



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,
Sakura Vermouth, Honey, Lemon

STRAWBERRY CANYON 16

Bacardi White, Fresh Strawberry,
Mint, Lime, Champagne

PRICKLY PEAR TRAIL 16

Condesa Prickly Pear Gin, St-Germain,
Lemon, Pear, Soda, Peychaud's Bitters

WEST SIDE SOUR 16

Weber Ranch Vodka, Ginger Syrup,
Lemon, Honey, Egg White

BEER

PERONI 8

N/A ERDINGER 6

N/A BERO 6

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

RISPETTO, Cabernet,
Puglia, ITA 2023 17 / 68

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.



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PALMA SIGNATURE COCKTAILS

THE LEMON DROP TREE 16
St. George Citrus Vodka, Limonchello,
Mancino Sakura Vermouth, Honey, Lemon

STRAWBERRY CANYON 16
Illegal Mezcal, 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

NA ERDINGER 6

SMALL BITES

MARINATED OLIVES 8 df gf v
Thyme, Coriander, Citrus Peel

CHEESE & CHARCUTERIE 30
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 df
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