



EL ENCANTO

SANTA BARBARA

Brunch

Brunch

Saturday and Sunday 10:30am to 2:30pm

COCKTAILS

El Encanto Mimosa Fresh orange juice, sparkling wine	18
SB Bloody Mary Vodka, house mary blend	18
Peach Bellini Peach puree, sparkling wine	18

STARTER

House Made Granola & Organic Yogurt Old fashioned rolled oats, nuts, coconut, berries, agave dairy-free yogurt available	15
Buttermilk Pancakes Vermont maple syrup, cultured butter vegan available upon request	21
Belgian Waffle Vermont maple syrup, seasonal berries, powdered sugar	21
Carpinteria Avocado Toast Grilled sourdough, smashed avocado, espellette pepper, heirloom tomato, herbs	21
El Encanto Breakfast Two eggs any style, potatoes, choice of meat, toast	25
Huevos Rancheros Two eggs any style, crispy corn tortillas, chorizo, queso fresco, black beans, sour cream	23
Omelet Organic farm eggs, boursin, fine herbs, potatoes, farm lettuces add caviar +45	25
Breakfast Sandwich Eggs, bacon, cheddar, avocado, petite salad	21
Chopped Salad Farm lettuces, green goddess, avocado, green beans, tomatoes, fresh herbs	23
Caesar Salad Little gem lettuces, anchovy, sourdough croutons Add lobster +19 Add Chicken breast +16 Add Salmon +17 Add Steak +21	23



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.

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JUICES & SMOOTHIES

Freshly Squeezed Orange Juice 12 oz glass	12
Freshly Squeezed Grapefruit Juice 12 oz glass	12
Green Warrior Superfood greens, chia, dates, banana, apple, coconut milk	13
Santa Barbara Sunshine Peach, raspberry, strawberry, apple, beets	13
Antioxidant Açai Banana, yogurt, orange juice, açai, berries	15

MAINS

Grilled Waygu Burger Basil aioli, grilled onion, sweet peppers, provolone, brioche, french fries	28
Turkey BLT ‘Club’ Bacon, turkey, lettuce, heirloom tomato, Japanese milk bread, french fries	26
Crispy Chicken Sandwich Hot honey, house made pickles, brioche, french fries	26
Classic Eggs Benedict English muffin, rosemary ham, potatoes	25

SIDES

Fruit & Berry Plate Selection of seasonal fruits, berries	16
The Bakery Assorted mini muffins, croissants	15
Breakfast Meats Choice of Bacon, ham, chorizo, chicken apple, or pork sausage	9
Bagel Selection Plain or everything, cream cheese, butter, preserves Add Smoked Salmon +20	8
Breakfast Potatoes Caramelized onion, smoked paprika, aioli	8



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All Day Dining

Available Sun-Thu, 11am-10pm | Fri-Sat,11am-11pm

SMALL PLATE & SALADS

Petrossian Caviar | Selected for El Encanto

Royal Daurenki	Royal Ossetra
50g 250	50g 325
125g 625	125g 725

Served with house made potato chips and Bellwether Farms Creme Fraiche

Oysters on the Half Shell	32
Half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish	

Burrata	26
Heirloom tomatoes, basil, aged balsamic	

Artisan Cheeses	25
Local honey, fresh fruit, seeded crackers	

Caesar Salad	33
Little gem lettuces, anchovy, sourdough croutons	

Protein Additions	
Add Lobster	+19
Add Chicken Breast	+16
Add Salmon	+17
Add Steak	+21

SANDWICHES & MAINS

Turkey BLT ‘Club’	26
Bacon, turkey, lettuce, heirloom tomato, Japanese milk bread, french fries	

Grilled Wagyu Burger	28
Basil aioli, grilled red onion, sweet peppers, provolone, brioche, french fries	

Basil Pesto Pasta	26
Heirloom cherry tomatoes, pinenuts	

Wild King Salmon	34
Spinach, garleeks, heirloom tomato, corn, jimmy nardello peppers, caper brown butter	

Vegetable Ratatouille	32
Summer squash, tomato, eggplant, french white beans, spinach	

Steak Frites	44
Grilled wagyu bavette steak, l’entrecote sauce, french fries	



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DESSERT

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

Ice Cream and Sorbet
Choice of two daily handcrafted flavors

12

Triple Berry Ice Cream Sandwich
Two soft-baked oatmeal cookies and one scoop of Rori’s Artisanal Creamery triple berry ice cream | vegan, gluten-free

18

Goleta Lemon
Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse

18

Olive Oil Cake
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals

18



Beverages

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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

ROSE

	GL	BTL
Domaine de Peyrasol “Cuvee Commandeur” Cinsault Blend Provence 2024	19	76

WHITE WINES

	GL	BTL
Storm Sauvignon Blanc Santa Ynez Valley 2024	17	72
Luna Hart Gruner Veltliner Santa Barbara 2023	16	64
Racines Chardonnay Santa Rita Hills 2021	24	96

RED WINES

	GL	BTL
SAMsARA Pinot Noir Santa Rita Hills 2022	25	100
Story of Soil Gamay Noir Santa Barbara County 2024	25	100
Honig Cabernet Sauvignon Napa Valley 2021	32	128

CHAMPAGNE SELECTION

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

Laurent Perrier, La Cuvee Brut 375ML	75
Perrier Jouet, Grand Brut 375ML	85
Veuve Clicquot Yellow Label 375ML	95
Ruinart, Blanc de Blancs 375ML	110
Krug, Grand Cuvee, Brut 375ML	180
Moet & Chandon, Brut Reserve 750ML	140
Billecart-Salmon, Brut Reserve 750ML	180
Dom Perignon, 2013, Brut 750ML	480



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ROSE CHAMPAGNE

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

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



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