

# Beverages

## Hot Stuff

Serving organic, fair trade **Green Star Coffee**

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

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

## Hot Teas

• <b>Mighty Leaf</b> (bag).....	4
Black: Breakfast, or Earl Grey	Green:
Spring Jasmine	
Herbal: Mint, Citrus Chamomile	
• <b>Organic Numi Teas</b> (bag).....	5
• <b>Harney &amp; Sons</b> [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**.....5

### Fresh-Squeezed Organic Juice

• Orange • Grapefruit.....6

**Lemonades**.....5

[add \$1 for flavors]

Coconut, Ginger, Lavender, Cranberry, Hibiscus,  
Pineapple

### Kombucha

Mango Guava or Lavender Lemonade.....6

### Sodas

• Ginger Beer • Mexican Coke • Sprite • Grapefruit  
• Topo Chico Sparkling mineral water  
• Sparkling apple cider.....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

### Spicy Scarlett Mary 18

Titos Vodka, organic tomato juice, beeler bacon, cocktail shrimp

## Cocktails

**Mimosa**.....12

**Family Style Mimosa**.....30

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

### Mimosa Flight

cranberry, apple, pineapple, orange.....18

**Liquid Breakfast** Knob Creek Maple bourbon, organic orange juice, crispy bacon.....12

**Breakfast Martini** vodka, curacao, lemon juice, orange juice.....14

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

**Hugo Spritz** St. Germain, mint, Prosecco, soda.....12

**Piña Verde** green chartreuse, pineapple juice, coconut milk, lime juice, coconut syrup, mint.....14

**Kentucky Lemonade** bourbon, honey syrup, lemonade.....14

**Apple Cider Mule** vodka, apple cider, lime juice, ginger beer.....13

**Pink Pineapple** white rum, pineapple, lime, hibiscus.....14

**Rosemary Paloma** Rancho Alegre Tequila, grapefruit juice, aperol, rosemary syrup.....14

**Black Currant Margarita** Don Fulano blanco tequila, lime, cassis liqueur, salted rim.....16

**Cucumber Mezcal Margarita** Del Maguey Vida mezcal, muddled cucumber, jalapeño, mint, tajin rim 14

## Bartender's Choice

**A unique craft cocktail 13**



## Wine & Beer

### White

Sauvignon Blanc, Brander, Los Olivos, 2017.....12/38  
Chardonnay, D'Alfonse/Curran, Santa Barbara '18.....15/49

### Rosé

Rosé, Angels & Cowboys, Sonoma '21.....15/49

### Red

Rhône Blend, Zaca Mesa, Los Olivos.....16/50  
Pinot Noir, Fableist, Central Coast.....14/45  
Pinot Noir, Sea Smoke, Southing.....105  
Pinot Noir, Sea Smoke Ten.....105

### Sparkling

Brut, Cava Organic Segura Vida.....12/32  
Brut Rosé, Gérard Bertrand, Cremant Limoux '17.....14/40  
Brut, Gérard Bertrand, Cremant Limoux '16.....14/40  
Real Champagne ask your server.....55

### Draft Beer

Draughtsman Mas Macho Mexican Amber Lager.....8  
Rincon, La Reina Lager.....8  
Leashless Brewery Organic Sunrise Blonde.....8  
Leashless Brewery May Grey Hazy IPA.....8

### Cider on Tap

Black Cherry Vanilla Cider.....8

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## 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 fujis 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 Marry) 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

**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** Santa Barbara Smoke House..

**Syrup** all made in house, no corn syrup ever!

**Tomatoes** Sunrise Organic Farms is our go-to for heirlooms.

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