

Starters

Kale Salad

anchovy dressing, pecorino 13

Blackbird Bakery Bread

house cultured butter 9

Root Vegetable Minestrone

navy beans, swiss chard, parmesan, basil 13

Sleger's Green Salad

crispy chickpeas, heirloom carrots, hemp hearts, shallot vinaigrette 11

PEI Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

Endive Salad

speck, aged cheddar, apple, pale ale dressing 14

Montecito Board

Canadian cheeses & charcuterie 35

Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

BC Octopus & St Canut Pork Belly

white beans, sweet potato, wild rice, coriander 22

Goossen's Farms Trout Tartare

butter milk crème fraîche, cranberry, pumpkin seed lavash 14

Pizza

Ontario Margherita

tomato, basil, fiore de latte 15

Kale

béchamel, nutmeg, quail egg, pecorino, chili 16

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

Mains

Montecito Chicken

salsa verdé 25

Fogo Island Cod

potato rosti, braised cabbage, beurre rouge 34

BC Rockfish Stew

little neck clams, mussels, shrimp, potato, fennel 37

Ontario Beef Short Rib

broccoli, horseradish cream, buttermilk onion rings 35

PEI Grassfed Striploin

potato purée, king oyster mushroom, heirloom carrot, marrow crumb 39

Dry Aged Duck Breast

wheat berries, turnip, fermented mustard, onion jam 35

Perth County Pork Chop

bourbon beans, kale, chestnut butter 27

Pasta

Braised Rabbit Ragù

canestri, olives, wild mushrooms, rosemary 29

Baked Fogo Island Crab Maccheroni

leeks, mornay, parsley, breadcrumbs 26

Ricotta Gnudi

sunflower cream, carrot butter, braised leeks, dill 25

PLEASE INFORM US OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS
SO WE MAY DO OUR BEST TO ACCOMODATE

For The Table

Whole Goossen's Farm Trout

blood orange beurre blanc 90

Cumbrae Farms 45-Day Dry Aged Ribeye

garlic-herb butter 135

All dishes are carved for the table, served with
your choice of two sides from below.

Sides

Montecito Potatoes

rosemary, pecorino 9

Warm Beets

goat yogurt, salsa verde, hazelnuts 10

Roasted Oyster Mushrooms

black garlic-maple vinaigrette, scallion 11

Crispy Brussel Sprouts

mint, garlic, anchovy 9

Executive Chef: Matt Simpson

Sous Chef: Andrew Russell

Chef de Partie: Amit Bangar

An 18% Service Charge Will be Added to
Parties of 7 or More

Feeling Social?
[@montecito_to](#)

Montecito Cocktails

Eau de Vie 14

Beefeater 24, Tanqueray 10, Lillet, grapefruit bitters

Mob Rule 12

Appleton VX, Campari, Capo Capo, Dillon's Vermouth

Cantina Mule 15

Tromba Añejo, Campari, lime juice

Alberta Heat 14

Alberta Springs Rye, ginger beer, lime, green tobasco

Cool Lavender 12

Dillon's gin, lavender liqueur, mint tea, lemon juice

Bisongrass 12

Zubrowka vodka, basil liqueur, cucumber, lime juice, ginger ale

Juniper Old Fashioned 15

Bulliet, Crème de Cassis, juniper berries, mint, bitters

Savoury G&T 14

Tanqueray 10, Capo Capo, pomegranate, thyme

Orchard Bellini 15

Calvados, Poire William, prosecco

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 8

Steamwhistle, Pilsner 8

Duggan's Double IPA 9

Bottled Beer & Cider

Anchor Steam, Ale 9

Collective Arts, Rhyme & Reason Ale 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modelo Especial, Pilsner 9

Sierra Nevada, Pale ale 9

Beck's (non-alcoholic) 6

KW Craft Cider, Dry 9

Situated in the heart of the city, Montecito brings clean and simple California cuisine to the Toronto community.

We create seasonal offerings which are farmed, fished or foraged in a sustainable manner and we let food be food.

Our focus on both local and national partnerships, allows us to showcase the best of Canada from coast to coast.



DINNER
March 2017