



# ENCANTO



WOOD FIRED BAJA KITCHEN

## PLATILLOS FRIOS

### BAJA OYSTERS *½ dozen*

granny smith apple mignonette (GF) 18

### TOSTADAS DE ATÚN

ahi tuna, salsa macha, avocado & tomatillo salsa radish (GF) 19

### ENCANTO CHOPPED SALAD

cucumber, jicama, queso fresco, almonds, tomato red onion, cucumber-chili vinaigrette (V)(GF) 16

### BAJA LOUIE SALAD

shrimp, avocado, queso fresco, cherry heirloom tomatoes lime crema, guajillo chili vinaigrette (GF) 21

## SCRATCH GUACAMOLE

### GUACAMOLE, CHIPS & MOLCAJETE SALSAS

fire roasted tomatillo & roja (VG)(GF) 13

### *Fancy* GUACAMOLE

upgrade your guacamole with charcoal-roasted lobster chorizo, roasted corn & queso fresco (GF) 19

## CEVICHE

### *Ceviche Trio*

because tres is better than uno 28

#### ROJA

shrimp, red snapper, cucumber tomato, red onion, herb oil (GF) 21

#### AGUACHILE

jumbo lump crab, shrimp, avocado jicama, pickled onion (GF) 23

#### LECHE DE TIGRE

lobster, spanish octopus, arbol chile oil cucumber, jicama (GF) 21

#### KONA KAMPACHI

cucumber-chamomile water, serrano pickled red onion, radish (GF) 19



## PARA COMPARTIR

### FLAUTAS

rancho gordo frijoles, papas sautéed onion, anaheim crema (V)(GF) 14

### CHARCOAL-ROASTED OCTOPUS

adobo-marinated, pepperonata salsa ramps, avocado mousse, citrus supremes (GF) 24

### GRILLED STREET CORN

sweet corn, cotija, lime crema, tajin (V)(GF) 13

### CRISPY PAPAS

rose bee potatoes, chipotle aioli (V)(GF) 11

### CHARRED SHISHITOS

chili-tamari glaze (V)(GF) 12

### QUESADILLA

oaxaca cheese, pico de gallo avocado salsa, crema (V) 17  
*add chicken pibil 5*

### FIRE-ROASTED CAULIFLOWER

carrot purée (V)(GF) 12

### QUESO FUNDIDO

pepper jack & queso oxaca, flour tortillas choice of chorizo or mushroom (V) 15

### GRILLED SQUASH

macha-marinated, cotija, topped with pico de gallo & micro herbs (V)(GF) 13

## COCINA A LEÑA PARA LA MESA

*from the wood fire oven for the table*  
served with fresh-pressed blue corn tortillas salsa roja, tomatillo pico & cilantro dipping sauce

### IBERICO PORK FAJITAS

al pastor-marinated, fajita-mixed vegetables (GF) 45

### FRUTOS DEL MAR

baja-marinated spiny lobster scallops, red snapper, grilled vegetables (GF) 62

### BONE-IN CARNE ASADA

asada-marinated, grilled seasonal vegetables (GF) 72

*add frijoles & green rice 10*

## PLATOS FUERTES

### WOOD-FIRED BRANZINO

boneless Mediterranean sea bass toasted chili-citrus rub, pipian verde (GF) 39

### SPINACH & QUESO ENCHILADAS

cotija, corn tortillas, pico de gallo (V)(GF) 24

### CHARRED SKIRT STEAK

smashed crispy potatoes, salsa morita (GF) 39

### POLLO AL CARBON

achiote-rubbed, shaved radish, cilantro (GF) 32



(V) Vegetarian (VG) Vegan (GF) Gluten-Free \*\*Please notify us of any allergies.

\*Consuming raw or undercooked meats, seafood, or poultry products may increase your risk of foodborne illness.

20% service charge is added to parties of 6 or more.

◆ ozone water system is used to rinse our produce and food prep

# VINO



## BUBBLES

- Brut, The Diver, CA 14 / 45
- Brut Rosé, The Diver, CA 14 / 45

## WHITE

- Txakolina, Gañeta, Basque Country, SP 15 / 48
- Chenin Blanc, Valle de Tintos, Ensenada, MX 16 / 52
- Viognier, Santo Tomas, Valle de Santo Tomas, MX 16 / 52
- Chardonnay, Vinos Zanzonico, San Vicente, MX 62

## SKIN CONTACT

- Orange, Stolpman "Love You Bunches", Santa Barbara 15 / 48
- Grenache, Bodegas Icaro, Marella Rosé, VDG, MX 16 / 52
- Pet Nat, Champu, Bodegas Era, Valle de Ojos Negros, MX 58

## RED

- Chilled Red Blend, Las Nubes, Seleccion de Barricas, VDG, MX 15 / 48
- Cabernet Sauvignon, Vino de Mi Prima Vera, VDG, MX 64
- Red Blend, La Cuadrilla, Stolpman, Ballard Canyon, CA 16 / 52
- Tempranillo-Cabernet, Santo Tomas, Valle de Santo Tomas, MX 17 / 56
- Nebbiolo, Vinos Zanzonico, Valle de Grulla, Baja, CA 68

## LIL' JUMBOS

355 mL Jumbo Time Wines

- Rosé Blend, Rose Garden, CA 22
- Orange Blend, Ring Leader, CA 22
- Chilled Red Blend, Summer Love, CA 22

## FREE SPIRIT

- AGUA FRESCA**  
Jamaica or Tamarindo 7
- MEXICAN SODA**  
Coke, Sprite 6
- AGUA** Agua de Piedra  
sparkling or still 8



# CÓCTELES

**ENCANTO MARGARITA**  
tequila, lime, agave, sea salt 10

**GARDEN MARG**  
tequila, cucumber, basil, jalapeno, lime 13

**MANGO SLUSHY**  
tequila, mango, chamoy 14

**GUAVA PICANTE**  
tequila, ancho Reyes, guava, homemade habanero bitters 13

**CACTUS BLOSSOM**  
espadin mezcal, prickly pear, elderflower, piña 13

**OLD FASHIONED**  
abasolo whisky, nixta licor de elote, demerara 16

**LOCAL FAVORITE**  
gin, passion fruit liqueur, orgeat, lemon 14

**ESPRESSO MARTINI**  
reposado tequila, espresso, licor 43, cantera negra 16

# CERVEZAS

## SKYDUSTER ON DRAFT

- West Coast IPA 8
- Super Dry Lager 6

## MICHELADA

- house-made tamarindo
- chamoy, chili lime salt 10

## BOTTLES

- Modelo Especial 5
- Modelo Negro 5
- Tecate 5
- Bohemia 6
- Pacifico 6

*On Draft*

## \$10 MARGARITAS

ALWAYS & FOREVER

— EST. 2024 —

# TEQUILA

## BLANCO

- CAZCANES #7 24
- CAZCANES #10 28
- CINCORO 21
- CLASE AZUL 29
- CODIGO 20
- DON JULIO 19
- OCHO 19
- SIETE LEGUAS 19

## REPOSADO

- CAZCANES #7 32
- CINCORO 36
- CLASE AZUL 36
- CODIGO 26
- DON JULIO 22
- EL TESORO 22
- OCHO 26
- SIETE LEGUAS 24

## ANEJO / EXTRA ANEJO

- CAZCANES EXTRA ANEJO #7 36
- CINCORO ANEJO 38
- CLASE AZUL ANEJO 95
- CODIGO ANEJO 34
- DON JULIO 1942 39
- EL TESORO ANEJO 28
- EL TESORO EXTRA ANEJO 36
- OCHO ANEJO 32
- OCHO EXTRA ANEJO 42
- SIETE LEGUAS ANEJO 32

# MEZCAL

## AMARAS

- CENIZO JOVEN 22
- CUPREATA JOVEN 26
- ESPADIN 18
- MEXICANO 38
- LOGIA SIERRA NEGRA 32

## BANHEZ

- ARROQUENO 24
- ENSAMBLE 18
- JABALI 28
- MEXICANO 26
- TOBALA 24

## CLASE AZUL

- SAN LUIS POTOSÍ 84
- GUERRERO 84
- MAL BIEN**
- ALTO 24
- ESPADIN 17
- PAPALOTE 28

## SIETE MISTERIOS

- DOBA-YEJ 22
- ESPADIN-CUISHE 22
- ESPADIN-MEXICANITO 22
- ESPADIN-TEPEZTATE 22

## ROCH

- ELEMENTAL ESPADIN 16
- MAGUEY TOBALA 24
- MAGUEY COYOTE 24

## EL SILENCIO

- ESPADIN 17
- TAMARINDO 18
- ENSAMBLE 22

## THE PRODUCER

- ENSAMBLE 18
- TEPEZTATE 24

## VAGO

- ENSAMBLE 24
- MADRECUISHE 24
- TOBALA JARQUIN 24