



Handcrafted Cocktails

SPANISH COLONIAL REVIVAL	24
Serrano pepper infused vodka, passion fruit, ginger beer, lime	
FIRST GLANCE	24
Grey Goose vodka, Aperol, grapefruit, lemon, agave	
PIXIE TANGERINE MARGARITA	25
Blanco tequila, pixie tangerine puree, agave, fresh lime	
LA PREFERITA	23
Vodka, hibiscus water, napoleon liqueur, fire bitters	
The 1917	24
Coconut rum, lime juice, pineapple, dark rum float, honey	
BARREL-AGED OLD FASHIONED	23
Bourbon, cinnamon infused syrup, orange bitters	
MEZCAL NEGRONI	23
Mezcal, carpano antica, Campari	
GARDEN GIMLET	22
Organic cucumber-jalapeño infused gin, lime, simple syrup	
TASTING FLIGHTS OF TEQUILA	45
Selection of any three additive free tequilas	
Blanco: G4, Tequila Ocho, Lalo	
Aged: Don Fulano, Tequila 123, Volcan XA	

No-Proof Mocktails

CASA MADRID	18
Tart cherry, bitter orange	
ROSEMARY PALOMAESQUE	18
Fresh grapefruit, sparkling water, honey, rosemary	
SPICED CUCUMBER HIGHBALL	18
Cucumber, lychee, basil, juniper, touch of cayenne	

Bar Bites

AHI TARTAR	30
Ojai citrus ponzu, avocado toasted sesame, crispy taro root	
CHEESE CHARCUTERIE PLATTER (1, 7, 8, 10)	32
Selection of three artisan cheeses, marinated olives, Marcona Almonds, honeycomb, local fruit	
WHITE TRUFFLE FRIES (V)	16
Shaved parmesan, garden herbs	
FIG & PROSCIUTTO FLATBREAD (1, 7)	27
Laurel Chanel goat cheese, California fig, Prosciutto, balsamic	
CEASAR SALAD (1, 4, 7)	22
Ojai Roots baby gems, cantabrian boquerosnes, ninja radish, focaccia croutons, classic dressing Add grilled chicken +16 grilled prawns +18 grilled tofu +15	
WAYGU BEEF BURGER (1, 3, 7)	28
Toasted brioche, heirloom tomato, smashed avocado, house-made thousand island sauce	
STEAK FRITES (7)	52
Black peppercorn bordelaise sauce, garlic herb fries, tender greens	
EI ENCANTO GARDEN BURGER (1, 3)	26
Toasted brioche, heirloom tomato, smashed avocado, house-made thousand island sauce	
OYSTERS ON THE HALF SHELL	30
Black pepper cucumber mignonette	
GRAINS & GREEN BOWL (7, 8, 10)	24
Organic quinoa, grilled baby vegetables, young kale roasted cashews, golden balsamic	

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) Mollusks (15) Suitable for vegetarians (V) As vegan option available

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

SPARKLING & CHAMPAGNE

Domaine Chandon, NV, brut sparkling, Yountville	18
Nino Franco Rustico, NV, Prosecco, Valdobadienne, Italy	19
Stolpman Vineyards, Pet Nat Sparkling Rose, Ballard Canyon	24
Veuve Clicquot, NV "Yellow Label", Champagne, France	32
Ruinart, NV, Blanc de Blancs, Champagne, France	45

LOCAL WHITE WINE BY THE GLASS

Kaena, Sauvignon Blanc, Los Olivos	19
DreamCote, Sauvignon Blanc, Happy Canyon, Santa Barbara	20
Story of Soil, Riesling, Santa Rita Hills	17
Longoria, "Golden Hour", Pinot Grigio, Santa Ynez Valley	18
Donnachadh, Chardonnay, Santa Rita Hills	25
"Its All Good" by Paul Lato, Chardonnay, Santa Barbara	28

LOCAL ROSE WINE BY THE GLASS

The Fableist, Rose of Grenache, Central Coast	14
ONX Indie, Rose of Tempranillo, Paso Robles	15
Whispering Angel Rose, Cote de Provence, France	17

LOCAL RED WINES BY THE GLASS

La Cuadrilla by Stolpman, Syrah blend, Ballard Canyon	18
Talley, Pinot Noir, San Luis Obispo	20
Presqu'île, Pinot Noir, Santa Maria Valley	22
Piedrasassi, PS Syrah, Santa Barbara County	19
Babcock, Cabernet Sauvignon, Santa Rita Hills	32
Hearst Ranch, Cabernet Sauvignon, Santa Rita Hills	28

DOMESTIC& IMPORTED BEER

Draughtsman Ale Works, Blonde Ale (16oz can) 4.08% ABV	12
Institution Ale, Mosaic Pale Ale (16 oz can) 6.2% ABV	12
M. Special “ G-Town” Grapefruit IPA 7.29 ABV	9
Topa Topa Brewery “Chief Peak” IPA 7% ABV	9
Topa Topa “Dos Topas” Mexican Lager 4.5% ABV	9
Stella Artois Euro Pale Lager 5% ABV	9
Buckler (Non- Alcoholic)	9

PORT

La Quinta Syrah NV, Paso Robles	18
J Dusi “Haute, Haute” NV, Paso Robles	20
Taylor Tawn 20 Year, Portugal	26
Sandeman 30 Year, Portugal	28
Domaine Bory, 1927 Rivessaltes, France	35

COGNAC

Clos Martin Armagnac VSOP 8-Year-Old	25
Hennessy VSOP	25
Cognac Park XO	38
Hine Antique XO	50
Hennessy Master Blanders Selection	60
Hennessy XO	60
Hennessy Paradis	220
Remy Martin Louis XIII	
• Half Ounce 95	
• One Ounce 175	
• Two Ounces 350	
Hennessy Paradis imperial	410
Hennessy Richard	740

FEATURED APERITIFS, DIGESTIFS & CORDIALS

Campari	14
Caravella Limoncello	15
Fernet Branca	16
Brucato "Orchards"	16
Brucato "Woodlands"	16
Nonino Amaro	18

BOURBON

Jack Daniels	17
Woodinville	18
Maker's Mark	20
Woodford Reserve	20
Angels Envy	21
Knob Creek	22
Basil Hayden	24
Old Forester	26
Bookers	30

RYE

Woodinville	18
Knob Creek	22
Woodford Reserve	22
Whistle Pig 10yr	26

SCOTCH

Glenmorangie 10 Year	18
Bruichladdich Islay Barelly 2010	22
Laguvulin 16 year	28
Oban 14 Year	32
Glenmorangie 18 year	35

APERITIVO HOUR

Join us for golden hour, every day from 4-6pm overlooking the sun-soaked Santa Barbara coastline. Our Chef draws inspirations from our gardens, and our bar team celebrates local wines that fermented intentionally

WHITE AND RED WINE DAILY FEATURE

Daily inspiration of local or minimal intervention wines 12 | Glass

APERITIVO BITES

Served exclusively for aperitivo hour | 4-6 pm Daily

PAN CON TOMATE

Sourdough, Cantabrian boquerones 18

TRIO OF DIPS

Hummus, muhammara, baba ganoush, warm pita, crudites 16

IBERICO HAM POTATO CHIPS

Spring onion dip, caviar 24

GIN & JAZZ

On Thursday evening, enjoy our seasonal fare paired with Custom martinis and tonics and ambient live jazz music. Our passion for artisanal ingredients and exceptional flavors matches the region's culinary abundance.

GIN

Beefeater 16

Cutler's Gin 17

Tanqueray 17

The Botanist 18

Nolet's Silver Dry Gin 18

Plymouth 19

Bombay Sapphire 20

Empress 20

Hendrick's 24

Scan For Our Curated Playlist | Cocktails on the American Riviera

