

## To Start

### Seafood Chowder

clams, smoked mussels, cod, pepper vinegar 14

### Beet Salad

goat cheddar, charred fennel, apple, greens 15

### 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

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

### Maple Cured Coho Salmon

meyer lemon, chili, peanut milk, sea asparagus 18

### Montecito Board

Canadian cheeses & Charcuterie 30

## Pizza

### Ontario Margherita

tomato, basil, buffalo mozzarella 15

### Spicy Salami

fontina, tomato, banana peppers, pecorino 18

### Mushroom Pizza

Highland blue cheese, black garlic, ricotta 19

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

## Mains

### Smoked Trout Salad

heirloom carrots, sunflower, charred orange,  
pickled chilies, dill 21

### Pulled Chicken Salad

quinoa, goat's milk cheddar, artichoke,  
radicchio, sherry vinaigrette 19

### BC Albacore Tuna

mixed grains, roasted grilled asparagus,  
shaved radish, sheep's milk feta 22

### Roasted Lamb Sandwich

caramelized onion, minted mayo,  
Blackbird sourdough 21

### Crispy Humpback Shrimp Sandwich

lettuce, pickle, mayo, Montecito hot sauce 22

### Cumbrae Farms Dry Aged Burger

red onion jam, pancetta, 5 Brothers' cheese 21

### Montecito Chicken

mixed greens, salsa verdé 25

### Perth County Pork Schnitzel

smokey mustard vinaigrette, bitter greens, radish 23

### Goossen's Farm Trout

spring vegetables, potato, beer pickled onion 26

## Pasta

### Potato Gnocchi

duck sausage, chili, shaved vegetables 23

### Spring Vegetable Lasagne

spinach, mushroom, bechamel, tomato 26

### Tagliatelle & Meatballs

tomato sauce, chili, basil 23

## The Full Monty

### Kale Salad

or

### Seafood Chowder

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### Ontario Margherita Pizza

or

### Tonnerelli & Meatballs

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### K2 Milling Beignets

or

### Affogato with Cookies

## For the Table

### Montecito Potatoes

rosemary, pecorino 9

### Roasted Northern Woods Mushrooms

black garlic, maple vinaigrette, scallion 10

### Maple Roasted Root Vegetables

11

PLEASE INFORM YOUR SERVER OF ANY  
FOOD ALLERGIES OR DIETARY RESTRICTIONS

Executive Chef: Matt Simpson

Chef de Cuisine: Martin Hendrie

Junior Sous Chef: Calum McKinlay

Junior Sous Chef: Devon Robinson

Feeling Social?

@montecitotoronto

## Montecito Cocktails

### **Blackberry Thyme Smash 14**

Bulleit Rye, Crown Royal Whiskey,  
Briottet Mûre, Dillons Vermouth, fresh thyme

### **Orchard Spritzer 13**

Ron Zacappa 23yo rum, Capo Capo, Collective Arts  
Cherry-Apple Cider

### **Blood Orange G&T 14**

St George Gin, fresh blood orange, rosemary

### **Hibiscus & Pink Peppercorn Sour 15**

Ketel One Vodka, hibiscus syrup, Briottet Violette,  
egg white, lemon

### **May Flowers 15**

Tanqueray 10, Yellow Chartreuse, Bigallete Verbena,  
lime, cucumber

### **Agave Spritz 13**

José Cuervo Tradicional Reposado Tequila, Leyanda  
Mezcal, Peychauds Aperitivo, grapefruit soda, lime

### **Rhubarb & Basil Daiquiri 13**

Havana Club 3yr, rhubarb syrup, Briottet Basilique, lime

### **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

Collective Arts, State of Mind IPA 8

Rorschach 'Truthiness' Belgian IPA 9

Great Lakes Brewing 'Lake Effect' IPA 9

Burdock Brewing x Pearl Morissette 20

Heineken, Lager 9

Mill Street Organic, Lager 8

Glutenberg Blonde (gluten free) 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.



**Lunch  
Spring  
2018**