

Breakfast Menu



EL ENCANTO
SANTA BARBARA

MORNING LIBATIONS			18
EL ENCANTO MIMOSA	SB BLOODY MARY	PEACH BELLINI	
Fresh-squeezed orange juice topped with sparkling wine	Vodka and our house-made Mary blend	Ripe peach purée and sparkling wine	

BREWED COFFEE & ESPRESSO

Served as a double shot unless specified

Freshly Brewed Coffee Pot Roasted locally	12
Espresso Single shot or double shot (+2)	8
Espresso Macchiato Espresso and dollop of foam	8
Latte or Cappuccino Espresso, steamed or foamed milk	10
Mocha or Hot Chocolate Featuring Valhrona chocolate	10
Cold Brew notes: chocolate, raspberry and toasted almond	10

TEA BLENDS

Served as a pot (3-4 cups)

English Breakfast Malty, robust, smooth	12
Earl Grey Black tea blend, bold, citrus, floral	12
Egyptian Chamomile Herbal tea, calming, sweet	12
Jasmine Reserve Green tea, floral, grassy, sweet	12
Sencha Green Green tea, clean, grassy, refreshing	12
Orchid Oolong Oolong tea, Lilac, buttery, fresh	12

COLD PRESSED JUICES & SMOOTHIES

Acai Smoothie Banana, yogurt, orange juice, berries	12
Fresh Squeezed Orange or Grapefruit Juice	12
Fresh Cranberry or Apple Juice	10
Sunrise Orange, carrot, ginger, turmeric, coconut water (V)	14
Quench Watermelon, jicama, strawberry, mint, lime (V)	14
Clover Kale, cucumbers, celery, spinach, pear, cilantro (V)	14

For information on dietary restrictions, allergens, and our sourcing practices, kindly refer to the final page of this menu.

EL ENCANTO BREAKFAST CLASSICS

TWO ORGANIC EGGS (1, 3, 7, 15)
Prepared any way you would like, served with potato hash cake and choice of toast 22

BLUEBERRY PANCAKES (1, 6, 7, 8)
Almond-milk batter, blueberries, Vermont maple syrup. Buttermilk pancakes available on request 18

SMOKED SALMON PLATE (1, 4, 7)
Cold-smoked salmon, chive cream cheese, tomato, capers, cucumber, red onion. Choice of bagel 24

HUEVOS RANCHEROS (3, 7)
Crispy corn tortillas, chorizo, queso fresco, black beans, guacamole, scallions, sour cream 19

BREAKFAST SANDO COMBO
Egg, bacon, cheddar & avocado sandwich, potato hash cake, choice of bread, coffee or tea, small juice 29

AVOCADO TOAST (1, 3, 7, 15)
Ciabatta, Carpinteria avocado, organic poached egg, tomato fondue 23

BELGIAN WAFFLE (1, 7, 15)
Seasonal berries, powdered sugar, Vermont maple syrup 18

OMELET (1, 3, 15)
Selection of 3 fillings: avocado, ham, bacon, chorizo, tomato, onion, mushroom, spinach, 26
cheddar, feta, mozzarella, gruyere. Served with potato hash cake. +1.50 for each additional item

THE BENNY CORNER

CLASSIC EGGS BENNEDICT (1, 3, 7)
English muffin, thin-cut Canadian bacon, potato hash cake 28

EGGS FLORENTINE (1, 3, 7)
English muffin, sauteed spinach, potato hash cake 26

EGGS NORWEGIAN (1, 3, 7)
English muffin, cold-smoked salmon, potato hash cake 30

SIDES TO SHARE

FRUIT & BERRY PLATE (V) | 18
Selection of seasonal fruits and berries

THE BAKERY (1, 7, 8) | 15
Assortment of freshly baked
miniature muffins and croissants

BREAKFAST MEATS | 9
Bacon, ham, chorizo, chicken apple,
or pork sausage

BAGEL SELECTION (1, 11) | 10
Plain, sesame, everything.
Cream cheese, butter and preserves

HEALTHY START

HOUSE MADE GRANOLA & MILK (7, 8, 15) | 14
Old fashioned rolled oats, nuts, seeds, pistachios,
coconut, dried cranberry, agave.
Add Yogurt + 4

IRISH STEEL-CUT OATMEAL (7) | 15
Brown sugar, golden raisins, and warm milk

EL ENCANTO SCRAMBLE (3, 7, 15) | 26
egg whites, spinach, shaved radish,
roasted bell pepper

DAIRY-FREE YOGURT PARFAIT (3, 15) | 14
Coconut yogurt, berries, house-made granola

SOURCING & SUSTAINABILITY

Our commitment to sustainability is reflected in every aspect of our sourcing. We proudly sources ingredients from local farmers, ranchers, and fishermen, with a focus on organic and sustainably grown produce, fruits, and wild-caught seafood. Our coffee and tea are green certified and sourced through fair trade partnerships.

DIETARY & ALLERGEN INFORMATION

Please inform your server of any allergies, dietary restrictions, or food aversions. Some of our house-made dressings may contain raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please inform us if you have any allergies or special dietary requirements, or if you need further information about the ingredients used. The 14 designated allergens include: (1) cereals containing gluten, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soybeans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) sesame seeds, (12) sulphur dioxide and sulphites, (13) lupin beans, and (14) molluscs. (15) Suitable for vegetarians (V) as vegan option available.