

To Start

Sweet Corn & Poblano Chowder

Nova Scotia lobster, tarragon yogurt, Old Bay crackers 15

New Farm Green Salad

crispy chickpeas, heirloom carrots, hemp hearts, shallot vinaigrette 14

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

tomato, cucumber, cider vinegar, grilled sourdough 22

B.C. Albacore Tuna Crudo

charred scallion pesto, citrus, serrano chili, crispy rice 18

Montecito Board

Canadian cheeses & Charcuterie 30

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Ricotta Pizza

marinated zucchini, garlic, chili, mint 16

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

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

Mains

Organic Romaine Salad

duck confit, 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

Cumbræ Farms Skirt Steak Salad

heirloom tomato, radicchio, New Farm greens, salted ricotta 29

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

ratatouille, crispy polenta, parsley-sunflower pesto 27

Pasta

Sausage Cavatelli

rapini, white wine, garlic, pecorino 20

Tonnarelli & Meatballs

tomato sauce, chili, basil 21

Ricotta Gnocchi

buffalo mozzarella, basil pesto, crispy garlic 25

The Full Monty

Kale Salad

or

Sweet Corn & Poblano Chowder

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Ontario Margherita Pizza

or

Tonnerelli & Meatballs

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Caramel Budino

or

Affogato with Cookies

For the Table

Montecito Potatoes

rosemary, pecorino 9

Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 10

Roasted Broccolini

Highland Blue cheese, sesame, wild rice, crispy duck skin 11

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

Strawberry Blonde 13

Ketel One Vodka, local strawberry, kaffir lime leaf, egg white

Damn-son Smash 14

Bulleit Bourbon, PEC plums, fresh basil, Fentimen's Dandelion & Burdock Soda

Film Noir 15

Ron Zacapa 23, house vermouth, Briottet Violette, bitters

The French Word 15

Green Chartreuse, Luxardo Maraschino, Tanqueray Gin, lime, prosecco, fresh thyme

Bisongrass 13

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

Bitter Monk 14

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

Peach G&T 15

St George Gin, Briottet Pêche, local peach, rosemary

Cantina Mule 15

Casamigos Reposado, Campari, lime juice

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 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 partnerships, allows us to showcase the best of Canada from coast to coast.



LUNCH
SEPTEMBER
2017