

## To Start

### Seafood Chowder

clams, smoked mussels, cod, pepper vinegar 14

### Beet Salad

goat cheddar, charred fennel, apple, greens 15

### Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

## To Share

### Kale Salad

anchovy dressing, pecorino 13

### Blackbird Bakery Bread

house cultured butter 9

### Ontario Burrata

poached pear, thyme, buckwheat-almond streusel  
grilled sourdough 22

### Seared B.C. Albacore Tuna

spiced walnut & chickpea crumble, marinated onion, lime 16

### Montecito Board

Canadian cheeses & Charcuterie 30

## Pizza

### Ontario Margherita

tomato, basil, buffalo mozzarella 15

### Spicy Salami

fontina, tomato, banana peppers, pecorino 18

### Potato Pizza

potato, garlic cream, fontina, thyme 17

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

## Mains

### Smoked Trout Salad

heirloom carrots, sunflower, charred orange,  
pickled chilies, dill 21

### Pulled Chicken Salad

quinoa, sweet potato, apple, cranberry,  
radicchio, mustard-lemon dressing 19

### BC Albacore Tuna

mixed grains, roasted squash, sheep's milk feta 22

### Braised Short Rib Reuben

sauerkraut, fontina, special sauce,  
Blackbird sourdough 20

### Crispy Humpback Shrimp Sandwich

lettuce, pickle, mayo, montecito hot sauce 22

### Cumbrae Farms Dry Aged Burger

red onion jam, pancetta, 5 Brothers' cheese 21

### Montecito Chicken

mixed greens, salsa verdé 25

### Perth County Pork Schnitzel

smokey mustard vinaigrette, bitter greens, radish 23

### Goossen's Farm Trout

spatezle, squash, beer pickled onion, brussel sprouts 30

## Pasta

### Potato Gnocchi

braised rabbit ragu, pancetta, mushroom, 3-year gouda 26

### Seafood Farfalle

squid, mussels, fennel, tomato, lemon 28

### Tagliatelle & Meatballs

tomato sauce, chili, basil 23

## The Full Monty

### Kale Salad

or

### Seafood Chowder

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### Ontario Margherita Pizza

or

### Tonnerelli & Meatballs

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### K2 Milling Beignets

or

### Affogato with Cookies

## For the Table

### Montecito Potatoes

rosemary, pecorino 9

### Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 10

### Maple Roasted Root Vegetables

11

PLEASE INFORM YOUR SERVER OF ANY  
FOOD ALLERGIES OR DIETARY RESTRICTIONS

**Executive Chef:** Matt Simpson  
**Chef de Cuisine:** Martin Hendrie  
**Sous Chef:** Andrew Russell  
**Sous Chef:** Chul Hwang

Feeling Social?

@montecitotoronto

## Montecito Cocktails

### **Ginger Smash 14**

Bulleit Bourbon, Briottet Gingembre,  
Amaro Montenegro, basil, lemon

### **Orchard Spritzer 13**

Ron Zacappa 23yo rum, Capo Capo, Collective Arts  
Cherry-Apple Cider

### **Blood Orange G&T 14**

St George Gin, fresh blood orange, rosemary

### **Que Brutto 15**

Tanqueray Ten Gin, St George Bruto, grapefruit,  
prosecco, thyme

### **Apple Buck 13**

Ketel One Vodka, Varnelli Punch Fantasia, apple cider,  
ginger beer

### **Autumn Reviver 15**

Cazadores Reposado, St George Spiced Pear,  
Auchentoshan, ginger

### **Bitter Monk 14**

Crown Royal, Yellow Chartreuse, Benedictine, Amaro  
dell' Erborista

### **Cantina Mule 15**

Casamigos Blanco, Campari, lime juice, ginger beer

### **Draft Beer 16oz**

Beaus, Lagered Ale 8

Guinness, Stout 8

Mackinnon Brothers Brewing 'Red Fox' Ale 8

Steamwhistle, Pilsner 8

KW Mixed Berry Cider, Dry 9

### **Bottled Beer & Cider**

Steel Town Cider Co. 'Session Cider' 500mL 12

Anchor Steam, Ale 9

Collective Arts, State of Mind IPA 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modelo Especial, Pilsner 9

Beck's (non-alcoholic) 6

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 part-  
nerships, allows us to showcase the best of  
Canada from coast to coast.



**LUNCH**  
**WINTER**  
**2018**