



## MORNING BEVERAGES

Available 7:00am-11:00am

|                                               |    |                                |    |
|-----------------------------------------------|----|--------------------------------|----|
| <b>Mimosa</b>                                 | 18 | <b>Espresso</b>                | 6  |
| fresh orange juice, sparkling wine            |    |                                |    |
| <b>Bloody Mary</b>                            | 18 | <b>Macchiato</b>               | 7  |
| vodka, house mary blend                       |    |                                |    |
| <b>Bellini</b>                                | 18 | <b>Cortado</b>                 | 7  |
| peach puree, sparkling wine                   |    |                                |    |
|                                               |    | <b>Flat White</b>              | 8  |
|                                               |    | <b>Cappuccino</b>              | 8  |
| <b>Freshly Squeezed Orange Juice</b>          | 12 | <b>Latte</b>                   | 8  |
|                                               |    | <b>Mocha</b>                   | 9  |
| <b>Freshly Squeezed Grapefruit Juice</b>      | 12 | <i>add an espresso shot +4</i> |    |
|                                               |    |                                |    |
| <b>Green Juice</b>                            | 15 |                                |    |
| spinach, celery, parsley, lime, ginger        |    |                                |    |
| <b>Santa Barbara Sunshine</b>                 | 15 | <b>Matcha Latte</b>            | 12 |
| banana, coconut yogurt, raspberry, strawberry |    |                                |    |
|                                               |    | <b>Cold Brew</b>               | 10 |
| <b>Antioxidant Açai</b>                       | 15 | <b>Tea</b>                     | 8  |
| banana, coconut yogurt, açai, berries         |    | The Art of Tea                 |    |

*add to any smoothie: protein powder, bee pollen, spirulina +3*

# BREAKFAST

Available 7:00am-11:00am

|                                                                                                                                               |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Carpinteria Avocado Toast</b><br>grilled sourdough, smashed avocado, espelette pepper, heirloom tomato, herbs                              | 21 |
| <b>Smoked Salmon with Everything Bagel</b><br>cold-smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion                     | 28 |
| <b>El Encanto Breakfast</b><br>two eggs any style, potatoes, choice of meat, toast                                                            | 25 |
| <b>Omelet</b><br>organic farm eggs, boursin, fine herbs, potatoes, farm lettuces<br><i>add petrossian caviar   daurenki +45   ossetra +75</i> | 25 |
| <b>Breakfast Sandwich</b><br>eggs, bacon, cheddar, avocado, petite salad                                                                      | 21 |
| <b>Huevos Rancheros</b><br>two eggs any style, crispy corn tortillas, chorizo, queso fresco, black beans, sour cream                          | 23 |
| <b>Chilaquiles</b><br>two eggs any style, braised organic chicken, tortillas, nopales, cotija, salsa verde                                    | 23 |
| <b>Classic Eggs Benedict</b><br>english muffin, rosemary ham, potatoes                                                                        | 25 |
| <b>House-Made Granola &amp; Organic Yogurt</b><br>old-fashioned rolled oats, nuts, coconut, berries, agave   dairy free yogurt available      | 15 |
| <b>Irish Steel-Cut Oatmeal</b><br>brown sugar, golden raisins, warm milk                                                                      | 15 |
| <b>Buttermilk Pancakes</b><br>vermont maple syrup, cultured butter   vegan available upon request                                             | 21 |
| <b>Belgian Waffle</b><br>vermont maple syrup, seasonal berries, powdered sugar                                                                | 21 |

## PETROSSIAN CAVIAR

*selected for El Encanto*

### Royal Daurenki

50g 225

125g 525

### Royal Ossetra

50g 275

125g 695

served with house made potato chips and Bellwether Farms Creme Fraiche

## SIDES

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| <b>Fruit &amp; Berry Plate</b><br>selection of seasonal fruits and berries                                    | 16 |
| <b>The Bakery</b><br>assortment mini muffins, croissants                                                      | 15 |
| <b>Breakfast Meats</b>   <i>Choice of</i><br>bacon, ham, chorizo, chicken apple, pork sausage or turkey bacon | 9  |
| <b>Bagel Selection</b><br>plain or everything, cream cheese, butter, preserves                                | 8  |
| <b>Breakfast Potatoes</b><br>caramelized onion, smoked paprika, aioli                                         | 8  |

# ALL DAY DINING

Available Sunday - Thursday, 11:00am-10:00pm

Friday – Saturday, 11:00am-11:00pm

## PETROSSIAN CAVIAR

*selected for El Encanto*

### Royal Daurenki

50g 225

125g 525

### Royal Ossetra

50g 275

125g 695

served with house made potato chips and Bellwether Farms Creme Fraiche

### Chilled Oysters

half dozen, tangerine mignonette, cocktail sauce, fresh horseradish

34

### Burrata

heirloom tomatoes, basil, aged balsamic, extra virgin olive oil

26

### Artisanal Cheeses

local honey, marcona almonds, seeded crackers

28

### Farm Lettuces

lemon vinaigrette, radishes, cucumber

21

### Caesar

little gem lettuces, anchovy, sourdough croutons, parmigiano Reggiano

*add lobster +19 | chicken breast +16 | salmon +17 | steak +21*

24

### Penne alla Vodka

tomato cream sauce, basil, parmesan

29

### Wagyu Burger

basil aioli, red onion, sweet peppers, provolone, brioche, french fries

28

### King Salmon

grilled, cauliflower, spigarello, marinated baby beets

42

### Steak Frites

grilled wagyu bavette steak, l’entrecote sauce, french fries

44

### Vegetable Ratatouille

a tart made of farm zucchini, eggplant, tomato, sweet peppers, cranberry beans, spinach

31

*The below items are also available starting at 5:00pm*

## MAINS

### Peads & Barnetts Grilled Pork Chop

local corn, rainbow chard, peach mostarda, summer savory jus

39

### Santa Barbara Halibut

jicama, bok choy, haricot vert, blood orange, vietnamese vinaigrette

45

## TODAY’S FARM VEGETABLE SIDES

12

# DESSERT

Available Sun-Thu, 11:00am-10:00pm

Fri-Sat, 11:00am-11:00pm

**El Encanto Ice Cream Sundae**

vanilla | chocolate | salted caramel  
hot fudge, caramel sauce, nuts, brittle, cherries, whipped cream, pretzels, toasted coconut

**Basque Cheesecake**

san sebastian-style crustless cheesecake

**Cookie Plate**

freshly baked assortmen

**Ojai Key Lime Pie**

graham cracker crust, whipped cream, zest

**Strawberry Rhubarb Cobbler**

vanilla, buttermilk rose ice cream

**Fresh Berries**

*All desserts are prepared at our in-house bakeshop where nuts are commonly present.*

California State Sales Tax and a 20% Service Charge will be added to parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

# KIDS

## BREAKFAST

14

Available 7:00am – 11:00am

**Scrambled Organic Farm Eggs**  
breakfast potatoes

**Silver Dollar Pancakes**  
mixed berries, Vermont maple syrup

**Organic Yogurt**  
berries, granola

## ALL DAY

18

Available Sun-Thu, 11:00am-10:00pm

Fri-Sat, 11:00am-11:00pm

**Macaroni & Cheese**  
large elbow pasta

**Penne Pasta**  
tomato cream sauce

**Classic Chicken Tenders**  
french fries or fruit, ranch dressing

**Grilled Chicken Breast, Steak, Pacific Salmon or Tofu**  
yukon gold mashed potatoes, steamed vegetables

**Steamed Vegetables & Yukon Gold Mashed Potatoes**

## DESSERTS

12

**Cookies & Milk**  
chocolate chip cookies, cold milk | plant-based milks available

**Ice Cream Sundae**  
hot fudge sauce, whipped cream

# BEVERAGES

Available Sun-Thu, 11:00am-10:00pm

Fri-Sat, 11:00am-11:00pm

## CHAMPAGNE

|                                                     | 6 oz | 9 oz | BTL |
|-----------------------------------------------------|------|------|-----|
| Veuve Clicquot   Yellow Label   France              | 32   | 48   | 145 |
| Ruinart   Blanc de Blancs   Brut Champagne   France | 45   | 68   | 185 |

## WHITE

|                                                                        | 6 oz | 9 oz | BTL |
|------------------------------------------------------------------------|------|------|-----|
| Storm   Sauvignon Blanc   Santa Ynez Valley   2024                     | 17   | 26   | 72  |
| Longoria   Pinot Grigio   Santa Barbara   2024                         | 16   | 24   | 64  |
| The Hilt Estate   Chardonnay   Santa Rita Hills   2021                 | 21   | 31   | 90  |
| Paul Lato "Matinee"   Chardonnay   Sonoma Coast   2021                 | 24   | 36   | 95  |
| Sancerre   Sauvignon Blanc   Domaine des Vieux Pruniers   Loire Valley | 22   | 33   | 88  |

## RED

|                                                          | 6 oz | 9 oz | BTL |
|----------------------------------------------------------|------|------|-----|
| SAMsARA   Pinot Noir   Santa Rita Hills   2022           | 25   | 38   | 100 |
| Story of Soil   Gamay Noir   Santa Barbara County   2024 | 20   | 30   | 100 |

## ROSE

|                                                                | 6 oz | 9 oz | BTL |
|----------------------------------------------------------------|------|------|-----|
| Peyrasol “Cuvee Commandeur”   Cinsault Blend   Provence   2024 | 17   | 26   | 76  |
| Ruinart, Brut Rose   375ML                                     |      |      | 135 |
| Taittinger, Brut Rose Prestige   750ML                         |      |      | 180 |
| Veuve Clicquot, Brut Rose   750ML                              |      |      | 250 |

## BY THE BOTTLE

|                                        |     |
|----------------------------------------|-----|
| Laurent Perrier, La Cuvee Brut   375ML | 75  |
| Perrier Jouet, Grand Brut   375ML      | 85  |
| Veuve Clicquot Yellow Label   375ML    | 95  |
| Ruinart, Blanc de Blancs   375ML       | 110 |
| Dom Perignon, 2017, Brut   750ML       | 495 |

## BEER

|                                      |                                   |    |
|--------------------------------------|-----------------------------------|----|
| Stella Artois   European Pale Lager  | 5% ABV   Belgium                  | 9  |
| 805   Blonde Ale                     | 4.8% ABV   Goleta, CA   16oz 6.2% | 12 |
| Topa Topa Brewery   “Chief Peak” IPA | 7.0% ABV   Ventura, CA            | 12 |
| M Special   “G-Town” Grapefruit IPA  | 7.2% ABV   Goleta, CA             | 12 |
| Buckler   Non-Alcoholic              | Amsterdam                         | 7  |