

EL ENCANTO

A BELMOND HOTEL
SANTA BARBARA

GIN & JAZZ HIGHLIGHTS

Speakeasy Clover Club	25
Gin, fresh lemon, raspberry gomme syrup, egg white	
Negroni Blanco	24
Gin, lillet blanc, Suze herbal liqueur	
Prohibition Punch	24
Calvados, cinnamon infusion, all-spice orgeat	
Barrel-Aged Old Fashioned	24
Barrel-aged bourbon, angostura, orange essence	
The Last Word	22
Gin, green chartreuse, maraschino liqueur, fresh lime	
Midnight Martini	24
Vanilla vodka, espresso, cold-brew liqueur, Served up	

NIBBLES TO SHARE

“Jazz Era” Gougeres	16
Nicasio reserve California cheese, served warm Vegetarian	
Fritto-Misto	23
Local fried calamari, farmers market vegetables, rosemary aioli DF	
Baked Brillet Savarin	18
Black mission fig compote, saba, vol-au-Vent Vegetarian	
Devilled Eggs	15
Crispy brussels sprouts, espelette pepper, caviar DF, can be made vegetarian	
Crunchy Artichokes Fritto	16
Gin, and caper remoulade vegan, GF, DF	
Oysters On the Half Shell	30
Hendricks gin and cucumber mignonette GF, DF	