

## **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 seed

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

SUNRISE   Vegan, GF	14
Orange, carrot, lemon, ginger, turmeric, coconut water	
QUENCH   Vegan, GF	14
Watermelon, jicama, strawberry, mint, lime	
CLOVER   Vegan, GF	14
Kale, cucumber, celery, spinach, pear, mint, cilantro, lime	
FRESHLY SQUEEZED JUICES   GF	12
Orange or grapefruit	
AÇAÍ SMOOTHIE   GF	12
Açaí, banana, Greek yogurt, orange juice, berries	

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## LIGHT BITES PLUS (Chia, cumin & flax seeds available upon request)

HOUSE-MADE GRANOLA   contains nuts	14
Old-fashioned rolled oats, nuts, seeds, Santa Barbara pistachios shaved coconut, dried cranberries, agave	
IRISH STEEL-CUT OATMEAL   Vegetarian, GF	15
Brown sugar, golden raisins, warm milk	
FRUIT & BERRY PLATE   Vegan, GF	16
Selection of seasonal fruits and berries	

# BREAKFAST

Available 7am-11am

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## HEALTHY START

<b>EL ENCANTO SCRAMBLE</b>   Vegetarian, DF, GF	26
Egg white scramble, spinach, shaved radish, roasted bell pepper	
<b>DAIRY-FREE COCONUT YOGURT PARFAIT</b>   Vegan, DF, GF	18
Seasonal berries, El Encanto house-made granola	

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## SAVORIES

<b>TWO ORGANIC EGGS</b> (your way)   Vegetarian, DF, GF	22
Served with homemade potato hash cake	
<b>OMELETTE</b> (your way)   Vegetarian	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	
<b>EGGS BENEDICT</b>	26
English muffin, Canadian bacon, hollandaise, homemade potato hash cake	
<b>SMOKED SALMON PLATE</b>   Pescatarian	22
Locally smoked salmon, cream cheese, tomato, capers, cucumber, red onion	
Choice of bagel	
<b>HUEVOS RANCHEROS</b>	19
Soft corn tortillas, chorizo, queso fresco, black beans, guacamole, scallions, sour cream	
<b>AVOCADO TOAST</b>   Vegetarian, DF	23
Multi-grain toast, Carpinteria avocado, organic egg any style	

GF = Gluten Free | DF = Dairy Free

# BREAKFAST

Available 7am-11am

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## SWEETS & MEATS

BLUEBERRY PANCAKES | Vegan, contains nuts 18  
Blueberry compote, Vermont maple syrup, almond milk batter

BELGIAN WAFFLE | Vegetarian 18  
Seasonal berries, powdered sugar, Vermont maple syrup

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

SIDE OF SEASONAL FRUIT | Vegan 8

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## COFFEE & TEA

POT OF FRESHLY BREWED COFFEE 12

SELECTION OF LOCALLY BLENDED TEAS 12

ESPRESSO, LATTE, CAPPUCINO, MOCHA single 8 / double 10

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

# ALL-DAY DINING

Available 11am-11pm

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## TO SHARE

CHEESE & CHARCUTERIE PLATTER FOR TWO	45
Selection of artisan cheeses and cured meats, olives, nuts, country breads	
ARTISAN CHEESES, FRESH FRUITS AND NUTS   Vegetarian	32
Country bread and crackers	
MEZZE   Contains nuts	27
Grilled vegetables, hummus, crudité, romaine hearts, marinated olives, feta cheese, pine nuts, grilled flatbread	

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## LIGHT FARE

HAMACHI CRUDO	37
Charred avocado, wild rice crackers, ponzu, shiso	
ROASTED BABY BEET SALAD   Vegetarian, GF	25
Midnight moon goat cheese espuma, pistachio sherry caramel, mache	
MALOSOL ESTATE STURGEON CAVIAR	220
One ounce, served with blinis and traditional condiments	

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## WELLNESS SELECTIONS

AUTUMN GREEN SALAD   Vegan, DF, GF, Contains Nuts	28
Grilled avocado, broccoli sprouts, nuts, seeds, citrus, pickle dressing	
LOADED CANNELLINI BEAN HUMMUS   Vegan, DF, GF	36
Green bean chickpea salad, preserved lemon, Aegean herbs	
CAESAR SALAD   Vegetarian, GF	28
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classing dressing	

## PROTEIN ADDITIONS

Tofu +7 | Prawns +9 | Salmon +12 | Chicken +12

# ALL-DAY DINING

Available 11am-11pm

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## BETWEEN BREADS

THE TACOS   GF	26
Choice of Pacific halibut, tofu, or skirt steak, served with traditional condiments	
EL ENCANTO GARDEN BURGER   Vegetarian, GF	26
Plant-based patty, heirloom tomato, avocado, balsamic onions	
Add bacon +5   substitute chicken breast +7	
WAYGU BEEF BURGER	28
House pickles, avocado, cheese, lettuce, tomato, the sauce	

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## MAINS

CALIFORNIA COBB SALAD   GF, can be made Vegetarian	35
Rosemary grilled chicken breast, Maytag blue corn, edamame, egg, tomatoes, buttermilk ranch dressing	
MUSHROOM “BOLOGNESE”   Vegan, GF, DF	42
Roasted spaghetti squash, toasted pepitas, vegan parmesan	
San Marzano tomato brodo	
HEARTS OF PALM CAKE   Vegan, GF, DF	42
Charred Romanesco, coconut coulis, guajillo romesco, baby cilantro	
CHANNEL ISLAND CATCH OF THE DAY   Pescatarian, GF	46
Farmers market vegetables, chef’s accoutrements	
MARY’S FREE-RANGE CHICKEN BREAST   GF, DF, contains nuts	44
El Encanto’s lavender, preserved lemon, hazelnut dukkah	
GRILLED KING SALMON   Pescatarian, GF	48
Farmers market vegetables, lemon, capers	
STEAK FRITES   GF	52
NY steak, herb-dusted fries, maître d’hôtel butter	
BRANDT FARMS PRIME BEEF FILLET   GF	85
Farmers market vegetables, truffle béarnaise sauce	
Add bearnaise   +3	
Add peppercorn   +3	

# ALL-DAY DINING

Available 11am-11pm

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FARMERS MARKET VEGETABLES	14
YUKON GOLD MASHED POTATOES   Vegetarian, GF	14
WILD MUSHROOMS   Vegetarian, GF	14
SIMPLY GREENS SIDE SALAD   Vegan, GF, DF	14
FRIES   fine herbs, sea salt   Vegetarian	18
TRUFFLE FRIES   Vegetarian	14
DAILY FARMERS MARKET VEGETABLES   Please inquire for dietary sensitivities	
LOADED BAKED POTATO   naked potato available   GF	12
Served with sour cream, scallions, aged cheddar, Nueske's bacon lardons	



# 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> Bulgur wheat, 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

Colori   Rosé of Nebbiolo   Santa Maria Valley	16	64
Whispering Angel Rosé   Côtes de Provence, France	17	68

## WHITE WINES

Kaena   Sauvignon Blanc   Los Olivos, CA	17	68
Union Sacre   Dry Riesling   Santa Barbara, CA	17	68
“Pape Star” Blonde   Grenache Blanc Blend   Santa Ynez Valley, CA	19	76
My Favorite Neighbor   Chardonnay   San Luis Obispo, CA	23	92
Paul Lato   Chardonnay   Santa Barbara	26	104

## RED WINES

Cordon   GSM Blend   Santa Barbara, CA	25	98
Presquile   Pinot Noir   Santa Maria Valley, CA	22	86
Babcock “Oceans Ghost”   Pinot Noir   Santa Rita Hills, CA	28	112
Piazza “Grimm’s Bluff”   Cabernet Sauvignon   Happy Canyon, CA	26	104
Hearst Ranch “Bunkhouse”   Cabernet Sauvignon   Paso Robles, CA	28	112
La Cuadrilla by Stolpman   Syrah Blend   Ballard Canyon, CA	18	72

# 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
Amstel Light   Light Lager	4% ABV   Amsterdam	9
805 Blonde Ale	4.7% ABV   Central Coast, CA	9
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		

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LARGE FORMAT CIDERS & BREWS – 16 OZ. CAN	22
“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	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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ICE CREAM AND SORBET   Vegan option, GF, nut free Choice of two handcrafted flavors	12
TRIPLE BERRY ICE CREAM SANDWICH   Vegan, DF, GF Two gluten-free, vegan soft-baked oatmeal cookies and one scoop of Rori's Artisanal Creamery vegan triple berry ice cream	15
GOLETA LEMON   GF, nut free optional Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse	18
CLASSIC CHEESECAKE   Vegetarian, nut free Seasonal fruit compote, whipped cream	18
DUTCH APPLE PIE   Vegetarian, nut free Caramel, soft baked apple Served a la mode with vanilla bean ice cream   +2	16
CHOCOLATE LAYER CAKE   Vegetarian, nut free Caramel, dark chocolate ganache	18
ARTISAN CHEESES, FRESH FRUITS AND NUTS   Vegetarian Country bread and crackers	32

\*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   GF Home fries	12
SILVER DOLLAR PANCAKES Fresh raspberries, Vermont maple syrup	12
ORGANIC YOGURT   GF With berries and granola	12

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## ALL DAY Available 11am-11pm

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

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## PETITS DESSERTS

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

# OVERNIGHT

Available 11pm-7 am

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<b>CHEESE &amp; CHARCUTERIE PLATTER FOR TWO</b>	45
Selection of artisan cheeses and cured meats, olives, nuts, country breads	
<b>MEZZE   Contains nuts</b>	27
Grilled vegetables, hummus, crudité, romaine hearts, marinated olives, feta cheese, pine nuts, grilled flatbread	
<b>LOADED CANNELLINI BEAN HUMMUS   Vegan, DF, GF</b>	36
Green bean chickpea salad, preserved lemon, Aegean herbs	
<b>CAESAR SALAD   Vegetarian, GF</b>	28
Ojai Roots baby gems, catabrian boquerones, ninja radish, focaccia croutons, classing dressing	
<b>CALIFORNIA COBB SALAD   GF, can be made Vegetarian</b>	35
Rosemary grilled chicken breast, Maytag blue corn, edamame, egg, tomatoes, buttermilk ranch dressing	