

PLATILLOS FRIOS

BAJA OYSTERS *½ dozen*
granny smith apple mignonette 18

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

TARTARE DE ATÚN
macha salsa, avocado mousse
pickles, red onion, fresno chili 21

ENCANTO CHOPPED SALAD
cucumber, jicama, queso fresco, almonds, tomato
red onion, cucumber-chili vinaigrette 18

BAJA LOUIE SALAD
shrimp, avocado, queso fresco, cherry heirloom tomatoes
lime crema, guajillo chili vinaigrette 22

SCRATCH GUACAMOLE

**GUACAMOLE, CHIPS
& MOLCAJETE SALSAS**
fire roasted tomatillo & roja (Vegan) 15

Fancy GUACAMOLE

upgrade your guacamole with charcoal-roasted lobster
chorizo, roasted corn & queso fresco 21

CEVICHEs

Taste of Baja

try all four 35

ROJA

shrimp, red snapper, cucumber
tomato, red onion, herb oil 22

AGUACHILE

jumbo lump crab, shrimp, avocado
jicama, pickled onion 22

LECHE DE TIGRE

lobster, spanish octopus, arbol chile oil
cucumber, jicama 22

KONA KAMPACHI

kampachi, cucumber-chamomile water
serrano, pickled red onion, radish 22



PARA COMPARTIR

FLAUTAS

rancho gordo frijoles, papas
sautéed onion, anaheim crema 16

CHARCOAL-ROASTED OCTOPUS

adobo-marinated, pepperonata salsa
ramps, avocado mousse, citrus supremes 26

GRILLED STREET CORN

sweet corn, cotija, lime crema, chili lime salt 15

CRISPY PAPAS

rose bee potatoes, chipotle aioli 12

CHARRED SHISHITOS

chili-tamari glaze 12

QUESADILLA

oaxaca cheese, pico de gallo
avocado salsa, crema 19
add chicken pibil 5

FIRE-ROASTED CAULIFLOWER

carrot purée 14

QUESO FUNDIDO

pepper jack & queso oaxaca, flour tortillas 16
add chorizo or mushroom 5, add lobster 9

GRILLED SQUASH

macha-marinated, cotija, topped with
pico de gallo & micro herbs 17

COCINA A LEÑA PARA LA MESA

*from the wood fire oven for the table
served with fresh-pressed blue corn tortillas
salsa roja, tomatillo pico & cilantro dipping sauce*

IBERICO PORK FAJITAS

al pastor-marinated, fajita-mixed vegetables 49

FRUTOS DEL MAR

baja-marinated spiny lobster, shrimp
scallops, red snapper, grilled vegetables 66

BONE-IN CARNE ASADA

asada-marinated, grilled seasonal vegetables 72

add frijoles & green rice 10

PLATOS FUERTES

WOOD-FIRED BRANZINO

boneless Mediterranean sea bass
toasted chili-citrus rub, pipian verde 43

CALABAZA ROJA ENCHILADAS

vegan feta, watermelon radish, mushrooms
roasted seasonal squash (Vegan) 28

CHARRED SKIRT STEAK

smashed crispy potatoes, salsa morita 41

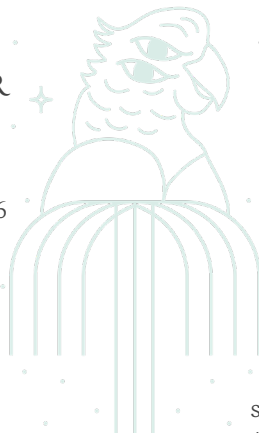
TACOS DE BAJA

select three: carne asada, baja fish, chicken pibil
portobello mushroom. served with frijoles & green rice 34

POLLO AL CARBON

achiote-rubbed, shaved radish, cilantro 32
add frijoles & green rice 10

*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



VINO



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

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

RED

Chilled Red Blend, Las Nubes, Seleccion de Barricas, VDG, MX 15 / 48
 Cabernet Sauvignon, Vino de Mi Prima Vera, VDG, MX 64
 Red Blend, La Cuadrilla, Stolpman, Ballard Canyon, CA 16 / 52
 Tempranillo-Cabernet, Santo Tomas, Valle de Santo Tomas, MX 17 / 56
 Nebbiolo, Vinos Zanzonico, Valle de Grulla, Baja, CA 68

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

FREE SPIRIT

AGUA FRESCA
 Jamaica or Tamarindo 7
MEXICAN SODA
 Coke, Sprite 6
AGUA Agua de Piedra
 sparkling or still 8



CÓCTELES

ENCANTO MARGARITA
 tequila, lime, agave, sea salt 10

GARDEN MARG
 tequila, cucumber, basil, jalapeno, lime 15

MANGO SLUSHY
 tequila, mango, chamoy 15

GUAVA PICANTE
 tequila, ancho Reyes, guava, homemade habanero bitters 15

CACTUS BLOSSOM
 espadin mezcal, prickly pear, elderflower, piña 15

OLD FASHIONED
 abasolo whisky, nixta licor de elote, demerara 17

LOCAL FAVORITE
 gin, passion fruit liqueur, orgeat, lemon 15

ESPRESSO MARTINI
 reposado tequila, espresso, licor 43, cantera negra 17

CERVEZAS

SKYDUSTER ON DRAFT

West Coast IPA 9
 Super Dry Lager 7

MICHELADA

house-made tamarindo
 chamoy, chili lime salt 12

BOTTLES

Modelo Especial 5
 Modelo Negro 5
 Tecate 5
 Bohemia 6
 Pacifico 6

On Draft

\$10 MARGARITAS

ALWAYS & FOREVER

— EST. 2024 —

TEQUILA

BLANCO

CAZCANES #7 24
 CAZCANES #10 28
 CINCORO 21
 CLASE AZUL 29
 CODIGO 20
 DON JULIO 19
 OCHO 19
 SIETE LEGUAS 19

REPOSADO

CAZCANES #7 32
 CINCORO 36
 CLASE AZUL 36
 CODIGO 26
 DON JULIO 22
 EL TESORO 22
 OCHO 26
 SIETE LEGUAS 24

ANEJO / EXTRA ANEJO

CAZCANES EXTRA ANEJO #7 36	EL TESORO ANEJO 28
CINCORO ANEJO 38	EL TESORO EXTRA ANEJO 36
CLASE AZUL ANEJO 95	OCHO ANEJO 32
CODIGO ANEJO 34	OCHO EXTRA ANEJO 42
DON JULIO 1942 39	SIETE LEGUAS ANEJO 32

MEZCAL

AMARAS

CENIZO JOVEN 22
 CUPREATA JOVEN 26
 ESPADIN 18
 MEXICANO 38
 LOGIA SIERRA NEGRA 32

BANHEZ

ARROQUENO 24
 ENSAMBLE 18
 JABALI 28
 MEXICANO 26
 TOBALA 24

CLASE AZUL

SAN LUIS POTOSÍ 84
 GUERRERO 84
MAL BIEN
 ALTO 24
 ESPADIN 17
 PAPALOTE 28

SIETE MISTERIOS

DOBA-YEJ 22
 ESPADIN-CUISHE 22
 ESPADIN-MEXICANITO 22
 ESPADIN-TEPEZTATE 22
VAGO

ROCH

ELEMENTAL ESPADIN 16
 MAGUEY TOBALA 24
 MAGUEY COYOTE 24

EL SILENCIO

ESPADIN 17
 TAMARINDO 18
 ENSAMBLE 22

THE PRODUCER

ENSAMBLE 18
 TEPEZTATE 24

ENSAMBLE

MADRECUISHE 24
 TOBALA JARQUIN 24