

LOCAL FAVORITES

BANANA CREAM PANCAKES 23 (VG)
Buttermilk Pancakes | Flambéed Bananas | Candied Pecans | Whipped Vanilla Mascarpone

BISTRO BREAKFAST 26 (NF)
Two Eggs | Bacon or Sausage | Country Style Breakfast Potatoes | Toast | Coffee, Tea or Juice

OMELET 30
Whole Egg or Egg Whites | Toast | Country Potatoes
Choose Three Toppings:
Cheddar Cheese | Goat Cheese | Feta Cheese
Mushroom | Tomato | Spinach | Onion | Peppers
Bacon | Ham | Sausage

CREAMY SPINACH & BAKED EGG SKILLET 23 (GF, NF)
Creamy Spinach | Two Baked Eggs | Parmesan Cheese | Feta Cheese | Toasted Sourdough Bread

ARTISAN GRILLED CHEESE 15 (NF, VG)
Pistachio Pesto | Cheddar Cheese | Provolone Cheese | Fra'Mani Rosemary Ham

SANTA BARBARA BURGER 26 (NF)
Ground Sirloin | Caramelized Onion | Tomato | Lettuce | Cheddar Cheese | Catalina Sauce | Brioche Bun

RISE & SHINE PIZZA 22 (NF)
Fra' Mani Rosemary Ham | Point Reyes Toma | Burrata | Egg | Watercress

K-TOWN TACOS 25 (DF, NF)
Skirt Steak Bulgogi | Kimchi Aioli | Pickled Cucumber | Cabbage Slaw

LOBSTER BENEDICT 30 (NF)
Artisan English Muffin | Two Poached Eggs | Lobster Meat | Nueske's Bacon | Smoked Tomato Hollandaise

PAN SEARED ATLANTIC SALMON 29 (GF)
Citrus Cauliflower Mousseline | Brussels Sprouts | Toasted Almonds | Medjool Date Gastrique

MORNING DELIGHT 2 X 1

FROM 7AM-9AM
Mimosa | Bloody Mary | Bloody Maria
20

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED.

FOR PARTIES OF 8 GUESTS OR MORE, A SERVICE CHARGE OF 25% WILL BE AUTOMATICALLY ADDED TO YOUR CHECK

CORKAGE FEE OF \$50 PER 750ML BOTTLE

THE BISTRO

BEFORE YOU DINE...
Masks are required for entry & anytime you leave your table
Avoid leaving the table
Please maintain your distance from others

BRUNCH

7AM - 3PM

LIGHT START

MATCHA COCONUT CHIA SEED PUDDING 19 (GF, V)
Local Berries | Toasted Coconut | House-Made Granola

PUMPKIN SEED MUESLI PARFAIT 16 (GF, VG)
Greek Yogurt | Fresh Local Berries | Cocoa Nibs

AVOCADO TOAST 21 (VG)
Country Sourdough | Herb Cream Cheese | Sweet Potato | Toasted Pumpkin Seeds | Picked Herbs
Add Smoked Salmon 12

SB SMOKEHOUSE SALMON 26 (NF)
Country Sourdough | Garlic & Herb Schmear | Pickled Onions | Sprouts | Capers | Lemon

MARY'S ORGANIC CHICKEN & ORZO SOUP 18 (NF)
Rotisserie Style Chicken | Orzo Pasta

COASTAL SHRIMP SALAD 23 (GF, NF)
Crisp Gem Lettuce | Black Beans | Grilled Corn | Heirloom Tomato | Queso Fresco | Cilantro Lime Goddess Dressing

SWEETS

PISTACHIO RICOTTA CREAM CAKE 15 (VG)
Raspberry Sauce | Almond Crisp

CHOCOLATE DECADENCE CAKE 15 (VG)
Raspberry Sauce | Fresh Local Berries

PUMPKIN CHEESECAKE 15 (VG)
Crème Anglais | Candied Pepitas

ITALIAN STYLE FRUIT SORBETS 15 (GF, NF, V)
Coconut | Mango | Pineapple | Lemon

DF - DAIRY FREE GF - GLUTEN FREE NF - NUT FREE
V - VEGAN VG - VEGETARIAN

COCKTAILS

GARDEN GIMLET 20
Ketel One Vodka | Lime | Basil | Clove | Star Anise

A PEAR 20
Grey Goose Pear | Lemon | Rosemary | Peychaud's Bitters

SUNRISE SANGRIA 20
House Cabernet | Rum | Rémy Martin | Ruby Port | Cointreau | Green Apple | Peach | Citrus

MAHOGANY SAIL 20
Buffalo Trace Bourbon | Disaronno | Lemon | Coconut Water

BISTRO MARGARITA 20
Tequila | Mezcal | Aperol | Lime | Orange Bitters

SEASONAL COCKTAILS

AUTUMN AMBER 22
Bulleit Rye | Rémy Martin | Dry Sherry | Orange | Hazelnut | Cinnamon Sugar Rim

DAILY RATION 20
House Infused Rum With Vanilla Bean & Pineapple

CINNAMON CIDER MULE 20
Cinnamon Vodka | Apple Cider | Apple Brandy | Ginger Beer | Lime | Angostura Bitters



MOCKTAILS

BISTRO LAVENDER LEMONADE 12
Fresh Lemon | Honey | Lavender

THE SUNSET 12
Cranberry | Passion Fruit | Lemon | Soda

ANTIOXIDANT MOJITO 12
Pomegranate Juice | Mint | Blueberries | Agave | Lime



SCAN ME

SCAN ME TO SEE OUR WINE LIST

STARTERS

CHICKEN MEATBALLS 18 (NF)
Herb Yogurt | Harissa Oil | Grilled Naan

SHRIMP ARRABIATA TOAST 20 (NF)
Baja Rock Shrimp | Spicy San Marzano Tomato Stew | Grilled Sourdough

CHERMOULA CAULIFLOWER BOWL 15 (NF, V)
Sunflower Chimichurri | Celery Apple Slaw | Pickled Fresno Chile

LOBSTER QUESADILLA 24 (NF)
Maine Lobster Claw, Charred Peppers, Grilled Corn, Chipotle Crema

SOUPS & SALADS

HARVEST BOWL 19 (V, NF)
Organic Farro | Kale | Granny Smith Apple | Pomegranate Seeds |
Roasted Squash | Maple Orange Vinaigrette

MARY'S ORGANIC CHICKEN & ORZO SOUP 18 (NF)
Rotisserie Style Chicken | Orzo Pasta

MARKET GREENS SALAD 17 (GF, NF, VG)
Local Mixed Greens | Roasted Beets | Toasted Pepitas | Laura Chenel
Goat Cheese | Grapes | Pear Vinaigrette

COASTAL SHRIMP SALAD 23 (GF, NF)
Crisp Gem Lettuce | Black Beans | Grilled Corn | Heirloom Tomato
| Queso Fresco | Cilantro Lime Goddess Dressing

Add Protein:

Chicken Breast 10 Salmon 15 Shrimp 15

PIZZAS & SANDWICHES

MUSHROOM & KALE PIZZA 20 (NF, VG)
Garlic Cream Sauce | Chimichurri | Forest Mushroom |
Tuscan Kale | Roasted Butternut Squash

PICANTE PIZZA 22 (NF)
Spicy Italian Sausage | Salami Picante | Calabrian Chile Oil |
Italian Peppers | Mozzarella | Provolone | Basil

SANTA BARBARA BURGER 26 (NF)
Ground Sirloin | Caramelized Onion | Tomato | Lettuce | Cheddar Cheese |
Catalina Sauce | Brioche Bun
Sub Impossible Patty & Vegan Cheddar Cheese

K-TOWN TACOS 25 (DF, NF)
Skirt Steak Bulgogi | Kimchi Aioli | Pickled Cucumber | Cabbage Slaw

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DINNER

5PM - 9PM

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HARISSA MARINATED CAULIFLOWER STEAK 22 (GF, NF, V)
Lemon Caper Lentils | Celery Leaf Slaw

PAN SEARED DIVER SCALLOP 32 (NF)
Miso Carrot Purée | Forest Mushroom | Crispy Shallot

GRILLED FILET MIGNON 52 (GF, NF)
Caramelized Cauliflower Purée | Chili-Garlic Broccolini |
Heirloom Carrot | Neuske's Bacon Demi-Glace

GRILLED HALIBUT 35 (NF)
Parsnip Purée | Chorizo Lentils | Roasted Romanesco

PASTA MARGHERITA 21 (NF, VG)
Linguine | Roasted San Marzano Tomato Marinara |
Heirloom Cherry Tomatoes | Burrata Cheese

CALIFORNIA SHRIMP SCAMPI 28 (NF)
Baja Rock Shrimp | Linguine | Heirloom Cherry Tomatoes |
Baby Spinach | Parmesan

8OZ MARY'S ORGANIC CHICKEN BREAST 32 (NF)
Creamy Mushroom Farro | Peas | Parmesan | Romanesco | Truffle Scented Jus

SWEETS

CARAMEL APPLE WALNUT CAKE 15 (VG)
Dulce de Leche Sauce

CHOCOLATE DECADENCE CAKE 15 (VG)
Raspberry Sauce | Fresh Local Berries

PUMPKIN CHEESECAKE 15 (VG)
Crème Anglais | Candied Pepitas

ITALIAN STYLE FRUIT SORBETS 15 (GF, NF, V)
Coconut | Mango | Pineapple | Lemon

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