

DINNER

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.

PALMA SANTA MONICA

MARKET

Perfect for sharing or grazing

PALMA HOUSE BAKED BREAD — 17 N V
Pistachio & Ash Honey Butter, Smoked Sea Salt

WHIPPED FAVA — 20 N V
Black Sesame, Pistachios, Lemon Oil, Flaxseed Lavash

MARKET VEGETABLE CRUDITÉS — 24 N V GF
Herb Cashew Cream, Quinoa Crumble
Baron Family Farms, Munak Ranch, Murray Family Farms, Terry Ranch Weiser Ranch

HEN OF THE WOODS MUSHROOM — 27 GF V
Scallion, Green Garlic-Basil Purée, Meyer Lemon

BURRATA & FIG — 29 N VG
Murray Farms Fig Carpaccio, Burrata, Urfa, Pistachio Oil
Aged Balsamic, Sourdough

THE GARDEN OF GEM SALAD — 27 VG
Green Garlic Goddess, Avocado, Mint Breadcrumbs, Shaved Persian Cucumbers

COASTAL

Small bites that showcase pristine local seafood

SALMON CONES — 27 RF
Pink Peppercorn Crème Fraîche, Cilantro Flowers

KING CRAB SALAD — 32 DF GF
Raspberry Gazpacho, Hearts of Palm, Avocado Purée
Piquillo Pepper Relish

HAMACHI CEVICHE — 30 DF RF
Tomato Vinaigrette, Lime, Ginger, Cilantro Blossoms

BLUE PRAWNS — 34 DF GF
Fig & Pumpkin Seed Pipian, Scallion Salsa Verde

ITALIAN RED

NANNETTI, Brunello di Montalcino, 2018	195
GAJA CA MARCANDA 'PROMIS', Merlot, Syrah, Sangiovese, Tuscany, ITA 2022	200
VIETTI, Langhe Nebbiolo, 2023	88
BORGOGNO Barolo 'Cannubi', 2015	520
BORGOGNO Barolo 'Cannubi', 2018	300
GUIDALBERTO, Tenuta San Guido, Toscana, 2021	165
GUIDALBERTO, Tenuta San Guido, Toscana, 2023	185

FRENCH RED

ALEXANDRE SIRECH, Bordeaux, 2020	75
FIXIN, Albert Bichot, Grand Vin de Bourgogne, 2017	140

ARGENTINIAN RED

SIETE FINCAS, Malbec, 2023	80
CUVELIER, Los Andes, Malbec, Mendoza, 2016	130
SPAIN VIÑA ALBERDI, Rioja, 2020	80
BERONIA, Gran Reserva, Rioja, 2023	100

FRENCH ROSÉ

OTT, Château de Selle, 2024	135

SPANISH WHITE

GRAN VINO PAZO BARRANTES, Albariño, 2021	125
GRAN VINO PAZO BARRANTES, Albariño, 2023	105

WINE BY THE BOTTLE

CHAMPAGNE

DOM PÉRIGNON, Champagne Brut, FRA 2013	550
VEUVE CLICQUOT 'LA GRANDE DAME', Champagne Brut, FRA 2012	425
RUINART 'BLANC DE BLANCS', Champagne Brut, FRA NV	170
RUINART ROSÉ, Champagne Brut Rosé, FRA NV	175

WHITE

ERSOL, Chardonnay, Sonoma Coast, 2022	72
WHITE STONE STREET, Chardonnay, Napa Valley Upper Barn, 2019	195
WHITE STONE STREET, Chardonnay, Napa Valley Upper Barn, 2020	195

RED

CAYMUS, Cabernet Sauvignon, CA, 2022	100
CAYMUS 50TH ANNIVERSARY EDITION Cabernet Sauvignon, Napa Valley, 2022	220
NAPANOOK BY DOMINUS ESTATE, Bordeaux Blend, Napa Valley, 2023	250
OPUS ONE, Bordeaux Blend, Napa Valley, 2022	700

PLATES

Seasonal dishes celebrating local ingredients from land & sea

ROASTED ORGANIC CHICKEN BREAST — 38 GF DF
Rosies Organic Chicken, Tricolore Salad, Piquillo Chimichurri
Broccoli Di Cicco

CAVATELLI — 37 VG N
Roasted Honeynut Squash, Brown Butter, Sage, Hazelnut

FAROE ISLAND SALMON — 40 DF
Munak Ranch Marinated Tomatoes, Couscous, Lemon, Basil

MARKET FISH VERA CRUZ — 43 GF DF
Tomatillos, Green Beans, Leeks, Olives, Capers, Tomatoes, Lobster Oil

FALAFEL PITA — 32 DF V
Golden Tahini, Hummus, Pickled Cabbage, Cucumber Salsa, Arugula
served with choice of fries or market green salad

PROPER BURGER — 38
House Ground Beef, Proper Sauce, Smoked Cheddar, Lettuce, Tomato
Red Onion, Pickle
served with choice of fries or market green salad

CAPE GRIM FILET MIGNON — 52 GF
Caramelized Bronze Fennel, Au Poivre, Nasturtium

(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. 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.

WINE BY THE GLASS

SPARKLING

AVALINE, Cava, Penedès, ESP	17 / 72
CRUISE WINE CO., ‘CRUISE TRADITION’, North Coast, CA NV	25 / 110
RUINART ROSÉ, Reims, FRA	40 / 175

WHITE

STIRM WIRZ VINEYARD, Riesling, San Benito County, CA 2023	22 / 95
JOLIE LAIDE, Trousseau Gris, Sonoma, CA 2025	20 / 90
IDLEWILD, ‘FLORA & FAUNA’, White Blend, Sonoma, CA 2023	18 / 80
MAYACAMAS, Chardonnay, Napa Valley, CA 2023	30 / 135

ROSÉ / ORANGE

BEDROCK ROSÉ, ‘ODE TO LULU’, Sonoma, CA 2025	18 / 80
CATCH & RELEASE ‘MIDDLE CHILD’, Sonoma, CA 2024	20 / 90

RED

STOLPMAN “GGT”, Ballard Canyon, CA 2024	22 / 95
SANDHI, ‘STA. RITA HILLS’, Pinot Noir, CA 2023	20 / 90
THE PAIRING, Syrah, Santa Ynez Valley, CA 2020	22 / 95
RAILSBACK, ‘ROMAN CEREMONY’, Cabernet Sauvignon, Santa Ynez Valley, CA 2021	24 / 105

BEVERAGE MENU

PALMA SIGNATURE COCKTAILS

THE LEMON DROP TREE 24
Citrus Vodka, Limoncello, Honey, Lemon, Sakura Vermouth

WEST SIDE SOUR 20
Weber Ranch Vodka, Ginger Syrup, Lemon, Honey, Egg White

STRAWBERRY CANYON 22
Bacardi Rum, Fresh Strawberry, Mint, Lime, Champagne

PRICKLY PEAR TRAIL 22
Condesa Prickly Pear Gin, St-Germain
Lemon, Cucumber, Soda, Peychaud's Bitters

SEA GLASS 24
Nosotros Blanco Tequila, Green Chartreuse, Melon & Cucumber
Cordial, Thai Basil

PALMA SIGNATURE SPIRIT-FREE COCKTAILS

SUNBURST SPRITZ 15
Lapos Aperitivo, Grapefruit, Honey, Grapefruit Soda

GOLDEN STATE COLLINS 15
Aplos Arise, Ginger Turmeric Honey Syrup, Lemon, Ginger Beer

PHONY NEGRONI 14
Tuscan Juniper, Southern Italian Citrus & Florals

WOODY'S SPARKLING BLANC DE BLANC 16 / 64

WOODY'S SPARKLING ROSÉ 16 / 64

PROPER SIGNATURE COCKTAILS

PROPER MARTINI 28
Avocado Oil-Washed Grey Goose Vodka
Condesa Gin, Fino Sherry, Vermouths, Fennel

PROPER PALOMA 25
Choice of Nosotros Tequila or Ilegal Joven Mezcal, Basil
Salted Agave, Grapefruit, Soda

PROPER MARGARITA 23
Nosotros Tequila, Fino Sherry, Aloe Liqueur, Lime, Agave

PROPER GOLD RUSH 20
Angel's Envy Bourbon, Ginger Turmeric Honey Syrup, Lemon

PROPER SPRITZ - LOW ABV 23
St-Germain, Aplos Ease, Mint, Cucumber, Prosecco, Soda

BEER

PERONI 10

SCRIMSHAW PILSNER 10

TRUMER PILSNER 10

SANTA MONICA BREW WORKS 'INCLINED' IPA 12

ERDINGER N/A 10

BERO N/A 10