

SCARLETT BEGONIA

21 W. VICTORIA (805) 770-2143
SCARLETTBEGONIA.NET
OPEN MON-FRI FROM 9AM-2PM
WEEKEND BRUNCH FROM 9AM-2PM

Sweets & Savories



Biscuit Sampler

one maple bacon and one flaky buttermilk,
organic strawberry jam and butter 9

Cinnamon Roll

cream cheese frosting 10

Fresh Ricotta

Olive oil, tangerine chili olives,
marcona almonds, crostini 12

Bagel & Cream Cheese

toasted, lemon dill cream cheese 7

Organic Deviled Eggs

crispy bacon, harissa, micro sprouts 14

Avocado Toast

D'Angelo's bakery sourdough, sliced avocado,
cracked pepper [side organic egg 5] 12

Dirty Fries

garlic aioli, bacon, herbs, lemon
[add poached egg 5]* 10

Additions to the table

SIDES

Beeler Bacon 10
Beeler Pork Links 10

Pancakes 8
French Fries 8



BAKERY

Gluten-free 5
Deli Rye 4
Sourdough 4
Multigrain Sourdough 4
Maple Bacon Biscuit 5
Pistachio Fig Scone 6

Buttermilk Biscuit 4
Blueberry Muffin 5
Cranberry Orange
Muffin (GF) 6
Strawberry Scone 6
Chocolate
Muffin (GF) 6



Sorry, no split checks. An auto gratuity of 20% will be
applied to parties of 6 or more. A 3% convenience fee
will be applied with all credit card payments.

*Served raw or undercooked or contains or may contain raw
or undercooked ingredients. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have
certain medical conditions.

DAILY MENU

Breakfast

Organic Cottage Cheese heirloom cherry tomatoes, apples, almonds, organic hard egg, basil
Vinaigrette, local bee pollen (gf) 19

Coconut Parfait house made organic granola, organic cultured coconut yogurt, dried cranberries,
toasted almonds, organic strawberries, blueberries, honey drizzle, mint (gf) 17

Quinoa "Oatmeal" organic quinoa, dried mission figs, seasonal fruit, pistachios, almonds, maple, ricotta,
steamed milk (gf) 18

Lemon Ricotta Pancakes fresh blueberry compote, whipped butter [add 3 to make blueberry OR
chocolate chip pancakes] 20

Brown Butter Buttermilk Waffle whipped butter [sub whipped cream, fresh strawberries 4 /add fried
organic chicken 8] 15

Biscuit & Gravy house made buttermilk biscuit, chicken andouille sausage gravy [add egg 5 /add fried
organic chicken 8] 14

Two Eggs Beeler bacon, Beeler pork sausage links, or Beyond Meat Italian Sausage, grained potatoes,
fruit, toast* 22

Soft Scrambled Eggs creamed spinach, Beemster aged gouda, grained potatoes, toast (gf) 21

Endless Summer Scramble zucchini, yellow squash, caramelized onion, garlic, swiss chard, pepitas,
grained potatoes, goat cheese 21

Smoked Salmon red onion, fried capers, dilled cream cheese, sliced heirloom tomatoes, sieved egg, bagel
chips or toasted rye* 25

Green Rancheros grilled shrimp, black beans, crispy corn tortilla, two over-easy organic eggs,
guacamole, queso fresco, tomatillo sauce, pickled jalapenos and carrots (gf)* 26

Shrimp and Grits sautéed shrimp, two organic poached eggs,
andouille sausage, caramelized onions, roasted red peppers, mustard
seed chow chow (gf)* 26

Steak and Eggs 4oz flat iron, parsley chimichurri, 2 organic eggs any
style, grained potatoes, sliced tomatoes, toast (gf)* 28

Lunch

Soup & Salad Vanessa's clam chowder garnished with bacon and a
spicy carrot puree or tomato soup (V) topped with sourdough
croutons, spring mix salad, grated parmesan [substitute Kale,
Stonefruit, Cobb, or Taco salad 4] 16

Kale Caesar avocado-massaged kale, pine nuts, bacon, house made
Caesar dressing, parmesan, sourdough croutons 18

Taco Salad crisp romaine, wild baby arugula, chili-flavored quinoa and
black beans, diced tomato, red onion, avocado, creamy avocado-lime
dressing, crispy tortilla strips, queso fresco 20

Cobb Salad romaine lettuce, sliced turkey, bacon, tomato, red onion,
avocado, blue cheese, ranch dressing 20

Stonefruit Salad local stone fruit, wild baby arugula, marcona
almonds, red onion, goat cheese, sherry wine vinaigrette 19

Chicken Milanese organic pounded and breaded chicken breast,
arugula, tomato, fennel, confit garlic, radish, parmesan cheese 24

Sandwiches [sandwiches come with soup, salad or fries]

Club Sandwich toasted white bread, organic deli turkey, Beeler bacon,
lettuce, heirloom tomato, jalapeño aioli [add avocado 5] 19

Fried Chicken Sandwich honey mustard slaw, sliced tomato, beemster gouda, shaved red onion,
jalapeno aioli, brioche bun 20

Wagyu Tri Tip Sandwich grilled tri tip, pico de gallo, chipotle aioli, french roll 20

Brie Sandwich beeler deli ham and bacon, melted brie, whole grain mustard, garlic aioli, organic
strawberry jam on grilled sourdough 19

Beyond Meat Burger Swiss cheese, Dijon aioli, house made pickles, pickled onions, heirloom tomato,
romaine lettuce, brioche bun 18

Scarlett Cheeseburger grass-fed beef, bacon marmalade, sharp cheddar, house pickles, garlic aioli,
brioche bun 22

Tasting Menus

\$30 per person

BREAKFAST

- 1 Organic Cottage cheese
- 2 Soft Scramble Eggs
- 3 Lemon Ricotta Pancakes

LUNCH

- 1 Deviled Eggs
- 2 Cup of Soup
- 3 Kale Salad

ROASTED
TOMATO SOUP (V)



TRY VANESSA'S
AWARD WINNING
CLAM CHOWDER

061925

[add organic egg 5 / substitute parmesan truffle fries 5 / substitute kale salad 4]

BEVERAGES

Hot Stuff

Serving organic, fair trade Green Star Coffee	
Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Coconut, Mocha, Vanilla Latte	7
Upgrade to almond, oat milk	1
Add a shot house-made Kaluha or Baileys	8
Hot Chocolate freshly whipped cream	5
Hot Teas	
Organic Numi Teas (bag)	5
Black: Breakfast, or Earl Grey	
Green: Spring Jasmine	
Herbal: Mint, Citrus Chamomile	
Harney & Sons [loose leaf] sm pot 7 • lrg 14	
White: Royal Wedding	
Herbal: Yellow & 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, Pineapple	

Kombucha

Mango Guava or Lavender Lemonade	6
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Sodas

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

Bloody Marys

All organic, made with organic tomato juice & 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, cucumber, tomato juice	
Spicy Scarlett Mary	18
Titos Vodka, tomato juice, beeler bacon, cocktail shrimp	

Cocktails

Mimosa	14
Family Style Mimosa Bottle of Brut and a carafe of OJ (serves 2-4)	35
Liquid Breakfast Knob Creek Maple bourbon, orange juice, crispy bacon	16
Mai Tai dark rum, lime juice, orgeat, curacao	16
Green Gambit Beefeater gin, cucumber & jalapeno, cilantro, lime, tajin rim	15
Hugo Spritz St. Germain, mint, Prosecco	15
Piña Verde , rum, pineapple, coconut milk, lime juice, coconut syrup, mint	15
Kentucky Lemonade bourbon, honey syrup, lemonade	15
Espresso Martini vodka, kahlua, espresso	15
Pink Pineapple white rum, pineapple, lime, hibiscus	15
Rosemary Paloma Chamucos Tequila, grapefruit juice, Atost, rosemary syrup	16
Cucumber Mezcal Margarita mezcal, muddled cucumber, jalapeño, mint, tajin rim	16
Hibiscus Margarita blanco tequila, agave, lime, hibiscus	16
Scarlett Gin & Tonic	
Mulholland gin, rose liquor, fever tree tonic, lime	16



Aioli all made in house and organic
Apples lovely crunchy fuji's 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, organic & free trade.
French Fries Lutosa brand Non-GMO certified.
Eggs always organic, free range, happy chickens
Flat Iron Steak grass fed Santa Carota beef, No GMO, antibiotics, no growth hormones, certified organic.

BARTENDER'S CHOICE:

Tears of a Thousand Unicorns

Mulholland gin, watermelon, orange, honey syrup, rhubarb bitters **15**



Wine & Beer

White

Sauvignon Blanc, Brander, Los Olivos, 2017 **15/40**
 Sauvignon Blanc, Grassini, Los Olivos **16/50**

Rosé

Grenache Rose, Frequency, Santa Barbara **16/50**

Red

Pinot Noir, Cooper Jaxen, Lompoc **16/50**
 GSM, Frequency, Santa Barbara **16/50**

Sparkling

Brut, Cava Organic Segura Vida **16/39**
 Brut Rosé, Gérard Bertrand, Cremant **15/42**
 Brut, Gérard Bertrand, Cremant **15/42**
 Real Champagne ask your server **55**

Draft Beer

Draughtsmen Rice 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 |

(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.

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