

# Room Service Menu



EL ENCANTO  
SANTA BARBARA

## **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.

## **PRICING & SERVICE INFORMATION**

All prices are quoted in USD and are subject to 22% service charge and 8.75% sales tax

# Breakfast

Available 7am-11am

## COLD PRESSED & FRESHLY SQUEEZED JUICES

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
Fresh Squeezed Orange or Grapefruit Juice	12

## BLENDED SMOOTHIES 12

*El Encanto proudly offers a curated selection of plant-powered smoothies, thoughtfully blended with vitamins, minerals, and antioxidants to energize, restore, and support your well-being from the inside out. All smoothies are plant-powered, organic, no sugar added, non-GMO, dairy free.*

### GREEN WARRIOR (V)

Superfood greens, chia, dates, banana, apple, coconut milk

### BERRY ORCHARDS (V)

Strawberry, cherry, banana, superfood greens, apple

### CITRUS CRUSH (V)

Pineapple, mango, carrot, coconut milk, turmeric powder

### GRILLED HALLOUMI (V)

Blistered red grapes, purple watercress, minus 8 vinegar

### SANTA BARBARA SUNSHINE (V)

Peach, raspberry, strawberry, apple, beets

### ANTIOXIDANT ACAI (V)

Banana, yogurt, orange juice, acai, berries

ADD PROTEIN POWDER	+3
ADD BEE POLLEN	+3
ADD SPIRULINA	+3

## HEALTHY START

### HOUSE MADE GRANOLA & MILK (7, 8) 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

### FRUIT & BERRY PLATE (V) 16

Selection of seasonal fruits and berries

# Breakfast

Available 7am-11am

## HEALTHY START CONTINUED

<b>EL ENCANTO SCRAMBLE (3)</b> .....	26
Egg white scramble, spinach, shaved radish, roasted bell pepper	
<b>COCONUT YOGURT PARFAIT (8)</b> .....	18
Seasonal berries, El Encanto house-made granola	
<b>SMOKED SALMON PLATE (1, 4, 7)</b> .....	22
Locally smoked salmon, cream cheese, tomato, capers, cucumber, red onion. Choice of bagel	

## ON THE SWEETER SIDE

<b>BLUEBERRY PANCAKES (1, 6, 7, 8)</b> .....	18
Almond-milk batter, blueberries, Vermont maple syrup. Buttermilk pancakes available on request	
<b>BELGIAN WAFFLE (1, 6, 7)</b> .....	18
Seasonal berries, powdered sugar, Vermont maple syrup	

## EGGS

<b>TWO ORGANIC EGGS (1, 3, 7, 15)</b>	
Prepared any way you would like, served with potato hash cake and choice of toast .....	22
<b>OMELET (1, 3, 7, 15)</b>	
Selection of 3 fillings: avocado, ham, bacon, chorizo, tomato, onion, mushroom, spinach, cheddar, feta, mozzarella, gruyere. Served with potato hash cake. +1.50 for each additional item .....	26
<b>EGGS BENEDICT (1, 3, 7)</b>	
English muffin, Canadian bacon, hollandaise, homemade potato hash cake .....	26
<b>HUEVOS RANCHEROS (3, 7)</b>	
Crispy corn tortillas, chorizo, queso fresco, black beans, guacamole, scallions, sour cream .....	19
<b>AVOCADO TOAST (1, 3)</b>	
Multi-grain toast, Carpinteria avocado, organic egg any style .....	23
<b>CHILAQUILES (1, 3)</b>	
Two eggs as you wish...,braised Mary's chicken breast, crispy tortillas, nopales, cilantro, ninja radish, cotija cheese, salsa verde .....	24

## BREAKFAST SIDES

<b>MEATS</b> .....	9
Bacon, ham, chorizo, chicken apple or pork sausage	
<b>SIDE OF SEASONAL FRUIT (V)</b> .....	8
<b>BAKERY BASKET (1, 7, 8)</b> .....	15
Assortment of freshly baked goods from our pastry kitchen	

# Breakfast

Available 7am-11am

## 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
Creamy Cold Brew Latte   Choice of almond or oat milk	10
Vanilla Bean Frappe   Organic coconut milk, chia, dates, coffee. Served frozen	12

## TEA BLENDS

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
Sage and Lemongrass Iced Tea   Custom iced tea blended exclusively for El Encanto	10

## TEECI NO HERBAL "COFFEES" 10

*Served as French-press service. Featuring chicory herbal "coffee" made from organic herbs that are caffeine-free for a prebiotic energy boost.*

Chocolate Mint | Light Roast

Vanilla Nut | Medium Roast

Dandelion | Dark Roast

Chocolate Raspberry | Dark Roast

# All Day Dining

Available 11am-11pm

## SMALL PLATE AND SALADS

<b>BEEF CARPACCIO</b> (1, 3, 10) .....	29
Pickled beech mushrooms, pome tomato, crispy shallot, truffle aioli, 25-year-old balsamic vinegar	
<b>CHEESE AND CHARCUTERIE PLATTER FOR TWO</b> (1, 7, 8, 10) .....	45
Selection of artisan cheeses and cured meats, olives, nuts, country breads	
<b>DIP TRIO</b> (1, 8, 11, V) .....	24
Chefs selection of homemade dips and spreads, warm pita, vegetables	
<b>KEFTA SKEWERS</b> .....	25
Sumac onions, charred Persian cucumbers	
<b>FENNEL CRUDO</b> (15, V) .....	25
Cara cara orange, chili, fennel pollen, olive oil	
<b>CHOPPED SALAD</b> (7) .....	22
Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetrano olives, salami, dill, lemon vinaigrette	
<b>CAESAR SALAD</b> (1, 4, 7) .....	28
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classic dressing	
<b>PROTEIN ADDITIONS</b>	
Add Prawns +18   Chicken Breast + 16   Salmon +14   Tofu +12	

## BETWEEN BREAD

<b>GRILLED EGGPLANT BURGER</b> (1, 3, 8, 11) .....	26
Tahini special sauce, dilly cucumbers, spiced chickpeas, butter lettuce	
<b>WAYGU BEEF BURGER</b> (1, 7) .....	28
Red onion marmalade, Nicassio Reserve cheese, pickles, over easy egg, dijonaise	
<b>CALIFORNIA CLUB WRAP</b> (1, 7) .....	22
Oven-roasted turkey breast, Nueske's smoked bacon, havarti, avocado, tomato, sundried tomato wrap	
<b>CRISPY CHICKEN SANDWICH</b> (1, 3, 8) .....	26
Spicy harissa honey, poblano ranch, dilly cucumbers, cascabella peppers	

# All Day Dining

Available 11am-11pm

## LARGE PLATES

<b>ROASTED MUSHROOM FLATBREAD (1, 7, 15)</b> .....	26
Fontina, gruyere, Tuscan kale, truffle oil	
<b>LUMACHE CARBONARA (1, 3, 7)</b> .....	35
Guanciale, pecorino-romano, soft egg yolk	
<b>BUCATINI POMODORO (1, 7, 15)</b> .....	34
Pomo tomato, pecorino-romano, black pepper	
<b>GRILLED BRANZINO (1, 4)</b> .....	46
Lemon mint couscous, olive tapenade, zhoug	
<b>HARISSA HONEY FRIED CHICKEN (1, 7)</b> .....	48
Anson Mills polenta, dilly pickles	
<b>CEDAR PLANKED ORA KING SALMON (4, 7)</b> .....	48
Roasted fingerling potatoes, fennel, citrus, watercress, smoked trout roe, sorell emulsion	
<b>SNAKE RIVER FARMS WAGYU SKIRT STEAK</b> .....	85
Black garlic potatoes, blistered shishito peppers, Chimichurri	
<b>SIGNATURE 58-DAY DRY AGED USDA PRIME NY STRIPLOIN (7)</b> .....	95
10oz, patatas bravas, brown butter, broken beef vinaigrette	

## GARDEN VEGETABLE AND STARCHES

<b>TRI-COLORED CAULIFLOWERS (7, 15)</b> .....	14
Brown butter, chamomile, golden raisin	
<b>ROASTED EGGPLANT (15, V)</b> .....	14
Aged balsamic vinegar, lemon, herbs	
<b>BRUSSELS SPROUTS (15, V)</b> .....	14
Apple cider gastrique, dried cranberries	
<b>SPIGARELLO (7, 15)</b> .....	14
Urfa pepper, grilled lemon, parmigiano-reggiano	
<b>ANSON MILLS POLENTA (7, 15)</b> .....	14
Piperade, basil	
<b>SMASHED AND FRIED FINGERLING POTATOES (15)</b> .....	14
Preserved lemon mint chermoula	
<b>TRUFFLE FRIES (7, 15)</b> .....	15
<b>SIMPLE GREEN SALAD (V)</b> .....	14

With your selection of Caesar Dressing (4, 7), Balsamic Vinaigrette, Buttermilk Ranch (7), Lemon Cinaigrette (10)

# Canine Pet Menu

Available 11am-11pm

All pet proteins are served whole. Our kitchen is happy to chop proteins into bite-sized pieces upon request.

<b>ORGANIC PET-FRI ENDLY CHICKEN</b>	15
Boneless breast, kale, couscous	
<b>SALMON FILET FOR CATS AND DOGS</b>	15
Couscous, carrots, peas	
<b>100% BEEF BURGER PATTY</b>	15
Tender ground Angus burger	
<b>BEEF &amp; CAULIFLOWER DOGGY BOWL</b>	15
Braised beef, cauliflower	
<b>ORGANIC GOURMET DOG TREATS</b>	8
Also available in the lobby by our concierge	



# Beverages

Available 11am-11pm

*El Encanto partners with wineries that practice sustainable, biodynamic, and organic farming methods, as well as minimal intervention.*

## SPARKLING & CHAMPAGNE BY THE GLASS

	GL	BTL
Domaine Chandon, Napa Valley CA, Brut Sparkling	22	88
Vueve Clicquot, Yellow Label, France	32	145
Ruinart, Blanc de Blancs, Brut, NV	45	185

## ROSÉ WINE BY THE GLASS

ONX Indie, Rosé of Tempranillo, Paso Robles	15	60
Whispering Angel Rosé, Cote de Provence, France	17	68

## WHITE WINE BY THE GLASS

Longoria, "Golden Hour", Pinot Grigio, Santa Ynez Valley	18	72
DreamCôte, Sauvignon Blanc, Happy Canyon, Santa Barbara   Minimal Intervention	20	80
Donnachadh, Chardonnay, Santa Rita Hills   Certified Organic	25	100
"It's All Good" by Paul Lato, Chardonnay, Santa Barbara   Minimal Intervention	28	112

## RED WINE BY THE GLASS

Piedrasassi, PS Syrah, Santa Barbara County	19	76
Talley, Pinot Noir, San Luis Obispo   Organically Farmed	20	80
Presqui'le, Estate Pinot Noir, Santa Maria Valley   Organically Farmed	24	96
Hearst Ranch, "Bunkhouse", Cabernet Sauvignon, San Luis Obispo   Sustainable Agriculture	28	112
Babcock, Cabernet Sauvignon, Santa Rita Hills	32	128

\* We do our best to bring you a wine selection of superior quality, however, some wines may be of limited supply February 2025

# Beverages

Available 11am-11pm

*All champagne service is accompanied by a selection of artfully paired bites from our chef*

## CHAMPAGNE SELECTION

Laurent Perrier, La Cuvée Brut, NV,	375ml	75
Perrier Jouet, Grand Brut	375ml	85
Veuve Clicquot, Yellow Label	375ml	95
Ruinart, Blancs de Blancs	375ml	110
Krug, Grand Cuvee, Brut	375ml	180

Telmont, Brut Reserve	750ml	135
Moet & Chandon, Brut	750ml	140
Veuve Clicquot, Yellow Label	750ml	145
Billecart-Salmon, Brut Reserve	750ml	180
Ruinart, Blancs de Banes	750ml	185
Dom Perignon, 2013, Brut	750ml	480

## ROSE CHAMPAGNE

Ruinart, Brut Rose	375ml	135
Taittinger, Brut Rose Prestige	750ml	180
Veuve Clicquot, Brut Rose	750ml	250

# Beverages

Available 11am-11pm

## BEERS

Stella Artois		European Pale Lager	5% ABV		Belgium	9
Draughtsmen Aleworks		Blonde Ale	4.8% ABV		Goleta, CA	16oz 12
Institution		Mosaic Pale Ale	6.2% ABV		Santa Barbara	16oz 12
Topa Topa Brewery		"Chief Peak" IPA	7.0% ABV		Ventura, CA	9
M Special		"G-Town" Grapefruit IPA	7.2% ABV		Goleta, CA	9
Buckler		Non-Alcoholic		Amsterdam		7

## LARGE FORMAT CIDERS & BREWS | 16 OZ. CAN

"Self-Care"		Organic Cider		6.9% ABV		Carpinteria, CA	22
"Drink Your Flowers"		Hard Jun Kombucha		Hibiscus Rose		6.9% ABV	22
"Under the Sun"		Orange Blossom Mead		6.9% ABV			22

## LOW AND ZERO PROOF

Zaca		Cold brew black coffee from California	12
Evian		Still or sparkling water	10

# Beverages

Available 11am-11pm

*El Encanto is proud to feature a selection of gluten-free and low-additive spirits for in-room bottle service.*

## **SPIRITS SELECTION | Each bottle serves 6–8 cocktails**

Hendry's Vodka   Gluten-free, distilled in Santa Barbara   375 ml	135
Grey Goose Vodka   Gluten-free   375 ml	150
Cutler's Gin   Distilled in Santa Barbara   375 ml	125
Knob Creek Bourbon   375 ml	160
Avión Tequila   Single estate, additive-free   375 ml	160
Casamigos Mezcal   375 ml	175

## **BOTTLE SERVICE PACKAGES | Featuring the above 375 ml spirits**

Bundle of Three Bottles   Mix and match	425
Bundle of Five Bottles   Mix and match	650

*All bottles and bundles include Tajín, limes, rimming salt, glassware, ice, roasted nuts, and your choice of juices and soft drink mixers.*

## **BAR ENHANCEMENTS | Each bottle serves 6–8 cocktails**

Pimento Olives   Gluten-free   8 oz container	12
Blue Cheese Olives   Gluten-free   8 oz container (7)	12

## **HANGOVER FREE | Each bottle serves 2–3 cocktails**

Tilden Lacewing   Gluten-free, no added sugar   200 ml flask	75
Tilden Tandem   Gluten-free, no added sugar   200 ml flask	75

*Glassware, ice, soda water, and roasted nuts included with all selections.*

## Dessert

Available 11am-11pm

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

<b>ICE CREAM AND SORBET (1, V)</b> .....	12
Choice of two daily handcrafted flavors	
<b>TRIPLE BERRY ICE CREAM SANDWICH (V)</b> .....	15
Two gluten-free, vegan soft-baked oatmeal cookies and one scoop of Rori's Artisanal Creamery vegan triple berry ice cream	
<b>GOLETA LEMON (7, 8)</b> .....	18
Lemon curd, local pistachio, white chocolate, yuzu mousse	
<b>DUTCH APPLE PIE (1, 7)</b> .....	16
Caramel, soft baked apple. Served a la mode with vanilla bean ice cream   +2	
<b>OLIVE OIL CAKE (1, 7, 8)</b> .....	15
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals	
<b>CHOCOLATE LAYER CAKE (1, 7)</b> .....	18
Caramel, dark chocolate ganache	
<b>ARTISAN CHEESES, FRESH FRUITS AND NUTS (15)</b> .....	32
Country bread and crackers	

## Overnight

Available 11pm-7am

<b>CHEESE AND CHARCUTERIE PLATTER FOR TWO (1, 7, 8, 10)</b> .....	45
Selection of artisan cheeses and cured meats, olives, nuts, country breads	
<b>CALIFORNIA CLUB WRAP (1, 7)</b> .....	22
Oven-roasted turkey breast, Nueske's smoked bacon, havarti, avocado, tomato, sundried tomato wrap	
<b>CAESAR SALAD (1, 4, 7)</b> .....	28
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classic dressing	
<b>CHOPPED SALAD (7)</b> .....	22
Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetrano olives, salami, dill, lemon vinaigrette	

## DESSERT

<b>COOKIES &amp; MILK (1, 7)</b> .....	10
Chocolate chip cookies, cold milk   plant-based milks available	
<b>CHOCOLATE LAYER CAKE (1, 7)</b> .....	18
Caramel, dark chocolate ganache	

# Kids Menu

Available 7am-11pm

## BREAKFAST ..... 12

*Available 7am-11am*

### SCRAMBLED ORGANIC FARM EGG (1, 3, 7)

Crispy hash brown potatoes

### SILVER DOLLAR PANCAKES (1, 7)

Fresh raspberries, Vermont maple syrup

### ORGANIC YOGURT (7, 8)

With berries, granola

## ALL DAY

*Available 11am-11pm*

### MACARONI & CHEESE (1, 7) ..... 14

Large elbow pasta

### PETITE PASTA POMODORO (1, 7) ..... 16

Penne, Italian plum tomatoes, aged Parmesan cheese, fresh basil

### CHICKEN TENDERS (1, 7) ..... 16

Shoe string potato fries or fruit, ranch dressing

### PEPPERONI & CHEESE FLATBREAD ..... 17

### FIRE GRILLED FREE-RANGE CHICKEN BREAST, PACIFIC SALMON OR TOFU (4, 7) ..... 18

Yukon gold mashed potatoes, broccolini

### STEAMED VEGETABLES, MASHED POTATOES (7) ..... 15

## PETITS DESSERTS

### COOKIES & MILK (1, 7) ..... 10

Chocolate chip cookies, cold milk | plant-based milks available

### ICE CREAM SUNDAE (7) ..... 12

Berries, hot fudge sauce, whipped cream

### ICE CREAM & SORBET (7, V) ..... 12

Choice of two daily handcrafted flavors

## FOOD ALLERGY NOTICE

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