

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

Power Green Caesar | 28

Broccoli sprouts, kale, black pecorino, anchovy, semi dried tomatoes

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

Lobster Cobb | Red gem, bacon, baby tomato, avocado, haricot vert, organic egg, citrus tarragon dressing | GF 34

Local's Only Fish & Chips | Beer-battered Pacific halibut, malt vinegar, tartare, choice of fries 30

Autumn Greens Salad | Grilled avocado, broccoli sprouts, nuts, seeds, citrus pickle dressing | vegan, GF, DF, contains nuts 28

Gnocchi Arrabiata | Potato gnocchi, fire-roasted tomato sauce, spinach, a touch of chili flakes, aged parmesan | vegetarian 25

Sesame Chicken Salad | Minced chicken, napa cabbage, cilantro, snow peas, citrus, crispy wontons | vegan, GF, DF 26

Mission Tacos | Corn tortilla, avocado crema, cilantro, Fresno chili, choice of: local halibut, skirt steak, tofu 26

SB Burger | Heirloom tomato, smashed avocado, caramelized onion, cheddar, brioche bun, the sauce | add bacon +5 28

El Encanto Garden Burger | Heirloom tomato, smashed avocado, caramelized onion, cheddar, brioche bun, the sauce 26

Fig & Prosciutto Flatbread | Laurel Chamel goat cheese, California fig, prosciutto, balsamic | can be made vegetarian 27

Steak Frites | 10oz prime sirloin, black peppercorn sauce, garlic herb fries | GF 38

MANDARIN CHEESECAKE

Ginger crumble and seasonal fruit | 18



GOLETA LEMON TART

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

Domain Chandon | Brut Sparkling, Yountville 18

Stolpman | Pet Nat Sparkling Rose, Ballard Canyon 24

Veuve Clicquot | Yellow Label, NV, France 32

Story Of Soil | Sauvignon Blanc, St. Rita Hills 19

Kaena | Sauvignon Blanc, Los Olivos 17

Union Sacre | Riesling, Santa Barbara 17

Grevino | Chardonnay, Edna Valley 21

My Favorite Neighbor | Chardonnay, San Luis Obispo 23

LOCAL ROSE & RED WINES

The Fableist | Rose of Grenache, Central Coast 14

ONX Indie | Rose of Tempranillo, Paso Robles 15

Colori | Rose of Nebbiolo, Santa Maria Valley 16

Cordon | GSM Blend, Santa Barbara 25

Presqui'le | Pinot Noir, Santa Maria Valley 22

Babcock “Oceans Ghost” | Pinot Noir, St. Rita Hills 28

Piazza Grimm’s Bluff | Cabernet Sauv., Paso Robles 26

Hearst Ranch “Bunkhouse” | 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