



COMPLIMENTARY CONTINENTAL (7-10AM)

El Encanto signature coffee, teas, or hot chocolate
Espresso, latte, cappuccino, mocha 8 single / 10 double

POOL BITES

ROOT TO FARM GUACAMOLE 20 v
Fresh tortilla chips, queso fresco, toasted pepitas

HUMMUS & FLATBREAD 21 v
House made flatbread, grilled organic vegetables

PACIFIC PRAWN COCKTAIL 26
House made cocktail sauce, Meyer lemon

CAESAR SALAD 19 v
Baby romaine, house Caesar dressing, shaved radicchio, parmesan toasted ciabatta
(Add chicken, shrimp, or tofu +15)

FROM THE GRILL

TRIO OF SANTA BARBARA SLIDERS 24
Toasted brioche bun, smashed avocado, caramelized onions, cheddar cheese, house made 1000 island sauce

QUESADILLA 18 v
Shredded Manchego, roasted peppers, Pico de Gallo, sour cream
(Add chicken +15)

CHIPOTLE-MARINATED SKIRT STEAK TACOS 26
Corn tortilla, avocado crema, onion sprouts, Fresno chili

KIDS

Served with chips or fruit

BEEF SLIDERS 16

CHEESE QUESADILLA 15 v

PEANUT BUTTER & JELLY 14 v

The pool is available for your convenience between 6:00am and 10:00pm.
Please enjoy poolside dining service from 11:00am to 6:00pm.
We appreciate your cooperation in following social distancing requirements.
Share your enchanted moment with hashtag #TheArtOfBelmond

El Encanto supports local farmers, ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.
**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. Some of our house-made dressings include raw eggs*

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



COCKTAILS & COOLERS | 22 each

Sparkling Grapefruit Paloma | Blanco tequila & pink grapefruit

Cucumber and Peach Fizz | Vodka, cucumber & thyme

Aperol Spritz | Aperol herbal, sparkling wine, orange

Lavender Lemon Martini | Vodka, lemon & lavender bitters

Elder flower Martinez cocktail | Gin, apricot & elderflower

Spicy Margarita | Blanco Tequila, jalapeño & agave

WINE & BUBBLES

Black Girl Magic | Sparkling Rosé, Served on Ice 22

“SHE CAN” Rosé | Coastal Rosé Spritzer, Served on Ice 22

Whispering Angel | Provence rosé, France 17 / 64

Juliet | Grenache rosé, Central Coast, CA 19

Tiny Victories | Sparkling Albariño, Lodi, CA 16

Juliet | Sauvignon Blanc, Central Coast, CA 19

J Wilkes | Chardonnay, Santa Maria Valley, CA 18 / 70

That’s The Jam | Grenache red, Paso Robles, CA 16

LARGE FORMAT WINES

Great for groups (or to take home and enjoy later) in 100% recyclable packaging from grapes all sourced from California’s Central Coast.

Juliet Central Coast Dry Rosé | Grenache rosé 120

Santa Ynez Sauvignon Blanc | Dry white wine 120

ORGANIC & FERMENTED

Hard Jun Kombucha | Hibiscus Rose, 16oz. Can 22

Hard Jun Kombucha | Jasmine Hops, 16oz Can 22

“Under The Sun” Mead | Honey & orange blossom, 16 oz. Can 22

BEER & CIDER

“Self-Care” | Organic floral cider, Carpinteria, CA, 16 oz. Can 22

Topa Topa Brewing Co. | Level line pale ale, 5% ABV 8

M. Special Brewing Co. | “G-Town” grapefruit IPA, 4.7% ABV 8

Topa Topa Brewing Co. | Dos Topas lager, 4.5% ABV 8

LOW AND ZERO PROOF

Peach Ginger Tea | Organic vodka, rooibos tea. 5% ABV. 16

Zaca | Cold brew black coffee from California 12

KOPU | Still or Sparkling water 10