

LOCAL *Montecito*

Lunch Menu

Winter 2022

Cold Bar

Jumbo Shrimp Cocktail	24
Marie Rose sauce, cocktail sauce, lemon (gf)	
Oysters on the Half Shell	24/46
See server for selection of the day (gf)	
Ahi Crudo	24
Salsa macha, avocado, cilantro (gf)	

Starters

Burrata	18
Sicilian caponatina, capers, basil, olive oil, crostinis <i>(Gluten free bread available upon request)</i>	
Korean Maple Glazed Chicken Wings	14
Sesame crunch, pickled scallion ranch (gf) <i>(\$2 of every order will be donated to SB Food Bank)</i>	
Montecito Potato Skins	14
Pickled scallion ranch, bacon, chive, smoked gouda (gf)	
Sweet & Sour Pork Belly	18
Sweet and sour gastrique, puffed rice	
Wagyu Carpaccio	30
3oz wagyu beef, horseradish aioli, fried capers	

Soups & Salads

Seafood Chowder	15
Chive, bacon (gf)	
Butternut Squash	14
Roasted butternut squash, salsa macha, queso fresco (gf)	
Red Gem Caesar	17
Chopped red gem lettuce, red onion, fried leeks, garlic croutons, Caesar dressing, parmesan	
Citrus Beet Salad	19
Whipped ricotta, watercress, toasted hazelnuts, mint, orange, ninja radish (gf)	
The Louie	26
Chopped lettuce, jumbo shrimp, avocado, bacon, sieved egg, cherry tomatoes, Louie dressing (gf)	
House Salad	12
Mixed greens, cucumber, tomato, red onion, ricotta salata, sherry vin (gf) <i>(add protein to any salad)</i> <i>\$10 / \$11 / \$19 / \$22</i> <i>Chicken / Shrimp / 6oz Salmon / 8oz Steak</i>	

Sides

French Fries	8	XO Brussels Sprouts	14	Baked Mac & Cheese	14
Served with ketchup and LOCAL aioli (v,gf) <i>*cajun style upon request</i>		Housemade XO sauce, maple lime gastrique, cilantro (gf)		Asiago, provolone, fontina, parmesan, white cheddar	

Mains

Pan Seared Salmon	Red coconut curry broth, sauteed vegetables, fried leeks, basil, black Jasmin rice (gf)	32
Blackened Fish Tacos	Santa Barbara rockfish, baja crema, avocado, pico de gallo, side of rice (gf)	25
Cast Iron Hanger Steak	Prime steak, red pepper potato hash, rosemary chimichurri (gf)	36
Jerk Spiced Fried Chicken	Black beans, rice, mango salsa, mojo sauce (gf)	34
Handmade Pasta	Handmade rigatoni, fennel sausage, broccoli rabe, parmigiano reggiano	24
Nashville Hot Fish & Chips	House tartar sauce, served with French fries or side salad (gf)	24
LOCAL Burger	8-ounce short rib/brisket patty, cheddar, Swiss, fun sauce, caramelized onions, house made pickles; served with French fries or side salad <i>*vegan patty available</i>	24

Executive Chef Adam Sanacore

22% gratuity will be added to parties of 6 or more

Please inform your server of any allergies or dietary restrictions