Cara Cara

SNACKS & SHARES

AJI TUNA TOSTADA 26
aji panca soy, cucumber, avocado, radish, crispy shallots | df

HAMACHI CEVICHE 28
aji amarillo, cucumber, red onion, avocado | nf, df

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

MARINATED OLIVES 9

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

FOCACCIA FLATBREAD

WILD MUSHROOM & FONTINA 25
Garlic Parm Crema, Arugula, Provolone Picante, Caramelized Onions

BURRATA & CALABRIAN CHILI 25
fresh basil, tomato Ragu, burrata, spiced honey | v, nf

SPICY VODKA 25
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

ROASTED POBLANO STEAK 42
7 oz Skirt Steak, Chili Lime Butter Potatoes, Roasted Garlic, Roasted Poblano & Tomatillo Salsa. | gf, nf

SHRIMP PASTA 37
red bell peppers, blistered cherry tomatoes, garlic, breadcrumbs | nf

PORCINI RUBBED LAMB CHOPS 44
Forbidden Rice, Roasted Sweet Potatoes, Corn, Mint Chimichurri, Glazed Pearl Onions | df, nf

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

RED PEPPER HUMMUS 19
Piquillo Peppers, Market vegetables, Flatbread v, df

HERBED FRENCH FRIES 15
rosemary salt, aleppo aïoli | 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 fera fruit oil from Zero Acre Farms.

Cara Cara

SEASONAL COCKTAILS

GOLDEN ALCHEMY 23
Bombay Dry Gin, passionfruit, orgeat, vanilla

NIGHT IN TULUM 23
chili & cilantro-infused tequila, falernum, lime, coconut salt

NECTAR OF THE GODS 22
vodka, liquor 43, apricot, honey, lemon, cinnamon sticks

SEASONAL SANGRIA 20
red wine, brandi, 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, tajín

THE BEET MESCALIST 22
Ilegal mezcal, beet shrub, lime, mezcal

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

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

PROPER CARAJILLO 25
Licor 43, Nosotros tequila reposado, creme de cacao, egg whites, cinnamon

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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

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

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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