

Starters

The Basket

croissants, scones, biscuits,
house cultured butter & house made jam 11 / 18

Montecito Board

Canadian cheeses,
local & house made charcuterie 35

Kale Salad

anchovy dressing, pecorino 13

Yogurt Parfait

house made granola, seasonal fruit 10

Wedge Salad

iceberg lettuce, poppyseed dressing, avocado 12

Goossen's Farm Trout Tartare

radish, coriander, tortilla chips 16

Whipped Ricotta

strawberry, cucumber, grilled onion, hazelnuts,
toasted oat lavash 15

For the Table

Montecito Potatoes

rosemary, pecorino 9

Bespoke Butchers

pork breakfast sausage 5

Thick Cut Bacon

6

Peameal Bacon

5

Fried Chicken

honey hot sauce 10

Mains

K2 Milling Buckwheat Pancakes

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

Seared B.C. Albacore Tuna

mixed grain salad, marinated peppers,
sheep's milk feta 18

Montecito Benedict

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

Cumbræ Farms Dry Aged Burger

red onion jam, house made pancetta,
5 brothers cheese 21

Avocado Toast

blackbird bakery sourdough,
poached eggs, radishes, lime 12

Brisket Potato Hash

caramelized onion, tomatillo salsa, crema, fried egg 15

Mushroom Toast

blackbird bakery sourdough, poached eggs,
maple-black garlic vinaigrette 14

Brunch Pizza

nettle pesto, n'duja, smoked potato, duck egg, pecorino 16

Executive Chef: Matt Simpson

Sous Chef: Andrew Russell

Sous Chef: Martin Hendrie

Sous Chef: Amit Bangar

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

Not Your Mother's Spritzer

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

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

ctrl + alt + del

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
Pompeimo

Bisongrass 13

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

Bitter Monk 15

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

Savoury G&T 14

Tanqueray 10, Capo Capo, pomegranate, thyme

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

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.

This menu could not be possible with the help of the following producers:



WEEKEND BRUNCH

SPRING