

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

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



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

- 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**, 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.

- (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