



MORNING BEVERAGES

Available 7:00am-11:00am

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

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

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

Reiger Farm stonefruit-cucumber salad, fregola sarda, peppermint, basil

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 Eton Mess

Harry's Berries Farm strawberries, whipped cream, lemon verbena meringue

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	38	57	155
Ruinart Blanc de Blancs Brut Champagne France	46	69	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 Firmin Dezat Loire Valley 2025	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
Sancerre Rose, Roc De L’abbaye, Loire Valley 2025	22	33	105

BY THE BOTTLE

Laurent Perrier, La Cuvee Brut 375ML	75
Perrier Jouet, Grand Brut 375ML	85
Veuve Clicquot Yellow Label 750ML	155
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
Odoul's Non-Alcoholic		