

# Paradise Pantry

222 E Main St 93001-2623 · +18056419440 · Updated: Jan 14, 2026

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## STARTERS 4

<b>Pantry Cheese Plate</b>	<b>\$9.00</b>
4 house selected artisan cheeses served with seasonal & dried fruit, marcona almonds, toasted walnuts, gourmet marinated olives & baguette. 2 person minimum	
<b>Mini Cheese Plate</b>	<b>\$11.00</b>
Perfect for one — 2 house selected artisan cheeses served with seasonal & dried fruit, marcona almonds, toasted walnuts, gourmet marinated olives & baguette	
<b>Meat Sampler Plate</b>	<b>\$6.00</b>
House selection of 2 salamis and 1 cured meat	
<b>Meat sides</b>	<b>\$5.00</b>
Jamón Serrano, Prosciutto or Speck	

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## PLATE EXTRAS 12

<b>Quince Paste</b>	<b>\$3.00</b>
<b>Course Grain Mustard</b>	<b>\$1.50</b>
<b>Cornichons</b>	<b>\$1.50</b>
<b>Frog Balls</b>	<b>\$4.00</b>
<b>Lavender Honey</b>	<b>\$4.00</b>
<b>Truffle Honey</b>	<b>\$6.00</b>
<b>Heavenly Orange Blossom Honey</b>	<b>\$3.00</b>
<b>Truffle Butter</b>	<b>\$6.00</b>
<b>Vermont Cultured Butter</b>	<b>\$3.00</b>
<b>Side of Pita or Herbed Crostini</b>	<b>\$2.50</b>
<b>Toast or Crackers</b>	<b>\$3.00</b>
<b>Side of Any Pâté</b>	<b>\$6.00</b>

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## PÂTÉS 2

## Pâté Plate

**\$14.00**

Single 3oz. portion of your choice of pâté, served with herbed crostini & accoutrement

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## Pâté Sampler

**\$18.00**

A sampling of 3 pâtés of your choice, served with cornichons & crostini

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## SPECIAL NIBBLES 6

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### Milk & Honey

**\$12.00**

A special pairing of artisan cheese & honey with ciabatta toast

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### Roasted Grape Olive & Cipolline Tapenade

**AVAILABLE OPTIONS**

Served with goat cheese on grilled ciabatta

\$10.00

Add An Extra Piece:

\$4.00

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### Pantry Bruschetta

**AVAILABLE OPTIONS**

2 pieces of grilled ciabatta with burrata cheese, walnut basil pesto, oven roasted tomatoes & drizzled with vincotto

\$12.00

Add An Extra Piece:

\$6.00

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### Hummus Plate

**AVAILABLE OPTIONS**

Our house made hummus served with marinated peppers & seasoned pita chips

\$13.00

Extra Pita: \$2.50

Sub Raw Veggies: \$2.50

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### Pantry Dipping Oil

**\$8.00**

Fresh baguette with local First Step Farms artisan olive oil, sel gris, cracked pepper, balsamic & freshly grated Parmesan

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### Gluten Free Bread

**\$1.50**

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## SUMPTUOUS GRILLED SANDWICHES 10

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### Roasted Turkey and Pesto

**AVAILABLE OPTIONS**

Aged white cheddar and house made basil walnut pesto

Whole: \$15.00

Half: \$9.00

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### Smoked Ham

**AVAILABLE OPTIONS**

Gruyere cheese and tomato clove conserve

Whole: \$15.00

Half: \$9.00

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### Old World Pastrami

**AVAILABLE OPTIONS**

Langer's pastrami with Red Dragon mustard ale cheese

Whole: \$15.00

Half: \$9.00

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### Salami

**AVAILABLE OPTIONS**

Salami, Mortadella, aged cheddar with olive, artichoke & sweet pepper tapenade. Served cold on fresh baguette upon request

Whole: \$15.00

Half: \$9.00

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## Pantry Caprese

Fresh mozzarella with oven roasted tomato & basil walnut pesto on artisan ciabatta

### AVAILABLE OPTIONS

Whole: \$14.00

Half: \$8.00

## Grilled Cheez

Vella rosemary jack & aged cheddar with caramelized onions

### AVAILABLE OPTIONS

Whole: \$14.00

Half: \$8.00

## Gourmet PB&J

Big Spoon artisan peanut butter with plum & white nectarine jam

### AVAILABLE OPTIONS

Whole: \$14.00

Half: \$8.00

## Italiano!

Italian truffle cheese & baby arugula - sandwich is wrapped with prosciutto & Panini grilled. Pantry Favorite

### AVAILABLE OPTIONS

Whole: \$18.00

Half: \$10.00

## Ono Melt

Fresh roasted Ono mixed with fennel, capers, herbs & caramelized onion. Served open face with tomato & arugula on artisan bread. Topped with melted aged white cheddar

### AVAILABLE OPTIONS

Whole: \$18.00

Half: \$10.00

## The Vegan

Fresh hummus, sweet peppers, cucumbers, local tomato, baby arugula & sunflower sprouts on sourdough ciabatta

### AVAILABLE OPTIONS

Whole: \$16.00

Half: \$9.00

## MAC 'N CHEEEZ 2

### Standard Mac

Our blend of 3 artisan cheeses with a herb Parmesan crust

### AVAILABLE OPTIONS

Entrée: \$16.00

Mini: \$10.00

### Kel's "Killer" Mac

Kelly gets crazy with the weekly special mac. Definitely a Pantry favorite! Entree and mini sizes available at Market Price.

Call to check weekly specials

## SOUPS & SALADS 6

### Spicy Fish Soup

Fresh seasonal fish in a white wine, saffron & tomato broth with roasted peppers, garlic & herbs

### AVAILABLE OPTIONS

Bowl: \$15.00

Cup: \$8.00

### Soup of the Day

Ask your server for today's selection

### Pantry House Salad

Fresh mixed greens tossed with roasted grape and white balsamic vinaigrette

### AVAILABLE OPTIONS

Full: \$8.00

Side: \$5.00

### Purple Haze

Cypress Grove goat cheese on top of mixed greens, sliced apples, strawberries & walnuts with white balsamic vinaigrette

### AVAILABLE OPTIONS

Full: \$16.00

Side: \$9.00

## Seasonal Market Salad

Chef's selection of farmer's market vegetables on greens tossed with tomato tarragon dressing. Ask about today's selection

## Roasted Ono Salad

**\$18.00**

Fresh Ono mixed with sautéed fennel, capers, caramelized onion & herbs. Served on top of mixed greens with local tomato & crostini. Tossed with tomato tarragon vinaigrette

## ADD ONS & SIDES 11

### Caramelized Onions

**\$2.00**

### Half Avocado

### Walnut Basil Pesto

**\$3.00**

### Oven Roasted Tomatoes

**\$3.00**

### Bleu Cheese

**\$3.00**

### Tomato Clove Conserve

**\$3.00**

### Selected Salami

**\$3.00**

### Side of Jamón Serrano, Speck or Prosciutto

**\$5.00**

### Side of Ham, Pastrami, Turkey or Mortadella,

**\$5.00**

### Side of Ono Salad

**\$6.00**

### Side of Sweet Hot pickles

**\$2.00**

## HOUSE-MADE PARADISE PANTRY DESSERTS 7

### Petty Ranch Meyer Lemon Pie

**\$13.00**

Rosemary walnut crust with berry sauce & mascarpone whipped cream

### Cinnamon Brioche & Banana Bread Pudding

**\$13.00**

With Big Spoon Almond Butter, mascarpone vanilla whipped cream, caramel sauce

### Dark Chocolate Pot de Crème

**AVAILABLE OPTIONS**

Served with our berry rosé sauce & mascarpone vanilla whipped cream

Full: \$12.00

Mini: \$7.00

### Butterscotch Pot de Crème

**AVAILABLE OPTIONS**

Topped with house-made caramel sauce, sea salt & crème fraîche

Full: \$12.00

Mini: \$7.00

### Vanilla Bean Crème Brûlée

**AVAILABLE OPTIONS**

Served with fresh berry rosé sauce

Full: \$12.00

Mini: \$7.00

**Dessert Trio** **\$18.00**  
A sampling of 3 mini desserts

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**Milk & Honey** **\$12.00**  
Chef's selection of artisan cheese & honey, served with grilled ciabatta bread

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**PORTUGAL** 7

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**Warres White** **\$6.00**

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**Noval Black** **\$8.00**

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**Smith Woodhouse Lodge Reserve** **\$8.00**

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**Noval 10 Year Tawny** **\$11.00**

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**Noval 20 Year Tawny** **\$16.00**

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**Cossart Gordon "Rainwater" Madeira** **\$6.00**

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**Cossart Gordon Madeira Bual, 5yr** **\$12.00**

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**OTHERS** 2

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**Roxo "Ruby Tradicional" 2009 Paso Robles** **\$12.00**

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**Margerum Amaro** **\$13.00**

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**CHILLED** 4

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**Ojai Vineyard "Late Harvest Riesling" 2013** **\$14.00**

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**Disznoko Tokaji Aszu 5 Puttonyos 2007** **\$16.00**

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**Chateau Dauphine Rondillon Loupiac Cuvee 2007** **\$12.00**

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**"Dolce" Late Harvest 2008** **\$20.00**

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**SOUP OF THE WEEK** 1

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**Organic Chicken Tortilla Soup** **AVAILABLE OPTIONS**  
in a roast tomato, Ortega chili broth Bowl: \$12.00  
Cup: \$8.00

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**KEL'S KILLER MAC** 7

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**Beef & Chile** **AVAILABLE OPTIONS**  
Spicy braised Wagyu beef & roasted Ortega chili, caramelized shallots & mushrooms Full: \$24.00  
Mini: \$14.00

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## Ceviche Relleno

**\$18.00**

locally caught black gill & avocado ceviche stuffed in a roasted Ortega chili served on a handmade corn quesadilla

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## Spanish Flat Bread

**AVAILABLE OPTIONS**

Don Juan chorizo, Ortega chili, Romesco sauce, red onion, cilantro & Campo de Montalbon Cheese

\$17.00

A Steel Acres Duck Egg (Over Easy):

\$2.00

Prosciutto: \$4.00

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## Seasonal Market Salad

**\$20.00**

Farmer's Market heirloom carrots, Greek gigante beans, romanesco, beets, & broccolini over local lettuces topped with fresh feta, sunflower sprouts & rosemary walnuts

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## Avocado Toast

**\$13.00**

Sourdough toast with a Green Goddess & pistachio pesto, local sprouts & our house pickled Persian cucumber

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## Spring Spinach Salad

**\$18.00**

Steele Farms Spinach, Petty Ranch Cara Cara oranges, red beets, toasted pistachio, Borage flower & fresh goat tossed with strawberry blood orange vinaigrette

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## Ricotta & Roast Tomato

**\$14.00**

Fresh Gioia Ricotta, First Step Farm olive oil, slow roasted grape tomato & grilled ciabatta

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## FRIDAY & SATURDAY NIGHT DINNERS <sup>2</sup>

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### Pan Seared Scallops

Meyer lemon, fennel & dilled crème fraiche served over fingerling potato & seasonal vegetables

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### Pepper Seared Duck Breast

Succulent duck breast with port cherry glaze served over fingerling potato & seasonal vegetables

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## WINE FLIGHTS <sup>6</sup>

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### 2013 Cuvée Antonia, Naveran

"Perles Roses" DO Pendés. Pear and strawberry on the nose, with a subtle touch of smoke. Juicy in texture, offering smoke-laced orchard fruit and red berry flavors along with honey and anise

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### 2014 Godello, Rogo

DO Valdeorras. Lemon and quince aromas, complemented by deep peach and honey. Lively and focused in the mouth, citrus and orchard fruit flavors with a spicy ginger flourish. Finishes taut, energetic, and long

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### 2016 Albarico, Leirana

DO Rias Baixas. Meyer lemon, honeysuckle, quinine, and mineral scents, along with a hint of ginger in the background. Dry and light, offering mineral-laced citrus and summer fruits. Closes on a spicy note, displaying strong, floral persistence

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### 2015 Mencia, Armas de Guerra

DO Bierzo. A bouquet of fresh dark berries, succulent herbs, licorice, and peppery spices. Juicy with bitter cherry, blueberry, and dark chocolate with a jolt of juicy acidity and white pepper. Blue fruit notes linger on the long finish with fine tannins

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## **2012 Tempranillo, Cala**

DO Rioja. Aromas of dried red berries, cherry pit, pipe tobacco, and vanilla. White pepper adds vivacity. Smoke, cherry-vanilla, and cassis flavors on the palate. Energetic with a seamless texture. A sweet, subtly tannic finish with tobacco notes

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## **2014 Tempranillo, Vizcarra Senda del Oro**

DO Ribera del Duero. Mineral-tinged raspberry, incense, and floral pastille scents pick up a spicy accent. Juicy, sweet, and seamless in texture, offering red fruit and spicecake flavors. The spicy and floral finish is shaped by silky, even tannins

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## **SPARKLING** 5

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**Blanc de Blancs JP Chenet NV, France**

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**Prosecco, Soligo NV, Italy**

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**Cremant, Le Grand Courtage NV, France**

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**Rose Brut, Le Grand Courtage NV, France**

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**Strawberry Sparkling, Fresita NV, Chile**

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## **WHITES & ROSÉ** 13

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**Riesling, Vino V 2013, Santa Barbara County**

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**Semillon, Silkman 2015, Hunter Valley, Australia**

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**Gruner Veltliner, Johan Vineyards 2014, "Estate", Willamette Valley**

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**Pinot Gris, Alma Rosa 2015, Santa Barbara County**

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**Sauvignon Blanc "Cuvee Renee" Eric Kent 2016**

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**Sonoma Coast**

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**Albarino, Ferdinand 2015, California**

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**Chardonnay, Tolosa 2013, Edna Valley**

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**Chardonnay, Kanzler Vineyards 2014, Russian River**

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**Chardonnay, Dumol 2015, "Isobel" Sonoma Coast**

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**Viognier, Louis Cheze 2015, North Rhone, France**

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**Moscato di Asti, Cascinetta Vietti 2016, Italy**

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**Rosé, Chateau Gassier 2016, "le Pas du Moine", Cotes de Provence, France**

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## **REDS** 15

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**Pinot Noir AM/FM 2014, Santa Maria Valley**

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**Pinot Noir, Ojai Vineyard 2014, Santa Barbara, "Puerta del Mar Vineyard"**

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**Pinot Noir, Sojourn 2016, Sonoma Coast**

**Syrah "Estate" Melville 2015, Santa Rita Hills**

**"Cuvee Rouge 246" Cordon 2016, Santa Ynez Valley "Kimsey Vineyard"**

**Zinfandel, Mauritson 2014, Dry Creek Valley**

**Cabernet Sauvignon, Three Saints 2014, Happy Canyon of Santa Barbara**

**Cabernet Sauvignon, Halter Ranch 2015, Adelaida District, Paso Robles**

**Cabernet Franc, Wm. Harrison 2012, Napa Valley**

**Saint-Emilion, Chateau Simard 2009, Bordeaux**

**Saint-Emilion, Grand Cru, France**

**Big Guy Red, Bell Cellars 2015, California, Cabernet Sauvignon, Merlot, Cab Franc & Syrah**

**Sangiovese "Degli Angeli" Stolpman 2010, Santa Barbara County**

**Malbec, Colome 2016, "Autentico" Salta, Argentina**

**Rosso di Montalcino, Ciacci Piccolomini d'Aragona 2014, Tuscany Italy**

## **DOMESTIC** 17

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**Mundos Blonde Ale**

**Pale Ale (Can) or IPA (Can)**

**Ellie's Brown Ale**

**Saber Tooth Squirrel (Amber Ale)**

**Coffee Porter**

**Lizard's Mouth Double IPA**

**Mama's Little Yella Pils (Can)**

**Lower de Boom (Barley Wine Ale)**

**Old # 38 Stout**

**Acme Pale Ale**

**Sofie**

**Matilda**

**Tank 7 Farmhouse Ale**

**Calling IPA**

**Pale Sour Ale**

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**Central Coast Saison**

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**Get Pitted**

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**IMPORTED** 12

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**Helle Weisse**

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**Ursprung**

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**Gold**

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**Pilsner**

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**Altbayerisches Dunkle**

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**Kloster Marzen**

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**St Josefi Bock**

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**Organic English Lager**

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**Organic English Ale**

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**Blonde Tripel**

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**Cuvee Van de Keizer**

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**"Noel" Dark Red Ale**

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**CIDERS** 9

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**"Pippins" Apple Cider**

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**Prohibition (Rum Barrel Aged)**

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**Cidere de Tradition (Apple)**

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**Poire (Pear)**

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**Bloom (Off Dry Apple)**

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**W & P Cider**

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**50% Apple / 50% Grenache Blanc (Still)**

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**Apple & Pineapple Quince (Still)**

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**Hopped Apple Cider**

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**MORE BEVERAGES** 7

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**Fentiman's Sodas** **\$3.50**

Curiosity Cola, Ginger Beer, Rose Lemon

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**Hanks Old Fashioned Soda** **\$3.00**

Root Beer, Black Cherry, Vanilla Cream, or Diet Root Beer

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**Spindrift Sparkling** **\$3.00**

Blackberry or Grapefruit

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**Vignette Wine Country Soda** **\$4.00**

Rose or Chardonnay

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**Lori's Lemonade** **\$5.00**

Lavender, Strawberry, or Ginger

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**Kombucha Dog** **\$6.00**

Wild Blueberry, Raspberry, Blue Ginger or Hint of Mint

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**Waiwera Water** **AVAILABLE OPTIONS**

Still or Sparkling

500ml: \$4.00

1 Litre: \$6.00

**TEA & COFFEE** 3

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**Mighty Leaf Sunburst Green Iced Tea** **\$3.00**

**Hot Tea** **\$3.00**

Chamomile Citrus, Mint Melange, Tropical Green, Organic Green Jade, Earl Grey, English Breakfast or Bombay Chai

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**Beacon Coffee** **AVAILABLE OPTIONS**

French Press

Sm. (2 Cups): \$7.00

Lg. (4 Cups): \$10.00

**MAIN** 14

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**Pantry French Toast** **AVAILABLE OPTIONS**

House-made cinnamon brioche served with pure maple syrup

Full: \$16.00

Single: \$9.00

Banana, Blueberries or Strawberries: \$2.00

Banana, Blueberries or Strawberries (All 3): \$3.00

Fresh Whip Cream: \$2.00

Walnuts: \$1.00

Cowgirl Creamery Fromage Blanc: \$4.00

Make It Monkey Toast and Add Banana, Crème Brûlée Almond Butter and Whipped Cream: \$5.00

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**Paradise Breakfast Sandwich** **AVAILABLE OPTIONS**

Cage-free eggs, Gruyere, roast shallots, farmer's market tomato & arugula with roasted garlic aioli on sourdough

\$15.00

Nueske's Smoked Bacon, Smoked Ham or Saag's Roasted Turkey: \$4.00

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## Fresh Seafood Cakes

**\$26.00**

Scallops, King Salmon & prawn served with Meyer lemon, fennel & dilled crème fraiche with Pantry potatoes & side salad

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## Kel's Killer Hangover Mac

**AVAILABLE OPTIONS**

Spicy braised Wagyu beef & roasted Ortega chile, caramelized shallots, mushroom, & a fantastically greazy fried egg

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Full: \$25.00

Mini: \$15.00

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## The Forager Omelette

**AVAILABLE OPTIONS**

with sautéed portobello mushroom, garlic, spinach, shallots, & fromage blanc, topped with Holey Cow cheese, served with Pantry potatoes & toast

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\$16.00

Nueske's Smoked Bacon, Smoked Ham or Saag's Roasted Turkey: \$4.00

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## Market Vegetable Scramble

**AVAILABLE OPTIONS**

Over roasted potatoes with melted Gruyere & sourdough toast

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\$16.00

Nueske's Smoked Bacon, Smoked Ham or Saag's Roasted Turkey: \$4.00

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## The Best Chile Verde Omelette Ever

**\$17.00**

Smothered with crème fraiche & aged white cheddar served with borracho paquinto beans, flour or homemade Rosabella's corn tortilla & Pantry potatoes

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## Pantry Cristo

**\$14.00**

Fra'Mani Rosemary Ham, Holey Cow cheese, Mark & Stephen's Apple Onion Jelly on house-made brioche dipped in batter & grilled

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## Breakfast Español Bowl

**AVAILABLE OPTIONS**

Spanish brown rice tossed with our house "Borracho" beans, 2 fried eggs & Crème Fraiche topped with choice of: Organic vegetable with Romesco

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\$22.00

Wagyu Flatiron with Romesco: \$28.00

Chile Verde: \$24.00

Avocado: \$2.00

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## Eggs Over Italy

**\$18.00**

Our signature "Italiano" - prosciutto-wrapped panini filled with Boschetto Truffle Cheese & organic arugula, topped with 2 sunny-side-up eggs

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## Avocado Toast

**AVAILABLE OPTIONS**

Sourdough toast with a Green Goddess & pistachio pesto, local sprouts & our house spicy pickled Persian cucumber

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\$13.00

Bacon: \$4.00

2 Eggs: \$4.00

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## Pantry Flat

\$18.00

Don Juan chorizo, Ortega chile, Romesco sauce, red onion, cilantro & Campo de Montalbon Cheese topped with a sunny side up Steele Farm duck egg

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## Burrata, Berries & Local Honey

\$14.00

Served with brioche toast & slivered almonds

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## House Cured Gravlax

\$16.00

Served with our roast shallot, caper & goat cheese spread, house pickled Persian cucumber & grilled sourdough

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## BRUNCH BEVERAGES 3

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### Paradise Mary

\$9.00

Bloody Mary served with pickled veggies & frog balls

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### My My Mimosa

\$7.00

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### Sangria Olé

AVAILABLE OPTIONS

Glass: \$8.00

Carafe: \$20.00

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