

Cara Cara

SNACKS & SHARES

MARINATED OLIVES 9

CRUDITÉS 22

market vegetables, fava bean hummus, pistachios,
pickled shallots | vg, df

HAMACHI CEVICHE* 28

aji amarillo, cucumber, red onion, avocado | nf, gf, df

*\$1 of this sale goes to the Kids Campaign for Alex's
Lemonade Stand to fight children's cancer and find a
cure.

GRILLED OCTOPUS* 32

tomato ragoût, basil, fresno, garlic breadcrumbs | nf

CALAMARI FRITTO* 27

jalapeño, salsa verde, citrus | nf

CHEESE AND CHARCUTERIE* 26

fig & olive tapenade, prosciutto,
candied walnuts, flatbread

OYSTER MUSHROOM TACOS* 19

al pastor, habanero "crema", salsa roja | nf, df, v, v*

FISH TACOS* 22

tempura mexican bass, cucumber, ninja radish,
habanero crema, tajin | nf, df

SHORT RIB BARBACOA TACOS* 23

ancho chile, pickled red onions,
avocado, fresno | nf

SALADS

GREEN GODDESS 19

gem lettuce, cucumbers, celery, avocado,
breadcrumbs | v, nf

CARA CARA CHOPPED 21

chili-shallot vinegar, roasted corn, jicama,
avocado, tortilla strips, queso fresco | v, v*, nf, gf

CAESAR* 21

baby romaine, parmigiano reggiano,
cherry tomato, vegan caesar dressing | v, v*

SALAD ADD-ONS

bacon +4 | chopped chicken +12 | grilled shrimp +14
market fish +16 | skirt steak +20

8" ARTISAN PIZZAS

MINT & PROSCIUTTO 23

pea tendrils, ricotta, mint, pine nuts, prosciutto

BURRATA & CALABRIAN CHILI* 24

fresh basil, tomato Ragu, burrata, spiced honey | v, nf

SPICY VODKA 23

soppressata, red onions, buffalo mozzarella,
parmesan | nf

COASTAL & GRILL

PISTACHIO CRUSTED SALMON* 40

7oz salmon, miso harissa carrots,
zesty chili-lime cream

GOLDEN HOUR BURGER* 28

white cheddar, house-made thousand island, served with
herbed french fries and pickle spear | nf

PORCINI RUBBED STEAK* 38

prime skirt steak, chimichurri, frisée | nf

SHRIMP PASTA 37

red bell peppers, blistered cherry tomatoes,
garlic, breadcrumbs | nf

AUSTRALIAN LAMB CHOPS* 43

quinoa, cucumber labneh, mint, lemon
vinaigrette | nf, gf

GRILLED BRANZINO* 40

mezcal-chipotle butter, jingle bell
peppers, arugula | nf

ACHIOTE ROASTED HALF CHICKEN* 34

jidori chicken, urfa labneh, pickled cabbage,
flatbread | nf

SIDES

AJI TUNA TOSTADA 26

aji panca soy, cucumber, avocado, radish,
crispy shallots | df

HERBED FRENCH FRIES* 15

rosemary salt, aleppo aioli | v, nf
add truffle parmesan 10

SAUTÉED BROCCOLINI* 15

garlic, chili, KM39 | v, nf, v*

BLACK TRUFFLE MAC N' CHEESE 29

gruyère, fontina, parmesan, garlic breadcrumbs | v, nf

Executive Chef Jaime Rivas

V* NOTATES CAN BE MADE VEGAN | V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | NF NUT FREE | DF DAIRY FREE

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. 6% wellness surcharge will be added to assist in providing healthcare benefits for our colleagues.

Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fava fruit oil from Zero Acre Farms.

Cara Cara

SPIRIT-FREE

APLOS NEGRONI 16

non-alcoholic spirit, orange, sarsaparilla

PASSION FIRE 14

passionfruit, ginger, lemon

CUCUMBER SPRITZ 15

fresh cucumber, lime

HIBISCUS LIMEADE 14

hibiscus syrup, lime, soda

FRESH STRAWBERRY LEMONADE 13

BEER

Bad Hombre Cerveza 13

Boomtown Brewery, DTLA | 4.8% abv

Nose Job IPA 15

Boomtown Brewery, DTLA | 7.0% abv

Ginger Agave Cider 13

Bonafide, CA | 5.9% abv

NON-ALCOHOLIC

Estrella Galicia 0.0% 11

Estrella Galicia, Spain

Bero Kingston Golden Pils 0.48% 13

Sewickley, PA

Bero Double Tasty West Coast IPA 0.40% 13

Sewickley, PA

PROPER COLLECTION

PROPER PALOMA 23

choice of patrón silver tequila or ilegal joven mezcal, basil, salted agave, grapefruit, soda

PROPER MARGARITA 24

Nosotros tequila, fino sherry, aloe liquor, lime, agave

PROPER SPRITZ 24

st. germain, aplos ease, mint, cucumber, prosecco, club soda

PROPER GOLD RUSH 25

angel's envy bourbon, ginger, turmeric, honey

PROPER MARTINI 30

Condesa gin, avocado oil-washed Grey Goose, fino sherry, dry vermouth, cocchi americano, Don Ciccio Finochietto

SEASONAL COCKTAILS

BEE PROUD 19

gin, aperol and pimm's, lemon juice, honey, rosemary

SUMMER SOLSTICE 22

cilantro infused tequila, pasilla licor, watermelon, lime

SEASONAL SANGRIA 20

white wine, peach, sage-citrus infusion

PURPLE PARADISE 20

rum, ube, lime, pineapple

CHILI CUCUMBER GIMLET 21

fresno pepper-infused ketel one vodka, cucumber, lime

REPOSADO & RELAXATION 23

reposado tequila, aperol, lemon, pineapple, tajin

THE BEET MESCALIST 22

beet shrub, lime, mezcal

LIVE FREE OR RYE 21

rye, prickly pear, blackberry, lemon

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

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