

PALMA

PROPER HOUR

Across our Santa Monica Proper dining destinations we're 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 & grassfed meat, and sustainable seafood sourced through a partnership with the Monterey Bay Aquarium Seafood Watch Program.

SIGNATURE COCKTAILS

MARTINI 19

choice of vodka or gin, dry vermouth,
blue cheese olives

APEROL SPRITZ 16

prosecco, aperol, soda

PROPER JET 16

Bulleit Bourbon, Cynar, Aperol, lemon

AMERICANO 16

Campari, vermouth, soda, orange zest

ITALIAN GIN & TONIC 16

Italicus, Malfy gin, rosé, grapefruit

SPICY, NAKED, & FAMOUS 16

Mezcal, Aperol, chartreuse, pineapple juice,
bitters, lime

SANTA MONICA CLOUD 16

Kettle One vodka, St. Germaine, raspberries,
strawberry purée, lemon, egg white

SMALL BITES

MARINATED OLIVES 10 V GF

thyme, coriander, citrus peel

ROMAN ARTICHOKE 21 VG DF

chili flakes, Meyer lemon aioli

FRITTO MISTO 21

calamari, zucchini, gremolata, Calabrian chili aioli

PEA & AVOCADO DIP 16 V GF

farmer's market crudité, basil oil

PROSCIUTTO & BURRATA 24

crushed San Marzano tomato, rustic sourdough

PALMA FRIES 10

truffle +8

parmesan +4

WINE

HOUSE RED WINE 15

HOUSE WHITE 15

HOUSE SPARKLING 15

BEER

PERONI 8

THREE WEAVERS EXPATRIATE 8

ERDINGER 6