

## To Start

### Blackbird Bakery Bread

house cultured butter or  
seasonal cold pressed oil & vinegar 9

### Roasted Chicken Consommé

hen of the woods mushroom, cavatelli, quail egg 13

### Ontario Grass Fed Steak Tartare

malt vinegar mayo, cured foie gras, salsa verde,  
smoked potato chips 19

### Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

### Roasted Bone Marrow

caramelized onion, coriander-mint pesto,  
grilled sourdough 17

### Maple Cured Coho Salmon

meyer lemon, chili, peanut milk, sea asparagus 18

### Spring Cucumber Salad

fennel, gin, pickled red onion, herb yogurt 14

### Kale Salad

anchovy dressing, pecorino 13

### Ontario Burrata

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

### Grilled Asparagus Salad

guanciale, crème fraîche, soft poached egg,  
Monteforte Toscano cheese 15

### Montecito Board

Canadian cheeses &  
house made and local charcuterie 35

### Ontario Margherita Pizza

tomato, basil, buffalo mozzarella 16

### Spicy Salami Pizza

fontina, tomato, banana peppers, pecorino 18

### Mushroom Pizza

Highland blue cheese, black garlic, ricotta 19

## Mains

### Montecito Chicken

local greens, salsa verdé 25

### Fogo Island Cod

navy beans, fennel, poached egg,  
spicy pork sausage vinaigrette 35

### Lake Erie Pickerel

fingerling potato, spring vegetables, porcini 35

### Roasted Lamb Saddle

potato rosti, swiss chard, mint, lamb jus 36

### Ontario Grassfed Striploin

potato fondant, spinach, braised artichokes,  
red wine jus 38

### Dry Aged Duck Breast

eggplant purée, wild mushrooms,  
ramp panisse, duck jus 39

### Perth County Pork Chop

barley, rhubarb BBQ sauce, new potato, green garlic 29

### Beer Braised Short Rib

celery root, cippolini, heirloom carrots,  
pumpkin seed gremolata 32

## Pasta

### Potato Gnocchi

caramelized fennel sausage, chili, basil, spring vegetables 27

### Spring Vegetable Lasagne

spinach, mushroom, bechamel, tomato 26

### Duck & Wild Leek Tortelloni

cherry tomato, duck & mushroom broth 28

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

Feeling Social?  
@montecitotoronto

## For The Table

### Cumbræ Farms 45-Day Dry Aged Ribeye

garlic-herb butter

32 oz 135

40oz 150

Add Roasted Bone Marrow 15

Both steaks are served family style with a choice  
of two sides from below.

## Sides

### Montecito Potatoes

rosemary, pecorino 9

### Northern Woods Mushrooms

black garlic-maple vinaigrette, scallions 10

### Roasted Carrots

black peanut hummus, charred orange 10

### Grilled Asparagus

cured duck egg, shaved Grana Padano 10

**Executive Chef:** Matt Simpson

**Chef de Cuisine:** Martin Hendrie

**Sous Chef:** Frank Graffam

**Junior Sous Chef:** Calum McKinlay

**Junior Sous Chef:** Devon Robinson

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

## 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

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.



**Dinner**  
**SPRING**  
**2018**