

Starters

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

Castroville **Artichoke**,
Meyer Lemon & Harissa Aioli \$9.5

Oregon **Bay Shrimp** Bruschetta,
Avocado & Radish \$9

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

Hummus with Warm Olive Flatbread &
Marinated Feta \$11

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

Tunisian **Dungeness Crab** Briks
Tomato Date Chutney \$11

Duck Liver Mousse, White Truffle Honey,
Apple Walnut Salad \$9

From the Raw Bar

Beau Soleil, Canada \$3.

Blue Points, Long Island \$3.

Kumomoto, Washington \$3.

Poached **Gulf Shrimp** \$3.

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



Butcher's Board \$15

A taste of the following house made
charcuterie, and salumi

Pate of the House

Salumi Tartufo
a hint of black truffle

Salami Felino
coarsely ground with
nutmeg & spice

Salami Piccante
"spicy salami"
with paprika & peppers

Selection of Artisan Cheeses

Three - \$12 Six - \$21

Seal Bay Triple Cream Brie
King Island Dairy, Australia
Triple cream pasteurized cow's milk cheese,
ridiculously creamy

Mezzo Secco
Vella Cheese Company, CA
Raw cow's milk cheese,
smooth with a touch of spice

Truffle Tremor
Cypress Grove, CA
Velvety pasteurized goat's milk cheese
with black truffle

X.O. Gouda
Beemster, Holland
Pausterized cow's milk cheese
with notes of butterscotch & pecan

Midnight Moon
Cypress Grove Creamery, CA
Dense pasteurized goat's cheese,
flavors of brown butter and caramel

Point Reyes Farmstead Blue
Point Reyes Farmstead Cheese Co, CA
Unpasteurized cow's milk cheese,
with a deep and luscious flavor

Soup / Salads

Today's **Soup** \$8

Baby Lettuces, Candied Walnuts,
Blue Cheese, Fig Vinaigrette \$8

Baby Beet Salad with Spiced Hazelnuts &
Humboldt Fog Goat Cheese \$11

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

French Cobb Salad
Romaine, Roast Chicken, Tomato, Feta,
Red Onion, Egg, Salami,
Mustard-Fines Herb Vinaigrette \$16

Spinach & Shrimp Salad, Bacon,
Goat Cheese, Dates, Almonds,
Pancetta Vinaigrette \$16

Pizza / Pasta

Exotic Mushroom Pizza,
Fontina & Truffle \$14

House Smoked Andouille Sausage Pizza
Sweet & Hot Peppers \$14

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

House Made **Goat Cheese Ravioli**,
Asparagus, English Peas,
Cherry Tomatoes & Parmesan \$16

Sandwiches

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

Grilled **Sirloin Burger**,
Apple Wood Smoked Bacon,
Blue Cheese, Salsa Verde \$13
Avocado Upgrade \$1.5

Spit Roasted **Pork Loin** Sandwich with
Pomegranate Glazed Onions \$12

Big Plates

Sole Almondine
French Green Beans,
Fingerling Potatoes, Lemon, Capers, \$19

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

BBQ'd Duroc **Pork Chop**
Potato-Bacon Pancakes &
Jalapeno-Apple Sauce \$21

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

Braised **Lamb Shank**
Toasted Orzo Risotto,
Feta & Lemon Tzatziki \$22

Spit Roasted **Fulton Farms Chicken**
Sautéed Spinach, Pine Nuts,
Preserved Lemon & Olive Jus \$18

Liberty Farms Duck Confit
French Green Beans, Tomatoes,
Currants & Almonds \$17

Market Fish of the Day A.Q.

Quiche of the Day A.Q.



Off the Rotisserie

Served After 5PM

Monday:
Willie Bird Turkey,
Tasso Ham Gravy, Yam Fries \$18

Tuesday:
Pomegranate Glazed Baby Back Ribs
Olive Oil Mashed Potatoes \$23

Wednesday:
Spit Roasted Leg of Lamb,
Mint Pesto,
Mustard Crusted Baby Artichokes \$23

Thursday:
Gleason Ranch
Suckling Pig "Piadine" \$21

Friday:
Roast Rack of Veal
Potato-Mushroom Gratin,
Salsa Verde \$26

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

Sunday:
Smoked Prime Rib
Blue Cheese Butter &
Potato-Bacon Pancakes \$26

On the Side

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

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

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

Sweet Corn & Snap Peas,
Dill & Parmesan \$6

**Now Serving
Sunday Brunch
10:30am**

**Featuring
Happy Hour
Sun-Thurs 2pm to 5pm**

Mid Day at Monti's

"A Great Time at A Great Price"

Sunday thru Thursday

2:00 to 5:00

Well Drinks \$4

*Smirnoff, Gordons, Sauza Silver, Meyers Platinum,
Jim Beam, Grants, Korbel*

'Up' Drinks \$5

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

Wines \$4

*2008 Riff Pinot Grigio, Delle Venezie, Italy
2007 Rosenblum Zinfandel, Sonoma County*

Pabst Blue Ribbon \$2.5

Nibbles... \$6

Margherita Pizza

Monti's Rotisserie Chicken "Hot" Wings

Hummus with Flatbread & Feta

Baked Oysters with Garlic Butter

Mini Monti's Cristo

Open Faced Grilled Meatloaf Sliders

Nibblets... \$4

Mini Caesar

Beer Battered Onion Rings

Spicy Garlic French Fries

Popcorn Shrimp, Lemon Aioli

Brunch at Monti's

Paul's **Quiche** of the Day
or

Farm Egg **Frittata** of the Day
A.Q.

Grandpa Ray's **Biscuits & Gravy**,
Sunnyside Egg \$8.5

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

Hangar Steak & Eggs,
Salsa Verde, Crispy Potatoes \$18

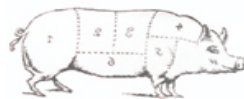
Orange Scented **French Toast**, Minted Berries
& Vanilla Bean Crème Fraîche \$11

Fried Egg BLT, Two Fried Eggs, Avocado, Tomato,
Bacon, Arugula \$12

House **Smoked Salmon**, Tortilla Española,
Arugula, Capers & Crème Fraîche \$12

Prosciutto & Egg Pizza with Local Asparagus \$14

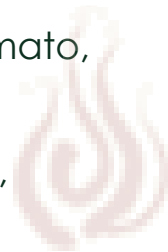
Not Your Classic **Eggs Benedict** Tomato Confit,
Sautéed Spinach, Apple Wood Smoked Bacon \$13



Applewood Smoked Bacon
Side O' Eggs
Paul's Breakfast Sausage

Sides \$4

Crispy Potato Homefries
with Smoked Paprika
Buttermilk Biscuits
Gipsons Golden Honey



Monti's Specialty Cocktails

The Classic

Borgo Magredo Prosecco,
OJ \$8.5

The "Bro"mosa

Pabst Blue Ribbon,
Smirnoff, OJ \$8.5

Broken Blender

Ciroc Coconut Vodka, pineapple and oj,
on the rocks \$9.

Lavender Lemonade

Ketel One Citroen Vodka, Crème de Violette,
lemon & lavender \$9.5

Twist of Fate

Roederer Estate Brut, Elderflower liqueur,
Gordons gin \$9.

Peppar Mary

Absolut Peppar, housemade bloody
mary mix, celery \$8.5

Tangled Up In Blue

Stoli Blueberi Vodka, fresh blueberry purée,
lemon and sprite \$9.

Pomegranate Fizz

Pama liqueur, fresh lemon,
finished with Roederer Estate Brut \$9.

Red Rickey

Gordon's Gin, Bundaberg Ginger Beer,
fresh lime & pomegranate \$9.

Monti's Specialty Cocktails

Twist of Fate \$9.

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

Red Rickey \$9.

Gordon's Gin, Bundaberg Ginger Beer, fresh lime & pomegranate

Pomegranate Fizz \$9.5

Pama liqueur, fresh lemon, finished with Roederer Estate brut

Tangled Up In Blue \$9.

Stoli Blueberi Vodka, fresh blueberry purée, lemon and sprite

Smooth Criminal \$9.

Bulleit bourbon, fresh lemon, "OJ", maple syrup, shaken, served up

Lavender Lemonade \$9.5

Ketel One Citroen Vodka, Crème de Violette, lemon & lavender

Broken Blender \$9.

Ciroc Coconut Vodka, pineapple and oj on the rocks

Monti's Margarita \$9.5

Herradura Blanco, agave nectar, fresh lime, Grand Marnier float, rocks, salt

Cucumber Martini \$9.

Gordon's Gin, cucumber purée, fresh lemon

Beer on Tap

Pabst Blue Ribbon, Milwaukee \$4.5

Big Daddy IPA, San Francisco \$5

Widmer Hefeweizen, \$5

Bottled Beer & Cider

Ace Pear Cider, California

Corona Extra, Mexico \$4.5

Stella Artois, Belgium \$4.5

Scrimshaw Pilsner, Fort Bragg \$4.5

Budweiser, Missouri \$4.5

Coors Light, Colorado \$4.5

Sierra Nevada Summerfest, Chico \$4.5

Pliny the Elder, Santa Rosa \$6.5 (16 oz)

Guinness, Ireland \$5

St Pauli Girl Non-Alcoholic, Ger. \$3.5

Non Alcoholic Beverages

Source Sparkling Water (750) \$6

Source Still Water (750) \$6

San Pellegrino Aranciata \$3

San Pellegrino Limonada \$3

Caroline's Root Beer Float \$5.5

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

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

Blanc de Noirs – **Gloria Ferrer** Sonoma County N.V.

Prosecco - **Borgo Magredo**, Vino Spumante, Italy, N.V.

6 oz btl

11 40

9 32

8 28

Sweet White, Blush Wines, and Off Dry Wines

Rosé – **Ellipsis** Russian River Valley 2009

Rosé – **Merriam Vineyards** Sonoma County 2009

Gewurztraminer -- **Dutton Goldfield** Russian River Valley 2009

Riesling – **Loosen Bros. "Dr.L"** Mosel, Germany 2008

6 oz 9 oz btl

7.5 11.25 26

8 12 28

9 13.5 32

7.5 11.25 26

Light Bodied and Crisp Whites

Sauvignon Blanc - **Joel Gott** California 2009

Sauvignon Blanc - **Whitehaven** Marlborough, New Zealand 2008

Sauvignon Blanc - **Patianna** 'Certified Biodynamic' Mendocino 2008

Albariño- **Martin Codax** Rias Baixas, Spain 2008

6 oz 9 oz btl

6.25 9.75 21

8 12 28

8.5 12.75 30

6.75 10 23

Medium Bodied Whites

Sauvignon Blanc - **Matanzas Creek** Sonoma County 2008

Pinot Grigio - **Riff** Delle Venezie, Italy 2009

Chardonnay - **Iron Horse** "Unoaked" Russian River Valley 2007

Sauvignon Blanc - **Rochioli** Russian River Valley 2009

6 oz 9 oz bt

11 16.5 40

6 9.5 20

11 16.5 40

12 18 44

Full Bodied and Textured Whites

Chardonnay - **Laird 'Cold Creek Ranch'** Carneros 2007

Chardonnay-Dry Riesling-Viognier Blend "Arousal" **Thumbprint Cellars** 2008

Chardonnay - **Landmark** "Overlook" Sonoma County 2007

Viognier-Marsanne Blend - **Treana** Central Coast 2007

Chardonnay - **Robert Hunter** Sonoma Valley 2007

Chardonnay - **Du Mol** Russian River Valley 2007

6 oz 9 oz btl

11 16.5 40

7.5 11.25 26

11.5 17.25 42

9.5 14.25 34

12 18 44

85

Light Bodied and Soft Reds

Pinot Noir - **Napoma** 'Leras Vineyard' Russian River Valley 2007

Pinot Noir - **Mac Murray Ranch** Sonoma Coast 2008

Pinot Noir – **Lynmar Estate** Russian River Valley 2006

Pinot Noir – **Flowers** Sonoma Coast 2008

Pinot Noir – **Rochioli** Russian River Valley 2008

6 oz 9 oz btl

10 15 36

9.75 14.5 35

14 21 52

70

80

Medium Bodied and Rich Reds

Sangiovese - **Acorn** 'Alegria Vineyards' Russian River Valley 2006

Merlot - **Mason** Napa Valley 2006

Zinfandel – **Rosenblum Cellars** Sonoma County 2007

Zinfandel – **Bella** Dry Creek Valley 2007

6 oz 9 oz btl

9.75 14.5 35

9 13.5 32

6.5 9.75 22

11.5 17.25 42

Full Bodied and Deep Reds

Zinfandel - **Seghesio** Sonoma County 2008

Zinfandel – **J. Rickards** 'Voigt Family Vineyard' Dry Creek Valley 2006

Petite Syrah - **Christopher Creek** 'Reserve' Russian River Valley

Syrah -- **White Oak** Napa 2005

Cabernet Sauvignon -- **Roth** Alexander Valley 2007

Cabernet Sauvignon -- **Chalk Hill** Chalk Hill 2005

6 oz 9 oz btl

10.5 15.75 38

10.25 15.5 37

8.5 12.75 30

11.5 17.25 42

12 18 44

90

Single Malt Scotch

Craganmore - 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

Brandy & Cognac

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

Hennessy V.S. Cognac \$8.5

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