness and a crisp mineral finish.

TAPAS

PAN CON TOMATE

Grilled rustic bread topped with fresh tomato, extra virgin olive oil, and sea salt

Add freshly carved Cinco Jotas Jamón Ibérico de Bellota tableside (+\$10)

\$15 VG

MIXED OLIVES

Marinated Spanish olives with citrus, herbs, piquillo peppers, and smoked paprika

\$14 V GF

CHEESE & CHARCUTERIE PLATTER

Selection of Spanish cheeses and cured meats featuring aged Manchego, Jamón Ibérico

\$30

CHICKEN CROQUETAS

Crispy chicken croquetas served with salsa brava and roasted garlic aioli

\$22