

Beverages

Hot Stuff

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

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

Hot Chocolate freshly whipped cream.....5

Hot Teas

• Mighty Leaf (bag).....	4
Black: Breakfast, or Earl Grey	Green:
Spring Jasmine	Herbal: Mint, Citrus Chamomile
• Organic Numi Teas (bag).....	5
• Harney & Sons [loose leaf].....	small pot 7 • large 14
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.....6

[add \$1 for flavors]

Coconut, Ginger, Lavender, Cranberry, Hibiscus, Pineapple

Lemonade Sampler.....12

Choose 4 flavors

Kombucha

Mango Guava or Lavender Lemonade.....6

Sodas

• Ginger Beer • Mexican Coke • Sprite • Grapefruit
• Topo Chico Sparkling mineral water
• Sparkling apple cider.....5

Bloody Marys

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

Traditional Mary 15

Lemon Pepper Mary 16

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

Cucumber Basil Mary 16

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.....35

Bottle of 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.....15

Mai Tai dark rum, lime juice, orgeat, curacao.....16

Green Gambit Beefeater gin, muddled cucumber and jalapeno, cilantro, lime, simple syrup, tajin rim.....15

Hugo Spritz St. Germain, mint, Prosecco, soda.....13

Piña Verde green chartreuse, pineapple juice, coconut milk, lime juice, coconut syrup, mint.....15

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

Espresso Martini vodka, kahlua, espresso.....15

Pink Pineapple white rum, pineapple, lime, hibiscus.....15

Rosemary Paloma Chamucas Tequila, grapefruit juice, aperol, rosemary syrup.....16

Cucumber Mezcal Margarita Del Maguey Vida mezcal, muddled cucumber, jalapeño, mint, tajin rim 16

Scarlett Gin & Tonic Mulholland gin, rose liquor, fever tree tonic, lime.....16

Hot Toddy bourbon, honey, lemon juice, cinnamon stick.....14

Bourbon or Tequila Flight

Ask your server!.....38

Bartender's Choice

Holiday Spritz

14

Wine & Beer

White

Sauvignon Blanc, Brander, Los Olivos, 2017.....15/40
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, J, Central Coast.....14/45
Pinot Noir, Sea Smoke Ten.....105

Sparkling

Brut, Cava Organic Segura Vida.....14/37
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

Hard Kombucha on Tap

Whalebird Pineapple Crush.....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 and organic

Apples lovely crunchy fujis weekly from the farmers market.

Almond Milk / Oat Milk always GMO free

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

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 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.