

# LUNCHTIME APERITIVI

## APEROL SPRITZ

Aperol bitter cordial, sparkling wine, soda, orange | 18



## PCH SPRITZ

Brucato California “orchards” amaro, soda water, orange zest | 18



## HUGO SPRITZ

Elderflower liqueur, prosecco, club soda | 18

## FOR THE TABLE TO SHARE

### Cheese & Charcuterie | 32

Selection of 3 artisan cheeses, cured meats and accoutrements

### Loaded Cannellini Bean Hummus | 36

Green bean chickpea salad, preserved lemon, Aegean herbs | vegan, DF, GF

### Oysters On the Half Shell | 24

Black pepper cucumber mignonette | DF, GF  
\$3.50 for each additional oyster

### Shoestring Fries | 14

Choice of spiced fries, garlic, or sweet potato

## WELLNESS SELECTIONS

### Seared Pacific Salmon | 28

Succotash, baby spinach, roasted piquillo sauce

### Grains & Greens Bowl | 24

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

### Autumn Green Salad | 28

Grilled avocado, broccoli sprouts, nuts, seeds, citrus, pickle dressing | Vegan, GF, DF, contains nuts

Grilled Chicken + 16 | Grilled Prawns + 18 | Grilled Tofu +12

<b>Lobster Cobb</b>   Red gem, bacon, baby tomato, avocado, haricot vert, organic egg, citrus tarragon dressing   GF	34
<b>Local's Only Fish &amp; Chips</b>   Beer-battered Pacific halibut, malt vinegar, tartare, choice of fries	30
<b>Caesar Salad</b>   Ojai Roots baby gems, Catabrian boquerones, ninja radish, focaccia croutons, classic dressing	28
<b>Gnocchi Arrabiata</b>   Potato gnocchi, fire-roasted tomato sauce, spinach, a touch of chili flakes, aged parmesan   vegetarian	25
<b>Sesame Chicken Salad</b>   Minced chicken, napa cabbage, cilantro, snow peas, citrus, crispy wontons   vegan, GF, DF	26
<b>Mission Tacos</b>   Corn tortilla, avocado crema, cilantro, Fresno chili, choice of: local halibut, skirt steak, tofu	26
<b>SB Burger</b>   Heirloom tomato, smashed avocado, caramelized onion, cheddar, brioche bun, the sauce   add bacon +5	28
<b>El Encanto Garden Burger</b>   Heirloom tomato, smashed avocado, caramelized onion, cheddar, brioche bun, the sauce	26
<b>Fig &amp; Prosciutto Flatbread</b>   Laurel Chanel goat cheese, California fig, prosciutto, balsamic   can be made vegetarian	27
<b>Steak Frites</b>   10oz prime sirloin, black peppercorn sauce, garlic herb fries   GF	38

## MANDARIN CHEESECAKE

Ginger crumble and seasonal fruit | 18



## GOLETA LEMON

Yuzu lemon curd, lemongrass & lime gel, white chocolate | 16

## ESPRESSO CHOCOLATE SOUFFLE



Hazelnut praline crunch, malted chocolate mousse foam. caramel sauce | 18

GF = Gluten Free | DF = Dairy Free |

## SPARKLING & LOCAL WHITE WINES

<b>Domain Chandon</b>   Brut Sparkling, Yountville	18
<b>Stolpman</b>   Pet Nat Sparkling Rose, Ballard Canyon	24
<b>Veuve Clicquot</b>   Yellow Label, NV, France	32
<b>Story Of Soil</b>   Sauvignon Blanc, St. Rita Hills	19
<b>Kaena</b>   Sauvignon Blanc, Los Olivos	17
<b>Union Sacre</b>   Riesling, Santa Barbara	17
<b>Paul Lato</b>   Chardonnay, Santa Barbara	26
<b>My Favorite Neighbor</b>   Chardonnay, San Luis Obispo	23

## LOCAL ROSE & RED WINES

<b>The Fableist</b>   Rose of Grenache, Central Coast	14
<b>ONX Indie</b>   Rose of Tempranillo, Paso Robles	15
<b>Colori</b>   Rose of Nebbiolo, Santa Maria Valley	16
<b>Cordon</b>   GSM Blend, Santa Barbara	25
<b>Presqui'le</b>   Pinot Noir, Santa Maria Valley	22
<b>Babcock “Oceans Ghost”</b>   Pinot Noir, St. Rita Hills	28
<b>Piazza Grimm’s Bluff</b>   Cabernet Sauv., Paso Robles	26
<b>Hearst Ranch “Bunkhouse”</b>   Cabernet Sauv., SLO	28

It would be our pleasure to recommend a selection of iced teas, coffees, and cocktails  
Our coffee and tea are green certified and come from fair trade partnerships

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 or 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