

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 30

Pizza

Ontario Margherita

tomato, basil, fiore de latte 15

Kale

bechamel, nutmeg, quail egg, pecorino, chili 16

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

Executive Chef: Matt Simpson
Chef de Cuisine: Alain Tungul
Sous Chef: Andrew Russell
Chef de Partie: Amit Bangar

Mains

King Cole Duck Confit Wedge

confit duck, blue cheese, candied walnuts,
soft boiled egg, crispy shallots 21

BC Albacore Tuna

mixed grains, marinated peppers, sheep's milk feta 22

Cumbræ Farms Dry Aged Burger

red onion jam, pancetta, 5 Brother's cheese 21

Crispy Fogo Island Cod Sandwich

tartar sauce, coleslaw, milk bun 24

Montecito Chicken

salsa verde 25

Perth County Pork Schnitzel

smoked mustard cream, arugula, apple 23

BC Rockfish

little neck clams, mushrooms, kale 26

Pasta

Baked Maccheroni

Fogo Island crab, mornay, leeks, parmesan breadcrumbs 23

Troccoli & Meatballs

tomato sauce, basil 20

Cauliflower Spaghetoni

black truffle, lemon, almonds 22

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

THE FULL MONTY

Kale Salad

or

Root Vegetable Minestrone

~

Ontario Margherita

or

Troccoli & Meatballs

~

Salted Caramel Budino

Three Courses \$25

For the Table

Montecito Potatoes

rosemary, pecorino 9

Warm Beets

goat yogurt, salsa verde, hazelnuts 10

Roasted Oyster Mushrooms

black garlic, maple vinaigrette, scallion 11

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.



LUNCH

February 2017