



## Chilled Seafood & Oysters

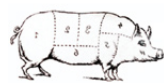
**Beau Soleil**, Canada  
\$3. ea

**Blue Points**, Long Island  
\$2.5. ea

**Kumamoto**, Washington  
\$3. ea

Crab Stuffed **Deviled Egg**  
\$3. ea

Peel & Eat **Shrimp**  
\$2.5. ea



## Butcher's Board \$15

A taste of the following house made charcuterie, and Cremenelli Salumi

### Pate of the House

#### Salametto Piccante

Spanish-influenced dry salame with a touch of heat & smokiness

#### Salame Tartufo

Pork salame with a hint of black truffle

#### Wild Boar Salami

Seasoned with clove & juniper berries, a robust yet sweet flavor

#### La Quercia Prosciutto

Organic Berkshire pork, rich in color and flavor

## Selection of Artisan Cheeses

Three - \$12 Six - \$21

### Melodie

Laura Chenel's Chèvre, CA  
Pasteurized goat's milk cheese, velvety texture, medium bodied flavor

### Cirrus

Mt Townsend Creamery WA  
Pasteurized cow's milk cheese, soft texture with a rich and buttery flavor

### Nuvola di Pecora

Forever Cheese Inc., Italy  
Pasteurized sheep's milk cheese, slightly tangy and semi soft

### Midnight Moon

Cypress Grove Creamery, CA  
Pasteurized goat's cheese, flavors of brown butter and caramel

### Flagship Reserve Truckle

Beecher's Handmade Cheese, WA  
Pasteurized cow's milk cheese, semi-hard, with a brown butter richness

### Roquefort

Jean d' Alos, France  
Raw sheep's milk cheese, tangy, salty and intense

**Now Serving  
Sunday Brunch  
Starting at 10:30**

## Starters

### Duck Liver Mousse,

White Truffle Honey, Toasted Ciabatta \$9

Crispy **Calamari** Frito Misto,  
Zucchini, Fennel & Lemon Aioli \$11

**Ahi Tuna Tartar**, Cucumber,  
Avocado, Pine Nuts \$13

### Skillet Roasted Shrimp

Fresno Chilies, Lemon & Garlic \$12

**Hummus**, Warm Olive Flatbread &  
Marinated Feta \$11

House Made **French Fries** Tossed with  
Gorgonzola & Rosemary \$6

Crispy **Dungeness Crab** Briks  
Tomato Chutney, Pumpkin Seed Pesto \$12

## Soup / Salads

Today's **Soup** \$8

**Baby Lettuces**, Candied Walnuts,  
Gravenstein Apple Cider Vinaigrette,  
Point Reyes Blue \$8

**Hearts of Romaine** with Garlic Croutons  
& Parmesan Dressing \$8

**Beet Salad** with Toasted Almonds,  
Feta Cheese & Orange Vinaigrette \$9

### French Cobb Salad

Romaine, Roast Chicken,  
Tomatoes, Feta, Chopped Egg  
Mustard-Fines Herb Vinaigrette \$16

Warm **Spinach Salad**, Shrimp, Bacon,  
Goat Cheese, Dates, Almonds \$16

## Pizza / Pasta

**Potato, Bacon, Blue Cheese Pizza**,  
Caramelized Onion & Creme Fraiche \$15

### Wild Mushroom Pizza

Roasted Garlic & Fontina \$15

**Rigatoni** & Short Rib Ragu, Parsley &  
Fresh Grated Horseradish \$19

Roasted **Butternut Squash Ravioli**,  
Red Chard, Cracked Hazelnuts,  
& Balsamic Brown Butter \$17

## Sandwiches

**Monti's Cristo**, Westphalian Ham,  
Gruyere & Sweet Onion Jam  
on Toasted Brioche \$12

Grilled **Sirloin Burger**, Smoked Bacon,  
Blue Cheese, Salsa Verde \$13

Grilled **Lamb Burger**, Arugula,  
Feta Cheese, Cucumber Tzatziki \$15

Spit Roasted **Pork Wrap**  
Salsa Verde, Grilled Onions,  
Tomatoes & Mozzarella \$13

## On the side

Goat's Cheese **Spaetzle** with  
Portobello Mushrooms & Truffle Butter \$7

Sautéed **Spinach**,  
Toasted Pine Nuts & Lemon \$6

Baked **Macaroni & Cheese** with  
Aged Cheddar & Bacon \$7

Caramelized **Brussels Sprouts**  
Andouille Sausage, Currants, Apples  
& Point Reyes Blue Cheese \$7



## Big Plates

**Market Fish** A.Q.

Grilled **Ahi Tuna**  
Butter Beans, Tomato, Pancetta  
Green Olive Tapenade \$21

### Sole Almondine

French Green Beans, Fingerling Potatoes,  
Lemon, Capers, Toasted Almonds \$19

**P.E.I. Mussels** Romesco & Fries \$16

Pomegranate Glazed Duroc **Pork Chop**  
Potato-Bacon Pancakes &  
Jalapeno-Applesauce \$22

Grilled Natural **Hanger Steak**  
Shallot-Parsley Butter, Truffled Fries \$23

### Braised Lamb Shank

Toasted Orzo Risotto,  
Feta & Lemon Tzatziki \$24

Spit Roasted **Fulton Farms Chicken**  
Tomato Panzanella Salad \$19

**Quiche** of the Day A.Q.



## Off the Rotisserie

Served After 5PM



### Monday:

Moroccan BBQ'D Gleason Ranch Goat,  
Tzatziki & Crispy Meyer Lemon Potatoes \$25

### Tuesday:

Pomegranate Glazed Baby Back Ribs  
Julyas' Wine Kraut \$23

### Wednesday:

Spit Roasted Leg of Lamb  
Mint Pesto,  
Mustard Crusted Baby Artichokes \$24

### Thursday:

Gleason Ranch  
Suckling Pig "Piadine" \$24

### Friday:

Roast Rack of Natural Fed Veal  
Salsa Verde, Potato Gratin \$26

### Saturday:

Crispy Liberty Farms Duck  
Sweet and Sour Duck Jus \$24

### Sunday:

Smoked Prime Rib  
Blue Cheese Butter &  
Potato-Bacon Latkes \$28

**18% Gratuity will be added to  
parties of 6 or more**

## Desserts

Chocolate, Banana & Peanut Butter  
**Ice Cream Sandwich**

**Meyer Lemon Pudding Cake**, Fresh Huckleberries

**Warm Apple Cake**, Pecan Caramel,  
Vanilla Bean Ice Cream

Gipson's Golden Honey, **Lavender Crème Brûlée**

**Warm Chocolate Cake**, Coffee Caramel,  
Vanilla Bean Ice Cream, Buttered Almonds

**Dark Chocolate Pot De Crème**

Monti's **Sorbet** Trio

All Desserts \$8

## Selection of Artisan Cheeses

Three - \$12 Six - \$21

**Melodie** Laura Chenel's Chèvre, CA  
Pasteurized goat's milk cheese, velvety texture, medium bodied flavor

**Cirrus**, Mt Townsend Creamery, WA  
Pasteurized cow's milk cheese, soft texture with a rich and buttery flavor

**Nuvola di Pecora**, Forever Cheese Inc., Italy  
Pasteurized sheep's milk cheese, slightly tangy and semi soft

**Midnight Moon** Cypress Grove Creamery, CA  
Pasteurized goat's milk cheese, dense, with flavors of brown butter and caramel

**Flagship Reserve Truckle** Beecher's Handmade Cheese, WA  
Pasteurized cow's milk cheese, semi-hard, sharp, brown butter richness

**Roquefort** Jean d' Alos, France  
Pasteurized sheep's milk, tangy, salty and intense

**Espresso \$3 Cappuccino \$4**

**Latte \$4.5 Mocha \$5**

**Taylor Maid Organic Coffee**

Small French Press \$4

Large French Press \$8

**Mighty Leaf Tea \$4**

Organic Breakfast

Hojicha Green

Mint Melange

Chamomile Citrus

# Mid Day at Monti's

Sunday thru Thursday  
3:00 to 6:00

Pabst Blue Ribbon \$2.5

## Wines

6 oz. Glass \$4/Bottle \$16

2010 Greystone Cellars Chardonnay, California  
2011 Matua Valley Sauvignon Blanc, New Zealand  
2010 McManis Cabernet Sauvignon, California

## Well Drinks \$4

Smirnoff, Gordons, Agavales Blanco, Meyers Platinum,  
Jim Beam, Grants, Korbel Brandy

## 'Up Drinks' \$5

Pomegranate Fizz, Margarita, Cosmo,  
Lemon Drop, Martini, Manhattan

## Bar Bites

\$1.5 ea

Peel & Eat Shrimp

Dungeness Crab Deviled Egg

BBQ'D Oyster or Chilled Oyster

Pulled Pork Slider

Warm Garlic Potato Chips

\$3.5 ea

Monti's Rotisserie Chicken "Hot" Wings

Crispy Buttermilk Green Beans, Blue Cheese Dressing

Hummus with Flatbread

Steamed Mussels with Romesco



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**Kumamoto**, Washington  
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Pork salame with a hint of black truffle

**Wild Boar Salami**  
Seasoned with clove & juniper berries, a robust yet sweet flavor

**La Quercia Prosciutto**  
Organic Berkshire pork, rich in color and flavor

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## Brunch Starters

Warm **Monkey Bread**  
Cream Cheese Whip \$4

Cheesy Chive **Biscuits**  
Orange Marmalade \$4

### Fruit Plate

Fromage Blanc, Granola Crunch,  
Passion Fruit Honey \$8

Today's **Soup** \$8

Crispy **Dungeness Crab** Briks  
Tomato Chutney, Pumpkin Seed Pesto \$12

**Baby Lettuces**, Candied Walnuts,  
Gravenstein Apple Cider Vinaigrette,  
Point Reyes Blue \$8

**Hearts of Romaine** with Garlic Croutons  
& Parmesan Dressing \$8

**Beet Salad** with Toasted Almonds,  
Feta Cheese & Orange Vinaigrette \$9

Crispy **Calamari** Frito Misto,  
Zucchini, Fennel & Lemon Aioli \$11

## Brunch Plates

Paul's **Quiche** of the Day \$16

**Creme Brulee French Toast**  
Poached Pears, Cracked Hazelnuts,  
Mascarpone \$10

Wild Mushroom & Herb **Omelette**  
Laura Chenel Melodie Cheese \$12

Rock Shrimp **Chilaquiles**  
Crisp Tortillas, Scrambled Eggs  
Sour Cream, Pico de Gallo \$12

Zakiah's **Corned Beef & Sweet Potato Hash**  
Two Poached Eggs,  
Arugula & Romesco \$11

Grilled **Hanger Steak & Eggs**,  
Salsa Verde, Crispy Potatoes  
Two Eggs Any Style \$18

### French Cobb Salad

Romaine, Roast Chicken,  
Tomatoes, Feta, Chopped Egg  
Mustard-Fines Herb Vinaigrette \$16

Warm **Spinach Salad**, Shrimp, Bacon,  
Goat Cheese, Dates, Almonds \$16

## Biscuits & Eggs

**Montis Eggs Benedict**  
Zoe's Ham, Poached Eggs on Biscuit  
Hollandaise \$10

**Dungeness Crab Eggs Benedict**  
Poached Eggs, Biscuit, Avocado  
Whole Grain Mustard Hollandaise \$13

Cheddar **Biscuits & Double Sausage Gravy**  
Two Sunnyside Eggs \$10

Buttermilk **Fried Chicken Biscuit**  
Greens, Fried Egg, Gravy,  
Smoked Chile Maple Syrup \$12

## Brunch Sides \$4 Ea

Country Sourdough **Toast**

Applewood Smoked **Bacon**

Paul's Breakfast **Sausage**

BBQ'd **Ham**

Two **Eggs** any Style

**Homefries** with Smoked Paprika



## Sandwiches

Grilled **Sirloin Burger**, Smoked Bacon,  
Blue Cheese, Salsa Verde \$13

Grilled **Lamb Burger**, Arugula,  
Feta Cheese, Cucumber Tzatziki \$15

Spit Roasted **Pork Wrap**  
Salsa Verde, Grilled Onions,  
Tomatoes & Mozzarella \$13

### Monti's Cristo

Westphalian Ham, Gruyere &  
Sweet Onion Jam on Toasted Brioche \$13

## Big Plates

### Sole Almondine

French Green Beans, Fingerling Potatoes,  
Lemon, Capers, Toasted Almonds \$19

**Potato, Bacon & Blue Cheese Pizza**  
Caramelized Onion & Fontina \$15

### Exotic Mushroom Pizza

Roasted Garlic & Fontina \$15

**Rigatoni** & Short Rib Ragu, Parsley &  
Fresh Grated Horseradish \$19

Roasted **Butternut Squash Ravioli**,  
Red Chard, Cracked Hazelnuts,  
& Balsamic Brown Butter \$17

## Extras

Skinny **French Fries** Tossed with  
Gorgonzola & Rosemary \$6

Goat's Cheese **Spaetzle** with  
Portobello Mushrooms  
& Truffle Butter \$7

Sautéed **Spinach**,  
Toasted Pine Nuts & Lemon \$6

Baked **Macaroni & Cheese** with  
Aged Cheddar & Bacon \$7

Caramelized **Brussels Sprouts**  
with Smoked Andouille Sausage,  
Currants, Apples  
& Point Reyes Blue Cheese \$7

**Please notify your server  
of any food allergies**

## Monti's Specialty Cocktails

### Woodshed \$9

Woodford Bourbon, apple simple syrup, with a hint of cinnamon and rosemary

### Lavender Lemonade \$9

Ketel One Citron, Crème de Violette, lemonade & lavender

### Harvest Moon \$9

Gin, muddled pear and maple syrup

### Velvet Manhattan \$9

Bulleit Rye, Antica Carpano vermouth, stirred not shaken

### Twist of Fate \$9

Roederer Estate brut, Elderflower liqueur, Gordon's Gin, fresh lemon

### Pomegranate Fizz \$9.5

Pama liqueur, fresh lemon, finished with Roederer Estate brut

### Skinny Margarita \$9

Agavales Blanco Tequila, fresh lime, Elderflower liqueur, rocks

## Beer on Tap

Pabst Blue Ribbon, Milwaukee \$4.5

Eel River Organic Amber Ale, Fortuna \$5

Lagunitas IPA, Petaluma \$5

## Bottled Beer

Corona Extra, Mexico \$4.5

Scrimshaw Pilsner, Fort Bragg \$4.5

Bud Light, Missouri \$4.5

Ace Joker Hard Cider, Sebastopol \$4.5

Fat Tire, Colorado \$4.5

Pliny the Elder, Santa Rosa \$8 (16 oz)

Annadel Pale Ale, Santa Rosa \$8 (22oz)

Guinness, Ireland \$5

O'Doul's, Non-Alcoholic \$4

## Non Alcoholic Beverages

Source Sparkling Water (750) \$6

Source Still Water (750) \$6

San Pellegrino Aranciata \$3

San Pellegrino Limonata \$3

Raspberry Lemonade \$3.5

Fresh Squeezed Lemonade \$3.5

IBC Rootbeer \$3

Bundaberg Ginger Beer \$3.5

Raspberry Spritzer \$3

Cherry Spritzer \$3

Elderflower Spritzer \$3

## Coffee and Tea

### Taylor Maid Organic Coffee

Small Press \$4 / Large Press \$8

Espresso \$3

Cappuccino \$4

Latte \$4.5 Mocha \$5

### Mighty Leaf Tea \$4

Organic Breakfast

Hojicha Green

Mint Melange

Chamomile Citrus

## Sparkling Wine

Prosecco - **La Marca**, Vini Spumanti Italy, N.V.

Brut - **Roederer Estate** Anderson Valley, Mendocino County N.V.

Brut Rosé- **J Russian River Valley**, N.V.

6 oz btl

8 28

11 40

14 55

## Sweet White, Blush Wines, and Off Dry Wines

Gewürztraminer - **Villa Wolf** Pfalz, Germany 2010

Malvasia Bianca- **Birichino** Monterey 2010

Riesling - **Dashe Cellars** "McFadden Farm" Potter Valley 2009

Rosé - **Captûre** Sonoma County 2010

6 oz 9 oz btl

7.25 11 25

7.50 11.25 26

9.25 14 33

10.5 15.75 38

## Light Bodied and Crisp Whites

Sauvignon Blanc - **Whitehaven** Marlborough, New Zealand 2010

Sauvignon Blanc - **Matanzas Creek** Sonoma County 2010

Pinot Gris - **King Estate** Oregon 2009 (375ml)

Pinot Gris - **Etude** Carneros 2010

6 oz 9 oz btl

8 12 28

9.75 14.5 35

9 13.5 32

## Medium Bodied Whites

Sauvignon Blanc - **Roth** Alexander Valley 2010

Albariño - **Paco & Lola** Rias Baixas 2010

Rhone Blend - **Madame Preston** Dry Creek Valley 2010

6 oz 9 oz btl

9 13.5 32

9.75 14.5 35

10.5 15.75 38

## Full Bodied and Textured Whites

Chardonnay - **MacRostie** Sonoma Coast 2009

Chardonnay - **Sonoma-Cutrer** Russian River Ranches 2009 (375ml)

Chardonnay - **Stuhlmuller Vineyards** Alexander Valley 2009

Chardonnay - **Cakebread Cellars** Napa Valley 2010

6 oz 9 oz btl

10 15 36

11 16.5 40

11 16.5 40

## Light Bodied and Soft Reds

Pinot Noir - **Willakenzie Estate** Willamette Valley 2009 (375 ml)

Pinot Noir - **Lincourt** Santa Rita Hills 2009

Pinot Noir - **MacMurray** Sonoma Coast 2009

Pinot Noir - **Davis Family Vineyards** Russian River Valley 2008

6 oz 9 oz btl

11 16.5 40

10 15 36

11 16.5 40

## Medium Bodied and Rich Reds

Sangiovese - **Coltibuono** Chianti Classico, Italy 2009

Merlot - **Ferrari-Carano** Sonoma County 2009

Cabernet Franc- **Sterling Vineyards** Napa Valley 2008

Zinfandel - **Seghesio** Sonoma County 2009 (375 ml)

Zinfandel - **Turley** California "Juvenile" 2010

Zinfandel - **Peterson** Dry Creek Valley 2009

6 oz 9 oz btl

8.5 12.75 30

10.25 15.50 37

10 15 36

10.5 15.75 38

9.75 14.5 35

## Full Bodied and Deep Reds

Red Blend - **Ty Caton** Sonoma Valley 2009

Cabernet Sauvignon - **Pellegrini** "Cloverdale Ranch" Alexander Valley 2010

Syrah - **Trione** Sonoma County 2007

Merlot - **Matanzas Creek** Bennett Valley 2006

Cabernet Sauvignon - **Chateau St Jean** "Cinq Cepages" Sonoma County 2007

Bordeaux Blend - **Rodney Strong** "Symmetry" Alexander Valley 2008

Cabernet Sauvignon - **Girgich Hills** Napa Valley (Biodynamically Grown) 2007

6 oz 9 oz btl

11 16.5 40

9.75 14.5 35

11.5 17.25 42

56

72

85

95

## Brandy & Cognac

**Hennessy** V.S. Cognac \$8.5

**Courvoisier** V.S.O.P. Cognac \$9

**Beautiful** - Hennessy & Grand Marnier \$8.5

**B & B** - Benedictine & Cognac Blend \$8.5

**Germain - Robin** Alambic Brandy, "Shareholders' Reserve" \$11

**Remy Martin** Grand Cru V.S. Petite Champagne Cognac \$8

## Single Malt Scotch

**Cragganmore** - Speyside \$10

**The Glenlivet** 18 year - Speyside \$12

**Laphroaig** 10 year - Islay \$10.5

**Oban** 14 year - Highland \$11.5

**The Macallan** 12 year - Highland \$10

**Talisker** 10 year - Isle of Skye \$10.5