

## **ROOM SERVICE MENU**

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.

## **FOOD ALLERGY INFORMATION**

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

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

# BREAKFAST

Available 7am-11am

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## COLD PRESSED & FRESHLY SQUEEZED JUICES

<b>SUNRISE</b> (v)	14
Orange, carrot, lemon, ginger, turmeric, coconut water	
<b>QUENCH</b> (v)	14
Watermelon, jicama, strawberry, mint, lime	
<b>CLOVER</b> (v)	14
Kale, cucumber, celery, spinach, pear, mint, cilantro, lime	
<b>FRESHLY SQUEEZED JUICES</b>	12
Orange or grapefruit	

## SMOOTHIES

El Encanto proudly features a selection of nourishing blended smoothies packed with vitamins, minerals, and antioxidants aimed to energize and revitalize - to make you feel good from the inside out

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**Plant-Powered | Organic | No Sugar Added | Non-GMO | Dairy Free**  
All blended smoothies | 12

**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

**Santa Barbara Sunshine** (v) | Peach, raspberry, strawberry, apple, beets

**Antioxidant Açai** (v) | Banana, yogurt, orange juice, açai, berries

Add: Protein powder | +3

Add: Bee pollen | +3

Add: Spirulina | +3

# BREAKFAST

Available 7am-11am

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## HEALTHY START

**HOUSE-MADE GRANOLA & MILK** (7, 8) 14  
Old-fashioned rolled oats, nuts, seeds, Santa Barabara pistachios  
shaved coconut, dried cranberries, agave  
Add yogurt |+4

**IRISH STEEL-CUT OATMEAL** (7) 15  
Brown sugar, golden raisins, warm milk

**FRUIT & BERRY PLATE** 16  
Selection of seasonal fruits and berries

**EL ENCANTO SCRAMBLE** (3) 26  
Egg white scramble, spinach, shaved radish, roasted bell pepper

**COCONUT YOGURT PARFAIT** (8) 18  
Seasonal berries, El Encanto house-made granola

**SMOKED SALMON PLATE** (1, 4, 7) 22  
Locally smoked salmon, cream cheese, tomato, capers, cucumber, red onion  
Choice of bagel

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## ON THE SWEETER SIDE

**BLUEBERRY PANCAKES** (1, 6, 7, 8) 18  
Blueberry compote, Vermont maple syrup, almond milk batter

**BELGIAN WAFFLE** (1, 6, 7) 18  
Seasonal berries, powdered sugar, Vermont maple syrup

# BREAKFAST

Available 7am-11am

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## EGGS

**TWO ORGANIC EGGS** (your way) (1, 3, 7, 15) 22  
Served with homemade potato hash cake

**OMELETTE** (your way) (1, 3, 7, 15) 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 Gruyère

Omelettes are served with homemade potato hash cake

**EGGS BENEDICT** (1, 3, 7) 26  
English muffin, Canadian bacon, hollandaise, homemade potato hash cake

**HUEVOS RANCHEROS** (3, 7) 19  
Crispy corn tortilla, chorizo, queso fresco, black beans, guacamole, scallions, sour cream

**AVOCADO TOAST** (1, 3) 23  
Multi-grain toast, Carpinteria avocado, organic egg any style

**CHILAQUILES** (1, 3) 24  
Two eggs as you wish...,braised Mary's chicken breast, crispy tortillas, nopales, cilantro, ninja radish, cotija cheese, salsa verde

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## BREAKFAST SIDES

**MEATS** 9  
Bacon, ham, chorizo, chicken apple or pork sausage

**SIDE OF SEASONAL FRUIT** (v) 8

**BAKERY BASKET** (1, 7, 8) 15  
Assortment of freshly baked goods from our pastry kitchen

# BREAKFAST

Available 7am-11am

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## HOT COFFEE & TEA

POT OF FRESHLY BREWED COFFEE 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

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

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## CHILLED COFFEES & ICED TEAS

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

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## TEECCINO HERBAL ICED "COFFEES"

Featuring chicory herbal "coffee" made from organic herbs that are caffeine free for a prebiotic energy boost.

CHOCOLATE MINT | Light Roast 10

VANILLA NUT | Medium Roast 10

DANDELION | Dark Roast 10

CHOCOLATE RASPBERRY | Dark Roast 10

# LUNCH

Available 11am-5pm

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## DAYTIME SALADS

**GRAINS & GREENS BOWL** (7, 8, 10) 24

Organic quinoa, grilled baby vegetables, young kale, roasted cashews, feta, golden balsamic

**LOBSTER COBB SALAD** (2, 3, 10) 34

Red gem, bacon, baby tomato, avocado, haricot vert, organic egg, citrus tarragon dressing

**CAESAR SALAD** (1, 4, 7) 28

Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classic dressing

## PROTEIN ADDITIONS

Tofu +12 | Prawns +18 | Salmon +14 | Chicken +16

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## BETWEEN BREADS

**THE TACOS** (4, 7) 26

Corn tortillas, avocado crema, Fresno chilis, queso fresco, salsa roja  
Choice of Pacific halibut, tofu, or skirt steak

**EL ENCANTO GARDEN BURGER** (1, 3) 26

Plant-based patty, heirloom tomato, avocado, balsamic onions  
Add bacon +5 | substitute chicken breast +7

**WAYGU BEEF BURGER** (1, 3, 7) 28

House pickles, avocado, cheese, lettuce, tomato, the sauce

**CALIFORNIA CLUB WRAP** (1, 7) 22

Oven roasted turkey breast, Nueske's smoked bacon, havarti, avocado, tomato, sundried tomato wrap

# LUNCH

Available 11am-5pm

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## MAINS

**LOADED HUMMUS** <sup>(1)</sup> 36  
Marinated grilled vegetables, pita bread

**CHEESE & CHARCUTERIE PLATTER FOR TWO** <sup>(1, 7, 8, 10)</sup> 45  
Selection of artisan cheeses and cured meats, olives, nuts, country breads

**DIP TRIO** <sup>(1, 8, 11, V)</sup> 24  
Hummus, muhammara, babaganoush, warm pita, vegetables

**STEAK FRITES** <sup>(7)</sup> 52  
NY steak, herb-dusted fries, maitre d'hôtel butter

**FIG & PROSCIUTTO FLATBREAD** <sup>(1, 7)</sup> 27  
Laurel Chanel goat cheese, California fig, prosciutto, balsamic

**LOCALS ONLY FISH & CHIPS** <sup>(1, 3, 4)</sup> 30  
Beer-battered pacific halibut, malt vinegar, tartare, fries



# DINNER

Available 5pm-11pm

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## LIGHT FARE

**CHEESE & CHARCUTERIE PLATTER FOR TWO** (1, 7, 8, 10) 45  
Selection of artisan cheeses and cured meats, olives, nuts, country breads

**HAMACHI CRUDO** (1, 4, 6) 37  
Charred avocado, wild rice crackers, ponzu, shiso

**ROASTED BABY BEETS** (1, 8) 25  
Midnight moon goat cheese espuma, pistachio sherry caramel, mache

**SALT ROASTED PEACHES** (1, 7, 15) 25  
Burrata, grilled black kale, minus 8 vinegar, sourdough

**CHARRED OCTOPUS** (8) 32  
Patatas bravas, linguica, romesco sauce, toasted herb aioli

**CAESAR SALAD** (1, 4, 7) 28  
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classic dressing

## PROTEIN ADDITIONS

Tofu +12 | Prawns +18 | Salmon +14 | Chicken +16

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## BETWEEN BREADS

**EL ENCANTO GARDEN BURGER** (1, 3) 26  
Plant-based patty, heirloom tomato, avocado, balsamic onions  
Add bacon +5 | substitute chicken breast +7

**WAYGU BEEF BURGER** (1, 3, 7) 28  
House pickles, avocado, cheese, lettuce, tomato, the sauce

# DINNER

Available 5pm-11pm

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## MAINS

<b>ROASTED FAIRYTALE EGGPLANT</b> (1, v)	35
Green farro, smoked tomatoes, toasted pine nut salsa	
<b>GARGANELLI DI ZUCCHINE</b> (1, 7, 8, 15)	34
Squash blossoms, baby zucchini, confit tomatoes, toast pine nuts, Parmigiano Reggiano	
<b>CHANNEL ISLAND CATCH OF THE DAY</b> (1, 4, 6, 7)	46
Charred broccolini, pomme puree	
<b>"CHICKEN &amp; DUMPLINGS"</b> (1, 7)	48
Peas & carrots, chanterelle mushrooms, potato gnocchi, marjoram chicken jus, Mary's free-range chicken	
<b>CEDAR PLANKED ORA KING SALMON</b> (4, 7)	48
Roasted fingerling potatoes, fennel, citrus, watercress, smoked trout roe, sorell emulsion	
<b>OOLONG TEA RUBBED BRANDT FARMS BEEF FILLET</b> (7)	85
8oz, Anna's potatoes, grilled borettane onions, dandelion chimichurri	
<b>PRIME BRANDT FARMS TOMAHAWK RIBEYE</b> (7)	195
28oz, Anna's potatoes, grilled borettane onions, sauce au poive Serves two guests	

# DINNER

Available 5Pm-11pm

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## GARDEN VEGETABLE & STARCHES

<b>URFA PEPPERED CAULIFLOWER</b> (8, 15)	14
Mediol dates, pistachio gremolata	
<b>HARRISSA GLAZED RAINBOW CARROTS</b> (7, 15)	14
Labneh, sumac, za'attar, carrot top zhoug	
<b>CHARRED BROCOLLINI</b> (1, 15)	15
Miso bagna cauda, meyer lemon breadcrumbs	
<b>POMME PUREE</b> (7, 15)	12
Chives, smoked olive oil	
<b>LOADED BAKED POTATO</b> (7, 15)	16
Nueske's bacon, aged white cheddar, scallions, crème fraiche	
<b>SMASHED &amp; FRIED FINGERLING POTATOES</b> (15)	12
Preserved lemon mint chermoula	
<b>TRUFFLE FRIES</b> (7, 15)	18
<b>SIMPLY GREENS SIDE SALAD</b> (V)	14
With your selection of dressings below	
<b>Ceaser Dressing</b> (4, 7)	
<b>Golden Balsamic</b> (10)	
<b>Sherry vinaigrette</b> (10)	
<b>Lemon vinaigrette</b> (10)	

# CANINE PET MENU

Available 11am-11pm

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

<b>ORGANIC PET-FRIENDLY CHICKEN</b> Boneless breast, kale, white rice	15
<b>SALMON FILET FOR CATS AND DOGS</b> White rice, carrots, peas	15
<b>100% BEEF BURGER PATTY</b> Tender ground angus burger	15
<b>BEEF &amp; QUINOA DOGGY BOWL</b> Braised beef, Quinoa	15
<b>ORGANIC GOURMENT DOG TREATS</b> Also available in the lobby by our concierge	8



# 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	18	72
Veuve Clicquot   Yellow Label   France	32	145
Ruinart   Blanc de Blancs   Brut Champagne   France	45	185

## ROSÉ

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

## WHITE WINES

Kaena   Sauvignon Blanc   Los Olivos, CA	17	68
Story of Soil, Riesling   Santa Rita Hills	17	68
Longoria, "Golden Hour", Pinot Grigio   Santa Ynez Valley	18	72
Donnachadh, Chardonnay, Santa Rita Hills	25	100
Paul Lato   Chardonnay   Santa Barbara	26	104

## RED WINES

La Cuadrilla by Stolpman   Syrah Blend   Ballard Canyon, CA	18	72
Piedrasassi, PS Syrah   Santa Barbara County	19	76
Presquile   Pinot Noir   Santa Maria Valley, CA	22	86
Talley, Pinot Noir   San Luis Obispo	20	80
Babcock, Cabernet Sauvignon, Santa Rita Hills	32	128
Hearst Ranch "Bunkhouse"   Cabernet Sauvignon   Paso Robles, CA	28	112

## BEVERAGES

Available 11am-11pm

### CHAMPAGNE SELECTION

Laurent Perrier, La Cuvee Brut   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 Reserve   750ML	140
Veuve Cliquot, Yellow Label   750ML	145
Billecart-Salmon, Brut Reserve   750 ML	180
Ruinart, Blancs de Bancs   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

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

# BEVERAGES

Available 11am-11pm

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## 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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## 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

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## LOW AND ZERO PROOF

Zaca   Cold brew black coffee from California	12
Kopu   Still or sparkling water	10
Tilden Lacewing   Basil, cucumber, touch of pepper	16
Tilden Tandem   Orange, cherry, slightly smokey	16

## 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
Avion 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

*Bottles and bundles include tajin, limes, rimming salt, glassware, ice, roasted nuts, and your choice of juices and soft drink mixers*

### BAR ENHANCEMENT | each bottle serves 6-8 cocktails

Pimento olives   gluten Free 8 oz container	12
Blue cheese olives   gluten Free 8 oz container <sup>(7)</sup>	12

### HANG-OVER 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

*Include glassware, ice, soda water, roasted nuts*



## DESSERT

Available 11am-11pm

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<b>ICE CREAM AND SORBET</b> <sup>(V)</sup>	12
Choice of two handcrafted flavors	
Ice Cream: Vanilla Bean   Chocolate   Banana Brown Sugar	
Sorbets: Lemon   Mango   Raspberry	
<b>TRIPLE BERRY ICE CREAM SANDWICH</b> <sup>(V)</sup>	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</b> <sup>(7, 8)</sup>	18
Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse	
<b>DUTCH APPLE PIE</b> <sup>(1, 7)</sup>	16
Caramel, soft baked apple	
Served a la mode with vanilla bean ice cream   +2	
<b>OLIVE OIL CAKE</b> <sup>(1, 7, 8)</sup>	15
Rose water, lemon syrup, pistachio cream, toasted pistachios, dehydrated rose petals	
<b>CHOCOLATE LAYER CAKE</b> <sup>(1, 7)</sup>	18
Caramel, dark chocolate ganache	
<b>ARTISAN CHEESES, FRESH FRUITS AND NUTS</b>   Vegetarian	32
Country bread and crackers	

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

# KIDS MENU

Available 7am-11pm

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## BREAKFAST Available 7am-11am

- SCRAMBLED ORGANIC FARM EGGS** <sup>(1, 3, 7)</sup> 12  
Home fries
- SILVER DOLLAR PANCAKES** <sup>(1, 7)</sup> 12  
Fresh raspberries, Vermont maple syrup
- ORGANIC YOGURT** <sup>(7, 8)</sup> 12  
With berries and granola

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## ALL DAY Available 11am-11pm

- MACARONI & CHEESE** <sup>(1, 7)</sup> 14  
Broccolini
- PETITE PASTA POMODORO** <sup>(1, 7)</sup> 16  
Penne, Italian plum tomatoes, aged Parmesan cheese, fresh basil
- CHICKEN TENDERS** <sup>(1, 7)</sup> 16  
Shoestring potato fries or fruit, ranch dressing
- FIRE-GRILLED FREE-RANGE CHICKEN BREAST,  
PACIFIC SALMON OR TOFU** <sup>(4, 7)</sup> 18  
Yukon gold mashed potatoes, steamed vegetables
- STEAMED VEGETABLES, MASHED POTATOES** <sup>(7)</sup> 15

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## PETITS DESSERTS

- COOKIES & MILK** <sup>(1, 7)</sup> 10  
Chocolate chip cookies, cold milk | plant-based milks available
- ICE CREAM SUNDAE** <sup>(7)</sup> 12  
Berries, hot fudge sauce, whipped cream
- ICE CREAM AND SORBET** <sup>(V)</sup> 12  
Choice of two handcrafted flavors

# OVERNIGHT

Available 11pm-7 am

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**CHEESE & CHARCUTERIE PLATTER FOR TWO** <sup>(1, 7, 8, 10)</sup> 45  
Selection of artisan cheeses and cured meats, olives, nuts, country breads

**CALIFORNIA CLUB WRAP** <sup>(1,7)</sup> 22  
Oven roasted turkey breast, Nueske's smoked bacon, Havarti, avocado, tomato, sundried tomato wrap

**CAESAR SALAD** <sup>(1, 4, 7)</sup> 28  
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classing dressing

**CALIFORNIA COBB SALAD** <sup>(3, 7, 10)</sup> 35  
Rosemary grilled chicken breast, Maytag blue corn, edamame, egg, tomatoes, buttermilk ranch dressing

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## DESSERT

**COOKIES & MILK** <sup>(1, 7)</sup> 10  
Chocolate chip cookies, cold milk | plant-based milks available

**CHOCOLATE LAYER CAKE** <sup>(1, 7)</sup> 18  
Caramel, dark chocolate ganache