

Beverages

Hot Stuff

Proudly Serving **Green Star Coffee**

Coffee	4
Espresso	5
Cappuccino	6
Latte	6
Coconut, Mocha or Vanilla Latte	7
Upgrade to almond or soy milk.....	1
Add a shot of house-made Kaluha or Baileys.....	8

Hot Chocolate with a campfire marshmallow..... 5

Hot Teas

- **Mighty Leaf** (bag)..... 4
 - Black: Breakfast, or Earl Grey
 - Green: Spring Jasmine
 - Herbal: Mint, Citrus Chamomile
- **Harney & Sons** [loose leaf]..... small pot 7 • large 14
 - Black: Paris
 - Green: Jasmine
 - White: Royal Wedding
 - Herbal: Yellow and Blue

Tea Lattes..... 6

Lavender • London Fog • Chai • Matcha

Cold Stuff

Iced Tea..... 4

Fresh-Squeezed Organic Juice

• Orange • Grapefruit..... 6

Lemonades & Limeades..... 5

[add \$.75 for flavors]

Ginger lemonade • Watermelon limeade

• Coconut limeade • Lavender lemonade

Kombucha

Mango Guava or Lavender Lemonade..... 6

Sodas

- Ginger Beer • Mexican Coke • Sprite • Grapefruit
- Topo Chico Sparkling mineral water..... 4

Bloody Marys

All organic, made with heirloom tomato juice and Pacific Pickle Works Elixir

Traditional Mary 14

Lemon Pepper Mary 15

house-infused black pepper vodka, lemon juice, house tomato juice

Cucumber Basil Mary 15

house-infused cucumber vodka, fresh basil and cucumber, house tomato juice

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne illness.

Cocktails

Mimosa..... 10

Family Style Mimosa..... 30

Bottle of Chamdeville Brut and a carafe of OJ (serves 2-4)

Liquid Breakfast Tap Maple Whiskey, organic orange juice, crispy bacon..... 12

Michelada mas macho lager, pacific pickle works elixir, Lime, tapatio, tajin rim..... 10

Summer Sunrise rum, watermelon, orange liqueur, lime juice, club soda..... 12

Apricot Mule vodka, lime, apricot, ginger beer..... 12

Mizzolino Mulholland gin, grapefruit, lemon, chamomile syrup, orange bitters..... 14

Lost Irish Mojito lost irish whiskey, black hjerte coffee liqueur, espresso, muddled mint, cream..... 14

Lavender Collins Amass Marigold Vodka, housemade lavender syrup, lemon, soda..... 13

Green Gambit Beefeater gin, muddled cucumber and jalapeno, cilantro, lime, simple syrup, tajin rim..... 14

Flora Paloma Rancho Alegre Tequila, grapefruit juice, elderflower, soda..... 14

Boulevardier Four Roses bourbon, Vermouth Rosso, Campari, orange twist..... 14

The Last Word gin, green chartreuse, maraschino liqueur, lime, cherry..... 15

Cocktail of the Month



Rosemary Gin Fizz

gin, lemon juice, rosemary syrup, club soda. 12

Wine & Beer

White

Sauvignon Blanc, Brander, Los Olivos, 2017..... 12/36
 Sauvignon Blanc, Dragonette, Happy Canyon '20 .. 14/45
 Chardonnay, D'Alfonse/Curran, Santa Barbara '18 .. 14/45

Rosé

Rosé, Dragonette, San Ynez Valley '21..... 14/45

Red

Rhône Blend, Zaca Mesa, Los Olivos..... 15/48
 Pinot Noir, Fableist, Central Coast..... 14/45
 Pinot Noir, Sea Smoke, Southing..... 105
 Pinot Noir, Sea Smoke Ten..... 105

Sparkling

Brut, Blanc de Blanc, Chamdeville Brut..... 8/30
 Brut Rosé, Gérard Bertrand, Cremant Limoux '17 .. 10/38
 Brut, Gérard Bertrand, Cremant Limoux '16..... 10/38
 Nicolas Feuillatte Cuvee, Blue Label..... 55

Draft Beer

Draughtsmen Mas Macho Mexican Amber Lager..... 6
 Rincon, La Reina Lager..... 6
 Leashless Brewery Organic Sunrise Blonde..... 6
 Leashless Brewery May Grey Hazy IPA..... 6

Hard Seltzer [Amass Botanic Seltzers]

Surfer Rosso / Faerie Fizz / Sun Sign..... 6

About Our Ingredients

“Scarlett Begonia was founded in 2011 with the intent to provide the Santa Barbara community with a fresh, ‘healthy’ and humane experience with food. Our approach is to make simple, thoughtful meals with natural, quality ingredients.” —**Crista Fleming, owner**

Aioli all made in house

Apples lovely crunchy fuji's weekly from the farmers market.

Almond Milk always organic

Bacon produced by Beeler in Iowa. European Red Duroc pigs raised free-range and all natural—the best bacon!

Baked Goods all made by mom and dad (Wendy and Morry) at our sister property, Deux Bakery. Hand-formed breads, superior ingredients, and careful technique.

Beemster Aged Gouda a sharp, full flavored, crystal-laden cheese. Aged for so long that it no longer has lactose.

Chicken Mary's Organic chicken verified GMO-free.

Coffee Green Star, locally roasted organic and free trade.

Eggs always organic, free range, happy chickens

Flat Iron Steak grass fed Santa Carota beef, No GMO, antibiotics, no growth hormones, certified organic.

French Fries Lutosa brand Non-GMO certified

(gf) this means the dish is, or can be altered to be, gluten free

Grained Potatoes always organic. Alaskan fingerlings, boiled, cut, fried, and then tossed in whole grain mustard and parsley.

Grapeseed Oil all of our dressings are made with it.

Grits Bob's Red Mill southern-style grits stone ground.

Hamburger meat Jensen beef grass-fed chuck, rich in marbling with a nice balance of meat and fat.

Juice all juices are fresh-squeezed

Ketchup all made in house, no corn syrup ever!

Milk Strauss Organic makes our lattes the best. The first 100% certified organic creamery in the U.S., and here in California.

Rice Bran Oil We fry our French fries in this oil. This GMO-free oil is good for high heat and rich in monounsaturated and polyunsaturated fats, free of trans fats and can help lower cholesterol because it contains orzanol which is an antioxidant.

Smoked Salmon Smoked at Los Angeles Fish Co.

Syrup all made in house, no corn syrup ever!

Tomatoes Sunrise Organic Farms is our go-to for heirlooms

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