

# ENCANTO

WOOD FIRED BAJA KITCHEN



## BRUNCH MENU

45 per person



*Para La Mesa*  
for the table to share

**SEASONAL FRUIT**  
chili lime salt, mint (Vegan)

**JALAPEÑO CORNBREAD**  
piloncio butter, green onion

**SMOKED TROUT**  
habanero salsa, escabeche, cilantro

## SELECT AN ENTRÉE

### ASADA AND EGGS

two eggs cooked to your liking  
crispy papas, salsa roja

### ENCANTO BAJA BURRITO

beer-battered shrimp, guacamole, rice  
pepper jack cheese, lime crema, chipotle aioli

### CHURRO FRENCH TOAST

seasonal fruit, dulce de leche butter  
whipped cream, macadamia nuts, agave syrup

### AL PASTOR OMELET

Iberico pork, salsa verde, avocado, crema

### BREAKFAST TACOS

chorizo, tomatillo pico de gallo, escabeche  
avocado salsa, crema, blue corn tortilla

### LOBSTER BENEDICT

chipotle hollandaise, grilled lobster tail  
avocado, escabeche

### CHILAQUILES

guajillo sauce, pico de gallo, cotija  
crema, sunny side up eggs  
add steak 9

### LOX TORTA

hibiscus-cured lox, heirloom cherry tomatoes  
lime crema, micro herbs, watermelon radish, cotija

### BLUE CORN PANCAKES

cinnamon agave, whipped cream

### CALABAZA ROJA ENCHILADAS

vegan feta, watermelon radish, mushrooms  
roasted seasonal squash (Vegan)

## SUPLEMENTOS

### BAJA OYSTERS ½ dozen

granny smith apple mignonette 18

### TARTARE DE ATUN

ahi tuna, salsa macha, avocado &  
tomatillo salsa, radish 21

### SEAFOOD COCKTAIL

blue crab, Mexican shrimp, jicama  
avocado, cucumber, chili lime salt 24

### TASTE OF BAJA CEVICHE

selection of our signature ceviches: roja  
leche de tigre, aguachile, kona kanpachi 35

### GUACAMOLE, CHIPS & MOLCAJETE SALSAS

fire roasted tomatillo & roja (VG) 13

### *Fancy* GUACAMOLE

upgrade your guacamole with  
charcoal-roasted lobster, chorizo  
roasted corn & queso fresco 19



\*Consuming raw or undercooked meats, seafood, or poultry products may increase your risk of foodborne illness.  
20% service charge is added to parties of 6 or more. Encanto is a cashless establishment

# COCKTAILS

## A GOOD MOJITO

white rum, mint, lime  
cane sugar 15

## SUNSHINE MULE

condesa gin, fresh pineapple  
ginger beer, lime 15

## BAJA BLOODY

*Mary or Maria?*

choice of vodka or tequila, candied bacon  
chef's homemade bloody mary mix 18

## GUAVA PICANTE

tequila, ancho Reyes, guava  
homemade habanero bitters 15

## CACTUS BLOSSOM

espadin mezcal, prickly pear  
elderflower 15

## GARDEN MARG

tequila, cucumber, basil  
jalapeno, lime 15

LUNA NUEVA



# FROZEN TREATS

## PALOMA SLUSHY

tequila, grapefruit liqueur, lime 15

## MANGO SLUSHY

tequila, mango, chamoy 15



# FREE SPIRIT

## JAMAICA

hibiscus agua fresca  
lime, agave, club soda 7

## SANDIA

watermelon agua fresca  
lime, club soda 7

## TAMARINDO

tamarind agua fresca  
lime, agave, club soda 7

## PINK PONY GIRL

guanabana, hibiscus  
lemon, club soda 11

## REFRESCA DE PIÑA

fresh pineapple  
ginger beer, lime 11

## ORANGE JUICE

freshly squeezed 8

## AGUA Agua de Piedra

sparkling or still 8

## COFFEE

freshly brewed in-house 6

*On Draft*

**\$10 MARGARITAS**

ALWAYS & FOREVER

cadillac-style +5

# CERVEZAS

## SKYDUSTER ON DRAFT

West Coast IPA 8  
Super Dry Lager 6

## MICHELADA

house-made chili lime salt,  
chamoy 10

## BOTTLES

Modelo Especial 5  
Modelo Negro 5  
Tecate 5  
Bohemia 6  
Pacífico 6



## BUBBLES

Brut, The Diver, CA 14 / 45  
Brut Rosé, The Diver, CA 14 / 45

## WHITE

Txakolina, Gañeta, Basque Country, SP 15 / 48  
Chenin Blanc, Valle de Tintos, Ensenada, MX 16 / 52  
Viognier, Santo Tomas, Valle de Santo Tomas, MX 16 / 52  
Chardonnay, Vinos Zanzonico, San Vicente, MX 62

# VINO

## SKIN CONTACT

Orange, Stolpman "Love You Bunches", Santa Barbara 15 / 48  
Grenache, Bodegas Icaro, Marella Rosé, VDG, MX 16 / 52  
Pet Nat, Champu, Bodegas Era, Valle de Ojos Negros, MX 58

## LIL' JUMBOS

*355 mL Jumbo Time Wines*

Rosé Blend, Rose Garden, CA 22  
Orange Blend, Ring Leader, CA 22  
Chilled Red Blend, Summer Love, CA 22