

THE BISTRO

Available 7AM to 11AM

\$42 per person

The Ritz-Carlton Bacara, Santa Barbara | 805.968.0100
8301 Hollister Avenue | Santa Barbara, CA 93117

Breakfast Buffet

FARMER'S MARKET PARFAIT

(GF, NF, VG)

Strauss Farm's Greek Yogurt
House Made Granola
Wild Berry Compote
Fresh Berries

OVERNIGHT OATS

(VG)

Rolled Oats with Oat Milk
Chia Seeds
Peanut Butter
Dried Fruits

SANTA BARBARA SMOKED SALMON

Bagel
plain or everything bagel

Whipped Cream Cheese

Tomatoes

Red Onion

Capers

Lemon Wedges

HOT ITEMS

Scrambled Eggs

Pork Sausages

Chicken Apple Sausage Links

Applewood Smoked Bacon

PATISSERIE

Chocolate Croissant

Butter Croissant

Glazed Donuts

Assorted Muffins

SEASONAL FRUIT

Locally Sourced
Melons & Berries

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

Lunch

THE BISTRO

Available 11:30AM to 3PM

The Ritz-Carlton Bacara, Santa Barbara | 805.968.0100
8301 Hollister Avenue | Santa Barbara, CA 93117

PLANT BASED MENU AVAILABLE UPON REQUEST

LIGHT START

TUSCAN RIBOLLITA 14 (NF, VG)

Tuscan Kale, Cannellini Beans, Focaccia, Parmigiano Reggiano

WHITE BEAN HUMMUS AND ROASTED CAULIFLOWER 18 (VG, NF)

Calabrian Chili, Heirloom Cauliflower, Toasted Pita

DUSTED WINGS 18 (NF)

Harissa Rub, Market Crudité, Buttermilk Ranch Dressing

MEXICAN SHRIMP COCKTAIL 23 (NF, GF, DF)

Hot House Cucumber, Tomato, Jicama, Michelada Sauce, Lime

SALADS

CHICORY SALAD 17 (NF, GF, VG)

Aged Gorgonzola, Local Figs, 10 year Balsamic, Laudemio Olive Oil

TOMATO & BURRATA 19 (NF)

Kale Pesto, Burrata Cheese, Chef's Garden Basil, Saba

COASTAL CAESAR 19 (NF)

Petite Romaine Hearts, Herb Ciabatta Croûtons, Radish, Anchovies, Black Garlic Caesar Dressing

BISTRO CHOPPED SALAD 19 (GF, NF)

Sweet Gem Lettuce, Cherry Tomatoes, Marinated Chickpeas, Castelvetrano Olives, Pickled Shallot, Fennel Salami, Mozzarella, Creamy Parmesan Dressing

Add Chicken 10 Add Shrimp 15 Add Salmon 15 Add Marinated Tofu 15

ENTRÉES

CRISPY TOFU BUDDHA BOWL 23 (NF, V, GF)

Crispy Fried Tofu, Quinoa, Shredded Red Cabbage, Edamame, Julienne Carrots, Diced Cucumbers, Fried Wasabi Crisps

HAWAIIAN AHI POKE BOWL 27

Ahi Tuna, Sesame Ginger Glaze, Japanese Style Rice, Avocado, Cucumber, Watermelon Radish, Edamame, Tobiko

"THE" BLT CLUB SANDWICH 20 (NF, DF)

Country Sourdough Bread, Applewood Smoked Bacon, Organic Turkey, Tomato, Lettuce, Garlic Aioli
- Substitute Vegan Falafel Wrap -

GRILLED MAHI-MAHI BANH MI 27 (NF)

Toasted Bolillo Roll, Julienne Carrots, Cucumber, Sweet Pickled Red Onion, Jalapeño, Purple Ninja Radish, Cilantro, Sriracha Lime Aioli

BISTRO SMASH BURGER 28 (NF)

Dill Pickles, Lettuce, Tomato, Onion, Cheddar Cheese, Roasted Cherry Tomato Aioli, Brioche Bun
- Impossible Patty Available Upon Request -

BLACKENED FISH TACO 25 (NF)

Corn Tortilla, Serrano-Avocado Crema, Red Cabbage, Pickled Fresno Slaw

DESSERTS

CHOCOLATE BUNDINO 15 (GF, VG)

Chocolate Shortbread, Dulcey
Whipped Ganache, Fresh Berries

ROSEMARY OLIVE OIL CAKE 15 (VG)

Citrus Cream, Candied Lemon Zest,
Raspberry Sauce

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

All parties of 8 or more will be subject to a 26% Service Charge

PLANT BASED MENU AVAILABLE UPON REQUEST

ANTIPASTO

TUSCAN RIBOLLITE 14 (VG)

Tuscan Kale, Cannellini Beans, Focaccia, Parmigiano Reggiano

WHITE BEAN HUMMUS AND ROASTED CAULIFLOWER 18 (VG, NF)

Calabrian Chili, Heirloom Cauliflower, Toasted Pita

TUNA CRUDO 25 (DF, NF, GF)

Capers, Chives, Truffles, Agrumato Lemon Olive Oil

STEAMED LOCAL MUSSELS 21 (NF, GF)

Fennel, Harissa, White Wine, Garlic

MEATBALLS AL FORNO 23 (NF, GF)

Tomato Sugo, White Polenta, Parmigiano Reggiano

INSALATA

CHICORY SALAD 17 (NF, GF, VG)

Aged Gorgonzola, Local Figs, 10 year Balsamic, Laudemio Olive Oil

BABY GEM SALAD 17 (NF)

Herb Ciabatta Croûtons, Parmigiano Reggiano, White Anchovies, Roasted Garlic Parmigiano Vinaigrette

ARUGULA SALAD 17 (VG, GF)

Pine Nuts, Agrumato Lemon Olive Oil, Parmigiano Reggiano

TOMATO & BURRATA 21 (VG, GF, NF)

Kale Pesto, Burrata Cheese, Chef's Garden Basil, Saba

PIZZAS

MARGHERITA 21 (NF, VG)

San Marzano Tomatoes, Mozzarella, Basil, Olive Oil

SALACIA 23 (NF)

San Marzano Tomatoes, Mozzarella, Basil, Fennel Sausage, Red Onion

PROSCIUTTO 25 (NF)

San Marzano Tomatoes, Arugula, Mozzarella, Basil, Olive Oil

QUATTRO FORMAGGI 22 (NF, VG)

Mozzarella, Marscapone, Aged Gorgonzola, Parmigiano Reggiano

- Gluten Free Cauliflower Crust Available Upon Request -

ENTRÉES

LOCAL PACIFIC BASS 31 (GF, NF, DF)

Capers, Tomatoes, Castelvetrano Olives, Fennel, Basil

BRICK OVEN ROASTED CHICKEN 29 (GF, NF)

Roasted Summer Vegetables, Smashed Baby Potatoes, Chimichurri

ROASTED SPAGHETTI SQUASH 23 (V, GF, DF, NF)

Tomato Pea & Zucchini Succotash, Zucchini Basil Pistou

12 OZ RIB EYE 51 (NF, GF)

Salsa Verde, Arugula, Parmigiano Reggiano, Lemon Vinaigrette

SEARED AHI TUNA 44 (NF, GF, DF)

Fagioli All'Uccelletto, Cannellini Beans Puree, Calabrian Chili

LASAGNA 31 (NF)

Bolognese, Béchamel, Mozzarella

TAGLIATELLE VONGOLE 32 (NF)

Littleneck Clam, Tomatoes, Lemon, White Wine, Beurre Monté

WHOLE BRANZINO FOR TWO 75 (NF)

Frisse, Fennel, Local Citrus, Lemon Vinaigrette

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