



ANGEL OAK

WINE BY THE GLASS

SPARKLING AND CHAMPAGNE

	Glass / Bottle	
Prosecco, Luca Paretti, 'Brut', Italy NV	17	65
Champagne, Moët & Chandon "Imperial" Brut Reserve, Épernay NV	30	117
Rosé, Flying Goat Cellars, 'Solomon Hills Vineyard', Santa Maria Valley, Santa Barbara, Brut 2017	22	85
Brut Rosé, Billecart-Salmon Champagne, France (375ml bottle) NV		132

WHITE WINE

Pinot Grigio, Terlato, Colli Orientali del Friuli, Italy 2020	19	73
Sauvignon Blanc, Lieu Dit, Santa Ynez Valley 2021	21	81
Gruner Veltliner, Alzinger, Federspiel Mühlpoint, Wachau Austria 2021	24	93
Chardonnay, Flowers Sonoma Coast 2021	22	85
Chardonnay, Far Niente, Napa Valley 2021	38	149
Viognier, Domaine Georges Vernay 'L'Enfer', Condrieu, France 2010	48	189
Rosé of Mourvedre, Liquid Farm Santa Barbara County 2021	19	73

RED WINE

Pinot Noir, Sandhi Sta. Rita Hills, Santa Barbara 2021	25	97
Counoise, Railsback Freres, Santa Ynez Valley, California 2019	27	105
Syrah, Presqu'île Estate, Santa Maria Valley 2019	29	113
Malbec, Felino Mendoza, Argentina 2021	18	69
Red Blend, Jonata 'Todos', Ballard Canyon, Santa Barbara	40	157
Cabernet Blend, Brave and Maiden 'Union', Santa Ynez Valley 2019	32	125
Cabernet Sauvignon, Austin Hope Paso Robles 2021	36	141

EXCLUSIVE SOMMELIER SELECTION

*poured using the Coravin preservation system

Cabernet Sauvignon, Patrimony Paso Robles, 2019	100	397
Bordeaux Blend, Opus One 'Overture', Napa Valley NV	85	337
Cabernet Sauvignon, Daou, 'Soul of a Lion', Paso Robles, 2020	83	329
White Rhone Blend, Chateau Rayas, Chateauneuf-de-Pape, France 2002	145	577

BUILD-YOUR-OWN BLOODY 20

Your choice of one from each of the following

SPIRIT

tito's vodka / hendrick's gin / jose cuervo tradicional silver tequila / del maguey vida mezcal

HOUSE-MADE MIX

mild / spicy

RIM

old bay pink peppercorn salt / tajin seasoning / ginger coriander salt

GARNISH

thick cut peppered bacon / candied ginger and lemon peel / fennel frond / mint and a cucumber spear

PERFECT PAIRINGS

26

BLUEBERRY BASIL FRENCH 75

Gin, prosecco, blueberry, basil

SUNSHINE SPRITZ

Tito's vodka, prosecco, Cointreau, pineapple, coconut, orange juice

SPIRITED 26

SANTA ROSA

rose-infused ketel one vodka, honeysuckle syrup, guava puree, lilet, lime, fever tree club soda

SANTA MARIA

strawberry-infused casamigos blanco, green chartreuse, watermelon juice, chamomile syrup, lemon

MISS CAL

del maguey vida mezcal, ginger liqueur, aperol, grapefruit juice, agave, lime

STARLIGHT

cucumber-infused ketel one vodka, blackberry shrub, lemon, st. germain

LIMELIGHT

makrut lime-infused roku gin, drambuie, lime, orgeat, jasmine mint syrup

UN-SPIRITED 15

GARDEN BY THE SEA SPRITZ

hibiscus, lavender, lemon, rose water

CHERRY LIMEADE

luxardo cherry, lemon, fever tree soda

A corkage fee of \$50 will automatically be applied to any outside wine.
Limit of two 750ml bottles.





ANGEL OAK

STARTERS

PASTRIE BASKET

freshly baked croissants, danish and muffins

AVOCADO TOAST 24 (VG/DF)

fresh and pickled vegetables, dukkah spice, dill, sourdough bread

YOGURT AND GRANOLA 24 (VG)

house-made granola, greek yogurt, fresh berries, local honey

HALF DOZEN OYSTERS 30 (NF/DF/GF)

shallot & rose mignonette



RITZ-CARLTON CAVIAR 135

traditional accompaniments



SALADS

HEIRLOOM TOMATO SALAD 23 (GF, NF, VG)

sheep's milk feta, pickled onions, cucumber, balsamic vinegar & olive oil pearls, micro greens

AO COBB SALAD 29 (GF/NF)

crunchy greens, cherry tomatoes, bacon, egg, grilled chicken, shrimp, green goddess dressing

MEAT AND EGGS

DEVIL EGGS 24 (NF/DF/GF)

two organic eggs, smoked trout roe, chives

EGGS BENEDICT 32 (NF)

baby spinach, prosciutto, hollandaise, english muffin

STEAK AND EGGS 58

8oz prime ny strip, 2 eggs your way charred onion chimichurri

DUCK AND VEGETABLE HASH 38 (NF)

confit duck leg, poached egg, onions, peppers, potatoes, jalapeño hollandaise

SMOKED SALMON FLATBREAD (NF)

Santa Barbara smoked salmon, caviar, crème fraiche, onion, dill, seeds

ADD-ONS

EGGS 12

three eggs any style

BACON 10

three piece bacon

SALMON 14

smoked salmon

PROSCIUTTO 14

DESSERT

RHUBARB & BERRY CRUMBLE PIE 32

vanilla ice cream

PAIN PERDU 29

crème anglaise, local stone fruit, dark rum

BLUEBERRY BANANA PANCAKES 29

ricotta, homemade peach compote, toasted almonds

GOLETA LEMON TART 32


crème chantilly, mint

EATON MESS 29

summer berries, whipped meringue, ice cream

FRUIT BOWL 29

summer fruits, coconut yoghurt, grand Marnier, hazelnut brittle

 *Bacara by the Sea Signature Dish*

Chef de Cuisine: Josh Kellim

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. While we will do our best to accommodate, we cannot guarantee substitutions. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

***For parties of 8 or more, a 26% house/staff charge will be added automatically.*

