

To Start

Chilled New Farm Cucumber Soup

cured trout, crème fraîche, sea asparagus, trout caviar 14

New Farm Green Salad

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

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

B.C. Albacore Tuna Crudo

verjus, cucumber, chili, mint 17

Ontario Burrata

tomato, cucumber, elderflower, grilled sourdough 22

Whipped Ricotta

cucumber, strawberry, grilled onions, hazelnut,
toasted oat lavash 15

Montecito Board

Canadian cheeses & Charcuterie 30

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Spring Green Pizza

guanciale, nettle pesto, buffalo mozzarella, lemon 16

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

Mains

King Cole Duck Confit Salad

organic romaine, brown butter lentils, Mountain Oak Gouda,
poppy seed dressing, soft boiled egg 21

BC Albacore Tuna

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

Pulled Chicken Sandwich

heirloom tomatoes, spicy greens,
Pluck Tea dressing, Blackbird sourdough 19

Cumbræ Farms Dry Aged Burger

red onion jam, pancetta, 5 Brothers' cheese 21

Crispy Fogo Island Cod Sandwich

wild leek tartar sauce, coleslaw, milk bun 24

Montecito Chicken

New Farm greens, salsa verdé 25

Perth County Pork Schnitzel

smokey mustard vinaigrette, arugula, radish 23

Goossen Farm's Trout

spring peas, double smoked bacon, lemon balm 27

Pasta

Ontario Shrimp Tagliatelle

chili, tarragon, vermouth, citrus breadcrumb 28

Tonnarelli & Meatballs

tomato sauce, chili, basil 20

Potato Gnocchi

buffalo mozzarella, basil pesto, crispy garlic 25

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

Not Your Mother's Spritzers

Classic

white wine, soda, lemon & lime 8

French

rosé wine, thyme, soda 10

Italian

aperol, orange, prosecco 9

Watermelon

white wine, soda, basil 10

Elderflower

white wine, ginger, soda 10

For the Table

Montecito Potatoes

rosemary, pecorino 9

Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 11

Sovereign Farms Heirloom Tomatoes

basil, cold pressed canola oil, salted ricotta 8

PLEASE INFORM YOUR SERVER OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS

Executive Chef: Matt Simpson

Sous Chef: Martin Hendrie

Sous Chef: Andrew Russell

Sous Chef: Amit Bangar

Feeling Social?

@montecitotoronto

Montecito Cocktails

Eau de Vie 14

Beefeater 24, Tanqueray 10, Lillet, grapefruit bitters

Rhubarb Lemonade 15

Alberta Spring Rye, local rhubarb, sage

Campari Bandit 13

Tanqueray, Cynar, Carpano Antica, Dolin Blanc

Margarita Vert 14

Casadores Reposado, Green Chartreuse, Pellegrino Pompelmo

Bisongrass 13

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

Bitter Monk 15

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

Strawberry G&T 14

St George Gin, Lillet, local strawberry

Cantina Mule 15

Tromba Añejo, Campari, lime juice

The 622 24

Hibiscus Syrup, Tarragon, Orange Bitters, Champagne

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 8

Steamwhistle, Pilsner 8

KW Cranberry Cider, Dry 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
Summer 2017