

SUNDAY "BOSSA NOVA" BRUNCH

Featuring Latin flavors & Live Bossa Nova Jazz | Every Sunday 11:30-2pm

Passion Fruit Caipirinha
Cachaça, tart citrus, lime | 22

SB Bloody Mary
Vodka, house mary blend | 18

Riviera Mimosa
Fresh orange, champagne | 18

MAKE IT A BOTTOMLESS BRUNCH: \$30 PER GUEST | Hang-over free bottomless options: \$20 per guest

TO SHARE | Recommended two-three dishes per table

Bakery Basket Croissant, pain au chocolate, banana walnut muffin, coconut scone	16
Potato Hash Cake Crème Fraiche & garden herbs, two cakes Veg, GF	12
Blistered Shishito Peppers Citrus Vinaigrette Vegan, GF, DF	11
Cornmeal Fried Okra Chipotle Aioli Veg, GF	9
Creamed Elote Charred corn, cotija cheese, tajin, lime Vegetarian	10
Guava Cinnamon Roll Spiced cream cheese icing Vegetarian	14
Oysters on the Half Shell half-dozen Cocktail sauce, cucumber mignonette, +3 for each oyster GF, DF	30
Local White Bass Tiradito Jalapeno, red onion, ají Amarillo, cilantro, leche de tigre, inverted corn crisps GF, DF	26

FRESH TAKE ON LATIN FLAVORS

Acai Buddha Bowl Coconut acai puree, kiwi, mango, banana, homemade granola Vegan, GF, DF	21
Tropical Granola Shaved coconut, passion fruit, chia, banana chips, coconut yogurt Vegan, GF, DF	24
Avocado Toast Multi-grain, peppered lemon ricotta, pistachio pomegranate gremolata, purple frizz mustard greens Vegetarian, Nuts	23
Roasted Hearts of Palm Salad Red & green little gem, avocado, mango, cucumber, ninja radish, cherry tomatoes, black beans, quinoa, crispy shallots guava vinaigrette Vegan, GF, DF	26
Chilaquiles Two eggs as you wish..., braised Mary's chicken breast, crispy tortillas, nopales, cilantro, ninja radish, cotija cheese, salsa Verde	24

BOSSA NOVA BRUNCH SIGNATURES

Blueberry Ricotta Lemon Tapioca Crepes Cinnamon mascarpone, blueberry compote, candied lemon Vegetarian, GF	22
Brown Butter Banana Brazilian Chocolate Waffle Cachaca banana caramel, coconut Chantilly cream Vegetarian, nuts	24
Feijoada Breakfast Burrito Carnitas, black beans, scrambled eggs, red quinoa, kale, potatoes, aged cheddar cheese, salsa moicajete	22
Moqueqa Local halibut, prawns, roasted peppers, coconut broth, cilantro lime rice GF	34

EL ENCANTO BRUNCH CLASSICS

SB Smokehouse Salmon Gravlax and Everything Bagel Local avocado, roasted tomato, capers, red onions, dill, charred lemon, chive cream cheese	24
Santa Barbara Madame Sunny side organic egg, local avocado Fra Mani rosemary ham, sauce mornay, gruyere, brioche, crudites, potato hash cake	24
Classic Benedict Fra Mani rosemary ham, English muffin, lemon hollandaise, potato hash cake	28
Churrasco Style USDA Prime Skirt Steak and Eggs Two eggs as you wish..., potato hash cake, chimichurri	41

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

*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, special dietary requirements, or if you need any further information. The designated allergens and products are: 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.