



EL ENCANTO

BREAKFAST

CLASSICS

House Made Granola & Organic Yogurt \$15

*old fashioned rolled oats, nuts, coconut, berries, agave
dairy free yogurt available*

Irish Steel Cut Oatmeal \$15

brown sugar, golden raisins, warm milk

Carpinteria Avocado Toast \$21

grilled sourdough, smashed avocado, espelette pepper, heirloom tomato, herbs

Buttermilk Pancakes \$21

*vermont maple syrup, cultured butter
vegan available upon request*

Belgian Waffle \$21

seasonal berries, powdered sugar, vermont maple syrup

Smoked Salmon with Everything Bagel \$28

cold smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion

SIDES

Fruit & Berry Plate \$16

The Bakery \$15

assorted mini muffins, croissants

Breakfast Meats | choice of \$9

bacon, ham, chorizo, chicken apple, or pork sausage

Bagel Selection \$8

*plain or everything, cream cheese, butter, preserves
add smoked salmon +\$17*

Breakfast Potatoes \$8

caramelized onion, smoked paprika, aioli

EGGS

Breakfast Sandwich \$21

eggs, bacon, cheddar, avocado, petite salad

Breakfast Burrito \$21

eggs, bacon, black beans, potato, avocado, chipolte aioli

El Encanto Breakfast \$25

two eggs any style, potatoes, choice of meat, toast

Omelet \$25

*organic farm eggs, boursin, fine herbs, potatoes, farm lettuces
add petrossian caviar | daurenki +\$45 · ossetra +\$75*

Shakshuka \$26

two farm eggs, stewed spiced tomatos, spinach, feta

Classic Eggs Benedict \$25

english muffin, rosemary ham, potatoes

Huevos Rancheros \$23

two eggs any style, crispy corn tortillas, chorizo, queso fresco, black beans, sour cream

Chilaquiles \$23

two eggs any style, braised organic chicken, tortillas, nopales, cotija, salsa verde

COCKTAILS

Mimosa \$19

fresh orange juice, sparkling wine

Bloody Mary \$19

vodka, house mary blend

Bellini \$19

peach puree, sparkling wine

JUICE AND SMOOTHIES

Freshly Squeezed Orange Juice \$12

12 oz glass

Freshly Squeezed Grapefruit Juice \$12

12 oz glass

Green Juice \$15

spinach, celery, parsley, lime, ginger

Santa Barbara Sunshine \$15

banana, coconut yogurt, raspberry, strawberry

Antioxidant Açai \$15

*banana, coconut yogurt, açai, berries
add to any smoothie: protein powder, bee pollen, spirulina +\$3*

COFFEE AND TEA

Espresso \$8

Macchiato \$10

Cortado \$10

Flat White \$12

Cappuccino \$12

Latte \$12

Mocha \$12

add an espresso shot +\$4

Matcha Latte \$12

Cold Brew \$10

Tea \$8

The Art of Tea

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.