



LOCAL

M O N T E C I T O

SUMMER
2023

DINNER MENU

COLD BAR

AHI CRUDO	avocado, cilantro, salsa macha (gf) *contains nuts	22
CEVICHE TOSTADAS	aguachile, shrimp, avocado, red onion, cilantro (gf)	18
FRESH OYSTERS	on the half shell, mignonette, horseradish (gf)	MP
SHRIMP COCKTAIL	six jumbo shrimp, marie rose sauce (gf)	28

STARTERS

MAPLE GLAZED WINGS	gochujang, sesame crunch, scallion ranch	17
BURRATA	pepita puree, heirloom tomato, crostinis	19
WAGYU CARPACCIO	horseradish aioli, fried capers, pickled shallot (gf)	24
BRUSSELS SPROUTS	maple gastrique, xo sauce, cilantro (gf)	15
STREET CORN	charred sweet corn, baja crema, queso fresco, cilantro (gf)	12
GREEN BEANS	whipped feta, almond, golden raisins, aleppo (gf)	15
JALAPENO CORNBREAD	homemade cornbread, honey butter, corn ash	12
MEDITERRANEAN DIP	baba ganoush, hummus, feta, peppers, lavash	16

SOUPS & SALADS

QUINOA GREEK	cucumber, olives, tomato, onion, feta, toasted quinoa (gf)	19
BEET SALAD	mint, ricotta, tangerine, hazelnut (gf)	19
KALE CAESAR	fried leeks, red onion, parmesan, lemon, garlic croutons	17
SHRIMP LOUIE	lettuce, tomato, bacon, avocado, egg (gf)	27
PANZANELLA	heirloom tomato, stonefruit, ciabatta crouton, ricotta salata	20

add protein to any salad
+10 chicken, +13 jumbo shrimp, +15 ribeye steak, +16 salmon filet

HOUSEMADE SOUPS		14
GREEN GAZPACHO	melon, avocado, cucumber, fresno chile *contains nuts	
SWEET POTATO LENTIL	black kale, moroccan spice, coconut milk (v) *contains nuts	

MAINS

SEARED SALMON	coconut curry broth, seasonal vegetables, rice. (gf)	36
CRISPY BRANZINO	papaya salad, chili crisp, toasted peanuts (gf)	32
FRIED CHICKEN	country gravy, summer succotash (gf)	28
HANDMADE RIGATONI	fennel sausage, broccli rabe, shallot, aged provolone	26
SB FISH TACOS	two blackened rockfish tacos, avocado, cabbage, chipotle crema, mango salsa, rice & beans, cotija (gf)	22
LOCAL BURGER	8oz short rib blend, grilled onions, cheese, fun sauce, pickles +2 add avocado, +2 add fried egg, +2 add bacon	25
VEGAN PATTY MELT	Impossible patty, toasted sourdough, lettuce, tomato, grilled onions, vegan cheese, pickles, vegan aioli	22
PRIME STEAKS	avocado chimichurri, potato hash, horseradish aioli (gf)	
10 OZ RIBEYE FILET		52
16 OZ DRY AGED BONE-IN NY STRIP		85

Executive Chef Adam Sanacore
Chef De Cuisine Jason Carter

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

22% PRETAX GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\$5 SPLIT CHARGE FOR ALL PLATES

FOLLOW US ON INSTAGRAM @LOCALMONTECITO
PRIVATE EVENTS FROM 10 TO 120 PLEASE INQUIRE!

