

To Start

Chilled New Farm Cucumber Soup

cured trout, crème fraîche, sea asparagus, trout caviar 15

B.C. Albacore Tuna Crudo

verjus, cucumber, chili, mint 17

Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

Seared Scallops

K2 Milling cornbread, chanterelles, smoked tomato jam 20

To Share

Blackbird Bakery Bread

house cultured butter 9

Kale Salad

anchovy dressing, pecorino 13

Whipped Ricotta

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

Ontario Burrata

tomato, cucumber, elderflower, grilled sourdough 22

Buttermilk Fried Zucchini

herb mayo 12

Montecito Board

Canadian cheeses & charcuterie 35

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

Spring Green Pizza

guanciale, nettle pesto, buffalo mozzarella, lemon 16

Mains

Montecito Chicken

New Farm greens, salsa verdé 25

Fogo Island Cod

spring peas, double smoked bacon, lemon balm 34

Goossen Farm's Trout

charred gem lettuce, cherry tomatoes, watercress mayo,
parsley crumb 30

Dorset Lamb Saddle

eggplant, swiss chard,
chanterelle mushrooms, chili, mint 36

Ontario Grassfed Striploin

grilled Ontario shrimp, summer beans, confit shallot 39

Lake Erie Pickerel

New Farm spinach, marinated summer vegetables,
tomato, arugula-mint purée 33

Perth County Pork Belly

summer succotash, tomatillo chutney 27

Cumbrae Farm's Beef Skirt Steak

romesco, marinated tomatoes,
Blackbird sourdough 29

Pasta

Sweet Corn Agnolotti

speck, grilled scallion, sourdough crouton 28

Fogo Island Shrimp Grattini

smoked butter, crispy artichoke. wild leek pesto 26

Potato Gnocchi

charred tomato, buffalo mozzarella, basil 25

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

For The Table

Perth County Pork Rack

wildflower honey & mustard glaze, stewed cherries
72

Cumbrae Farms 45-Day

Dry Aged Ribeye

garlic-herb butter
34 oz 135 40oz 150

Both dishes are carved and served family style
with a choice of two sides from below.

Sides

Montecito Potatoes

rosemary, pecorino 9

Roasted Northern Woods Mushrooms

black garlic-maple vinaigrette, scallions 11

St David's Eggplant

green curry, crispy chickpeas 10

Sovereign Farms Heirloom Tomatoes

basil, cold pressed canola oil, salted ricotta 8

Executive Chef: Matt Simpson

Sous Chef: Martin Hendrie

Sous Chef: Andrew Russell

Sous Chef: Amit Bangar

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

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 Mixed Berry 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

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.



SUMMER
2017