

Starters

The Basket

croissants, scones, biscuits,
house cultured butter & house made jam 14

Montecito Board

Canadian cheeses,
local & house made charcuterie 35

Kale Salad

anchovy dressing, pecorino 13

Ontario Grass Fed Steak Tartare

malt vinegar mayo, salsa verde,
smoked potato chips 16

Roasted Beet Salad

goat cheddar, charred fennel, apple, greens 15

Ontario Burrata

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

For the Table

Montecito Potatoes

rosemary, pecorino 9

House Made Sausage

pork, sage, spices 5

Bespoke Butchers Bacon 6

Peameal Bacon 5

Fried Chicken

honey hot sauce 10

Northern Woods Mushrooms

black garlic-maple vinaigrette, scallions 10

Mains

K2 Milling Buckwheat Pancakes

seasonal jam, whipped vanilla bean crème fraîche 13
add fried chicken + 10

Seared B.C. Albacore Tuna

mixed grain salad, roasted squash,
sheep's milk feta 18

Montecito Benedict

poached eggs, slow roasted pork belly,
bloody mary hollandaise 16

Cumbrae Farms Dry Aged Burger

red onion jam, house made pancetta,
5 brothers cheese 21
add fried egg 1

Avocado Toast

blackbird bakery sourdough,
Goossen's Farm cured trout
quail egg, chili oil 14

Baked Eggs

lamb sausage, potato, chili, tomato sauce,
grilled sourdough 16

Mushroom Frittata

butternut squash, goat cheddar,
greens, apple 14

Fogo Island Shrimp & Grits

K2 Milling polenta, red eye gravy,
fried egg, salsa verde 20

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

Desserts

StayPuft Semifreddo

graham crumb, chocolate ganache, marshmallow 14

K2 Milling Beignets

maple pastry cream, sugared almonds 11

Coffee

**We proudly serve 100% fair trade coffees from
Reunion Island Coffee Roasters in Toronto.**

Espresso 3.5

Americano 3.5

Cappuccino 4.5

Latte 5

Tea & Infusions

All natural teas from Pluck Teas in Corktown, Toronto

Black

English breakfast

Muskoka chai

Just peachy

Smoky maple

Earl Grey

Earl Grey cream

Rooibos

After eight

Canadian maple

Green

Fields of green

Apple on the green

PEC Lavender

Infusion

Southbrook berry

Harvest mint

Spa day

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

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

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

Blood Orange G&T 14

St George Gin, Blood Orange, rosemary

Cantina Mule 15

Casamigos Blanco, Campari, lime juice, ginger beer

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Mackinnon Brewing, Red Fox Ale 8

Steamwhistle, Pilsner 8

Collective Arts Cherry 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.



Brunch
WINTER
2018