



LOCAL

M O N T E C I T O

LUNCH MENU

STARTERS

SHRIMP COCKTAIL	<i>chilled jumbo shrimp, marie rose sauce (gf)</i>	26
MAPLE GLAZED WINGS	<i>gochujang, sesame crunch, scallion ranch</i>	17
FRENCH FRIES	<i>fry sauce, ketchup (gf)</i>	6
JALAPENO CORNBREAD	<i>whipped honey butter, corn ash, chive</i>	12

SALADS

CHOPPED GREEK	<i>cucumber, olives, tomato, onion, feta, toasted quinoa (gf)</i>	19
KALE CAESAR	<i>fried leeks, parmesan, red onion, garlic croutons</i>	17
SHRIMP LOUIE	<i>jumbo shrimp, chopped lettuce, bacon, avocado, tomato, egg (gf)</i>	27

*add protein to any salad
+10 chicken, +13 jumbo shrimp*

SANDWICHES

MORTADELLA	<i>rosemary focaccia, pistachio pesto, buratta, arugula</i>	18
CHICKEN SALAD	<i>french roll, lettuce, heirloom tomato</i> <i>add crispy bacon +2</i>	19
WAGYU ROAST BEEF	<i>french roll, lettuce, heirloom tomato, cheddar, red onion, horseradish aioli</i>	21

*all sandwiches are served with house made potato chips
sub french fries +2, sub side salad +2
gluten free bread available*

MAINS

FISH & CHIPS	<i>nashville hot fish, pickles, tartar sauce, fries (gf)</i>	24
SB FISH TACOS	<i>Santa Barbara rockfish, avocado, cabbage, chipotle crema, mango salsa, cotija, rice & beans (gf)</i>	22
LOCAL BURGER	<i>8oz short rib blend, grilled onions, cheese, pickles, fun sauce</i> <i>+2 add avocado, +2 add fried egg, +2 add bacon</i>	25
VEGAN PATTY MELT	<i>impossible patty, toasted sourdough, lettuce, tomato, grilled onions, vegan cheese, pickles, vegan aioli</i>	22

*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*

