

Room Service Menu



EL ENCANTO
SANTA BARBARA

SOURCING & SUSTAINABILITY

El Encanto supports local farmers, ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

FOOD ALLERGY INFORMATION

Please inform your server of dietary restrictions or food aversions you may have. 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 let us know if you have any allergies or special dietary requirements, or if you need any further information.

The designated allergens and products are:(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 (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	14
Quench Watermelon, jicama, strawberry, mint, lime	14
Clover Kale, cucumbers, celery, spinach, pear, cilantro	14
Fresh Squeezed Orange or Grapefruit Juice	12

SMOOTHIES 12

El Encanto proudly features a selection of nourishing 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

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

BERRY ORCHARDS

Strawberry, cherry, banana, superfood greens, apple

CITRUS CRUSH

Pineapple, mango, carrot, coconut milk, turmeric powder

SANTA BARBARA SUNSHINE

Peach, raspberry, strawberry, apple, beets

ANTIOXIDANT ACAI

Banana, yogurt, orange juice, acai, berries

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

PETROSSIAN CAVIAR

Served with house made potato chips and Bellwether Farms Creme Fraiche

ROYAL DAURENKI		ROYAL OSSETRA	
50 grams	250	50 grams	325
125 grams	625	125 grams	725

Breakfast

Available 7am-11am

HEALTHY START

HOUSE MADE GRANOLA & MILK	14
Old fashioned rolled oats, nuts, seeds, pistachios, coconut, dried cranberry, agave. Add Yogurt + 4	
IRISH STEEL-CUT OATMEAL	15
Brown sugar, golden raisins, and warm milk	
FRUIT & BERRY PLATE	16
Selection of seasonal fruits and berries	
EL ENCANTO SCRAMBLE	26
Egg white scramble, spinach, shaved radish, roasted bell pepper	
COCONUT YOGURT PARFAIT	18
Seasonal berries, El Encanto house-made granola	
SMOKED SALMON PLATE	22
Locally smoked salmon with cream cheese, tomato, capers, cucumber, and red onion, served with your choice of bagel	

ON THE SWEETER SIDE

BLUEBERRY PANCAKES	18
Blueberry compote, Vermont maple syrup, almond milk batter	
BELGIAN WAFFLE	18
Seasonal berries, powdered sugar, Vermont maple syrup	

EGGS

TWO ORGANIC EGGS YOUR WAY	22
Served with homemade potato hash cake	
OMELETTE YOUR WAY	26
Your choice of up to 3 items, each additional item is +1.50. Select from organic farm eggs, egg whites, avocado, ham, bacon, chorizo, tomato, onion, mushroom, spinach, cheddar, feta, mozzarella and Gruyere. Omelettes are served with homemade potato hash cake.	
EGGS BENEDICT	26
English muffin, Canadian bacon, hollandaise, homemade potato hash cake	
HUEVOS RANCHEROS	19
Crispy corn tortilla, chorizo, queso fresco, black beans, guacamole, scallions, sour cream	
AVOCADO TOAST	23
Multi-grain toast, Carpinteria avocado, organic egg any style	
CHILAQUILES	24
Two eggs as you wish, with braised Mary's chicken breast, crispy tortillas, nopales, cilantro, ninja radish, cotija cheese, and salsa verde	

Breakfast

Available 7am-11am

BREAKFAST SIDES

MEATS	9
Bacon, ham, chorizo, chicken apple or pork sausage	
SIDE OF SEASONAL FRUIT	8
BAKERY BASKET	15
Assortment of freshly baked goods from our pastry kitchen	

HOT COFFEE AND TEA

All our coffees and teas are roasted and blended locally and sustainably sourced

FRESHLY BREWED COFFEE POT ROASTED LOCALLY	12
SELECTION OF LOCALLY BLENDED TEAS	12
English Breakfast, Earl Grey, Chamomile, Jasmine Reserve, Sencha Green, Green Mint, Orchid Oolong, Velvet Rooibos	
ESPRESSO, LATTE, CAPPUCCINO, MOCHA	Single 8 Double 10

CHILLED COFFEES & ICED TEAS

All our coffees and teas are roasted and blended locally and sustainably sourced

COLD BREW	10
Brewed locally on the Central Coast	
CREAMY COLD BREW LATTE	10
Choice of almond or oat milk	
VANILLA BEAN FRAPPE	12
Organic coconut milk, chia, dates, coffee. Served frozen	
SAGE & LEMONGRASS ICED TEA	10
Custom iced tea blended exclusively for El Encanto	

TEECCINO HERBAL "COFFEES"	10
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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

BEEF CARPACCIO	29
Pickled beech mushrooms, pomo tomato, crispy shallot, truffle aioli, 25 yr balsamic vinegar	
CHEESE AND CHARCUTERIE PLATTER FOR TWO	45
Selection of artisan cheeses and cured meats, olives, nuts, country breads	
DIP TRIO	24
Chefs selection of homemade dips and spreads, warm pita, vegetables	
CHOPPED SALAD	22
Cherry tomatoes, mozzarella, pepperoncini, garbanzo beans, castelvetrano olives, salami, dill, lemon vinaigrette	
CAESAR SALAD	28
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classic dressing	

PROTEIN ADDITIONS

Add Prawns +15 | Chicken Breast + 16 | Salmon +17 | Halloumi +8 | Tofu +12

SIMPLY GREENS SIDE SALAD	14
With your selection of dressings below	
Caesar Dressing Balsamic Vinaigrette Buttermilk Ranch Lemon Vinaigrette	

BETWEEN BREAD

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

LARGE PLATES & PASTAS

ROASTED MUSHROOM FLATBREAD	26
Fontina, gruyere, Tuscan kale, truffle oil	
BUCATINI POMODORO	34
Pomo tomato, pecorino romano, black pepper	
GRILLED BRANZINO	46
Lemon mint couscous, olive tapenade, zhoug	
HARISSA HONEY FRIED CHICKEN	48
Anson Mills polenta, dilly cucumbers	
CEDAR PLANKED ORA KING SALMON	48
Roasted fingerling potatoes, fennel, citrus, watercress, smoked trout roe, sorrel emulsion	
SIGNATURE 58-DAY DRY AGED USDA PRIME NY STRIPLOIN	95
Patatas bravas, brown butter, broken beef vinaigrette	

Dessert

Available 11am-11pm

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

RICOTTA ZEPPOLE	
Ricotta donuts, hazelnut mocha crumble, vanilla ice cream, caramel	16
GOLETA LEMON	
Lemon curd, local pistachio, white chocolate, yuzu mousse	16
OLIVE OIL CAKE	
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals	15
TRIPLE BERRY ICE CREAM SANDWICH	
Soft-baked oatmeal cookies, creamy vegan triple berry ice cream	15

HOMEMADE CUSTARDS & SORBETS

Four scoop selection and choice of topping

CUSTARDS
Vanilla, Chocolate, Espresso, Honey-Thyme, Lavender-Rosemary

SORBETS
Lemon, Strawberry, Mango

RICH & CREAMY Ganache sauce Chocolate crunch Whipped cream	SWEET & CRUNCHY Caramel sauce Palmier cookies Honeycomb brittle	FRESH & TART Lemon curd Candied lemon peel Citrus sable cookies
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Kids Menu

Available 7am-11pm

BREAKFAST

Available 7am-11am

SCRAMBLED ORGANIC FARM EGG	12
Home fries	
SILVER DOLLAR PANCAKES	12
Fresh raspberries, Vermont maple syrup	
ORGANIC YOGURT	12
With berries and granola	

ALL DAY

Available 11am-11pm

MACARONI & CHEESE	14
Large elbow pasta	
PETITE PASTA POMODORO	16
Penne, Italian plum tomatoes, aged Parmesan cheese, fresh basil	
CHICKEN TENDERS	16
Shoestring potato fries or fruit, ranch dressing	
PEPPERONI & CHEESE FLATBREAD	17
GRILLED FREE-RANGE CHICKEN BREAST, PACIFIC SALMON OR TOFU	18
Yukon gold mashed potatoes, broccolini	
STEAMED VEGETABLES, MASHED POTATOES	15

PETITS DESSERTS

COOKIES & MILK	10
Chocolate chip cookies, cold milk plant-based milks available	
ICE CREAM SUNDAE	12
Berries, hot fudge sauce, whipped cream	
ICE CREAM & SORBET	12
Choice of two daily handcrafted flavors	

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.

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



Beverages

Available 11am-11pm

El Encanto partners with wineries who practice sustainable, biodynamic, and organic farming practices and minimal intervention.

SPARKLING & CHAMPAGNE

	GL	BTL
Domaine Chandon, Brut Sparkling, Yountville, CA	22	88
Veuve Clicquot, Yellow Label, France	32	145
Ruinart, Blanc de Blancs, Brut Champagne, France	45	185

ROSÉ WINE

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

WHITE WINE

Longoria, "Golden Hour", Pinot Grigio, Santa Ynez Valley, CA	18	72
Dreamcôte, Sauvignon Blanc, Santa Ynez Valley, CA	20	80
Donnachadh, Chardonnay, Santa Rita Hills, CA	25	100
Paul Lato, Chardonnay, Santa Barbara, CA	28	112

RED WINE

Piedrasassi, PS Syrah, Santa Barbara County, CA	19	76
Talley, Pinot Noir, San Luis Obispo, CA	20	80
Presqu'île, Estate Pinot Noir, Santa Maria Valley, CA	24	96
Hearst Ranch "Bunkhouse", Cabernet Sauvignon, Paso Robles, CA	28	112
Babcock, Cabernet Sauvignon, Santa Rita Hills, CA	32	128

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	375ml	75
Perrier-Jouët, Grand Brut	375ml	85
Veuve Clicquot, Yellow Label	375ml	95
Ruinart, Blanc de Blancs	375ml	110
Krug, Grande Cuvée, Brut	375ml	180

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

ROSE CHAMPAGNE

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

Beverages

Available 11am-11pm

BEERS

Stella Artois		European Pale Lager	5.0% 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	0.0% ABV		Amsterdam	7

LARGE FORMAT CIDERS & BREWS | 16 OZ. CAN

"Self-Care"		Organic Cider		6.9% ABV	22
"Drink Your Flowers"		Hard Jun Kombucha		Hibiscus Rosé	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	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.