

Starters

The Basket

Blackbird Bakery croissants, danish, cultured butter,
house jam 15

Panzanella Salad

heirloom tomatoes, green olives, pickled onions,
duck rendered sourdough croutons 18

Kale Salad

anchovy dressing, breadcrumbs, pecorino 15

Ontario Burrata

100km new farm greens, local pears, brown butter emulsion,
grilled sourdough 24

Beef Tartare

sweet horseradish aioli, gherkins, shallot, parsley,
sourdough 17

Avocado Toast

Blackbird Bakery sourdough, mosaic tomatoes, pickled pearl
onions, watercress 15

For the Table

Montecito Potatoes

pecorino, tomatillo salsa 6

Breakfast Sausage

pork, sage, garlic 6

Butchers Bacon

maple glaze 6

Peameal Bacon

corn meal 6

Mains

Hewitt’s Buttermilk Pancakes

vanilla cream, macerated seasonal berries, mint 18

Montecito Benedict

poached eggs, cured trout, lemon hollandaise,
100km new farm greens 19

Ontario Prime Burger

spicy ketchup, crispy shallot, sweet onion aioli,
5 Brother’s cheese, truffle potato chips 21

Baked Eggs

veracruz salsa, chorizo, red peppers, onions, tomatoes,
Blackbird Bakery sourdough 18

Montecito Breakfast

choice of eggs, sage pork sausage, pork bacon,
Montecito potatoes, tomatillo salsa 17

Venice Beach Spanish Omelette

fingerlings, sweet onions, whole eggs, house ricotta,
Blackbird Bakery sourdough 17

BC Albacore Tuna Salad

chickpeas, charred corn, avocado, mosaic tomatoes,
poblano peppers, corn nuts 22

Executive Chef: Guillermo Herbertson

Sous Chef: David Lin

Junior Sous Chef: Amber Husband

Junior Sous Chef: Derek Hurley

Junior Sous Chef: Denzyl Dunlop

Montecito Spritzers

Smokey Spritzer 14

mezcal, grapefruit, chilli, prosecco

California 13

elderflower, cucumber, prosecco

Rhubarb 14

briottet rhubarb, fresh thyme, rosé cava

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

earl grey

earl grey cream

Rooibos

after eight

Infusion

southbrook berry

harvest mint

spa day

ctrl + alt + del

Green

fields of green

apple on the green

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

Montecito Cocktails

The Last Laugh 14

Tanqueray Gin, Green Chartreuse, Lime, Laphroaig Scotch Rinse

Ron’s Your Uncle 16

Ron Zacapa 23yo Rum, Wray & Nephew, Ginger Briottet, Glnger Bitters, Lime Sugar

On Wednesdays... 16

Hibiscus Infused Hennessy Cognac, Rosé Cava, Plum Bitters

The Cleanse 14

Gobernador Pisco, Green Chartreuse, Dolins Dry Vermouth, Lime, Muddled Celery

Strawberry G&T 15

Tarquin’s Cornish Gin, Strawberry, Lemon Twist, Q Tonic

Smokey The Berry 16

Jose Cuervo Reposado, Sombra Mezcal, Sapin Briottet, Strawberry Lemonade, Lime, Smoked Rosemary Salt

Three Cubes 18

Basil Hayden’s Bourbon, Bulleit Rye, Amaro Nonino, Chambord, Ruby Port

Montecito Cocktails To Share

glass / pitcher

Montecito Rosé Sangria 15 / 42

Niagara Rosé, Briottet Pêche and Briottet Rhubarb

Pimms Cup 13 / 36

Pimms No. 1, Tanqueray Gin, Mint, Cucumber, Orange

Lost in The Woods 42 (pitcher only)

Willibald Pink Wine Cask Gin, Revel ‘Spirit of the Woods’ Gin Botanical Cider, Ramazotti Rosato Apertivo, Dolins Dry, Soda

Jim’s Jam 14 / 39

Ketel One ‘Botanical’ Vodka, Peychauds Apertivo, Grapefruit, Lime, Prosecco

Draft Beer 16oz

Mackinnon Brewing, ‘Crosscut’ Canadian Ale 5.2% 9

Halo, ‘Magic Missile’ Dry-Hopped Pale Ale 5.5% 9

Steamwhistle, Pilsner 5.0% 8

Collective Arts, ‘Cherry Cider’ 5.0% 9

Rorschach ‘Hedonism’ Seasonal Sorbet Sour 6.9% 9

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.



Brunch
Summer
2019