

We source responsibly raised, non-GMO meats and sustainably caught seafood. Our kitchen cooks exclusively with non-seed oils, including avocado and olive oil.

BUTTER CROISSANT 8 VG

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues. Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov.

SURYA SPA AYURVEDIC BLENDS

Our exclusive Ayurvedic lattes are specially curated by Surya Spa's founder and Western leader of Ayurvedic medicine, Martha Soffer. Ayurveda is a comprehensive system of health and well-being, born in India over 10,000 years ago. Practices such as yoga, meditation, and natural medicine all work together to create balance and health in body, mind, and spirit.

BRAINPOWER LATTE	15
Pre-work, Focus - Brahmi, Dandy Blend, Superfood Creamer	
WHOLE BODY ENERGY LATTE	15
Pre-Workout - Cordyceps Ashwagandha, Kapikacchu, Dandy Blend, Superfood Creamer	
HEALING HOT CHOCOLATE	15
Cognitive Function - Cacao, Cinnamon, Chaga, Cordyceps, Lion's Mane, Maitake	

CAFÉ

from our friends at Counter Culture served with your choice of milk

ESPRESSO	8
AMERICANO	8
CAPPUCCINO	9
LATTE	9
MOCHA	9
COLD BREW	9
HOT CHOCOLATE	8

TEAS

from our friends at Tea Leaves served with your choice of milk

ENGLISH BREAKFAST	8
LONG LIVE GREEN	8
EARL GREY WITH LAVENDER	8
PEPPERMINT	8
CHAMOMILE	8
MONSOON CHAI	8
IMPERIAL OOLONG	8

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	

SIGNATURE TEAS

NEKOHAMA MATCHA	12
A single-origin, ceremonial-grade organic green tea harvested on the volcanic island of Kyushu, Japan.	

SMART MATCHA LATTE BY autonomy *	10	N
Organic Matcha, Lion's Mane, Reishi Cordyceps, Madagascan Vanilla, Macadamia, Cashew, Almond Awaken Your Mind With Sustained Clarity and Energy. An Adaptogenic Latte for Lasting Vitality, Crafted by Michelin-Trained Chef, Patrick Drake.		

AYURVEDIC DETOX BY MOUNTAIN ROSE HERBS	14
Cumin Seed, Coriander Seed, Fennel Seed A revitalizing tea that cleanses and detoxifies while aiding digestion, metabolism, and immunity.	

FRESH SMOOTHIES

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

PACIFIC BLUE	20	V GF
Bright Energy - Blue Spirulina, Young Coconut, Dates, Pineapple, Blueberries, Banana		

SUPER GREENS	20	V GF
Daily Balance - Spinach, Bloom Nutrition Greens & Superfood, Young Coconut, Killa Vanilla Ice Cream, Dates, Vanilla Protein Powder		

MUSCLE BEACH	20	V GF N
Strength & Recovery - Form Nutrition Chocolate Peanut Vegan Protein, Maca, Banana, Cacao Nibs, Young Coconut, Cinnamon, Royal Jelly Powder		

AMAZON BERRY	20	GF
Rich in Antioxidants - Açai, Banana, Mixed Berries, Young Coconut, Raw Honey, Beet Root		

STRAWBERRY GLOW	20	GF
Radiance & Hydration - Moon Juice Vegan Collagen Powder, Strawberry, Young Coconut, Banana, Dates, Beet Root		

FUNCTIONAL ADD-INS

Cowboy Colostrum Vanilla Cold Foam +5 GF enhances immune response, reduces inflammation, repairs gut lining.	Form Vanilla Vegan Protein Powder +5 V GF plant-based vegan protein & curcumin aids in muscle growth and recovery.
Amazing Grass Greens Blend Superfood +4 V GF supports digestive health & immunity, source of vitamins, fiber & antioxidants.	Moon Juice Collagen Powder +6 V GF supports muscle and bone health, improves skin health, hydration, supports natural collagen production, plant-based.
Navitas Maca Superfood + 6 V GF increases stamina & energy, regulates mood, sleep & metabolism.	Equip Protein Powder + 6 GF V a clean, grass-fed beef protein powder with 21g of protein plus collagen for gut, skin, and joint support.

Palma is guided by the seasons and rooted in Southern California's bounty. Working closely with local farmers and purveyors, our chefs select ingredients at their peak to reflect our coastal landscape. We source responsibly raised, non-GMO meats and sustainably caught seafood. Our kitchen cooks exclusively with non-seed oils, including avocado and olive oil.