

the monica™ for brunch weekends 8am-3pm

pantry hash recipes

hash recipes^{GF} served with scrambled eggs & breakfast potatoes 15.95 ea

chicken chilaquiles
rotisserie chicken, tomatillo verde sauce, fresh cilantro, fried corn tortillas, queso blanco, & cotija

cauli' quesabirria
charro red beef birria, cauliflower asada, cotija & bechamel quesos, chopped cilantro, & red onion

cajun butcher
andouille sausage, blackened sweet potato, cajun rice, mixed grilled peppers & onion

el cubano
carnitas, roasted plantains in agave mustard, with seasoned baked ham, & black beans

pantry soups & chili

poblano corn 4.95 cup/8.95 bowl & house bread | **pozole rojo** 11.95 bowl & house bread or tortillas
turkey chili & cornbread 5.95 cup / 9.95 bowl & cornbread

brunch recipes

croque la monica 14.95
sunnyside egg*, pressed croissant, béchamel queso, roasted pork carnitas, herbs, pink onion, & breakfast salad or potatoes

focaccia french toast & berries 13.95
cinnamon focaccia, & house-made manzanilla tea syrup

40 east breakfast ^{PB Option} 11.95
double egg*, choice of bacon or andouille sausage, with breakfast potatoes, & super seed toast or corn tortillas^{GF}
vegan 40 east tofu scramble & chickpea chorizo ^{PB} +3.95

steak & eggs – keto ^{KF,GF} 19.95
ny strip steak*, two cage free eggs*, house gremolata, & chef's breakfast salad

tamale eggs benedict ^{GF} 14.95
two poached eggs, poblano hollandaise, grilled corn masa tamale, wilted spinach, frijoles refritos & breakfast salad
add: avocado +1.95 **bacon or grilled ham** +2.95

charro breakfast burrito 9.95
cage free egg, local tortilla, cheese, breakfast potatoes, & salsa
add: avocado +1.95 **bacon** +2.95 **chickpea chorizo** ^{PB} +3.95
add: bandera style red, green, & béchamel sauces +3.95
vegan burrito tofu scramble & chickpea chorizo ^{PB} +3.95

tomatillo huevos rancheros ^{GF} 13.95
tomatillo pesto, two cage free eggs over easy*, roasted tomato salsa, corn tostadas, charro refritos, pink onion & cilantro
add: chicken +5.95 **shrimp** +7.95 **salmon** +9.95
steak picado +7.95

barrio goddess salad 9.95 ^{PB Option}
choice of creamy goddess dressing or house vinaigrette
red leaf & mixed greens, homemade focaccia croutons, avocado, heirloom tomato, corn, cucumber, pink onion, & cotija cheese
add: chicken +5.95 **shrimp** +7.95 **salmon** +9.95
steak picado +7.95

barrio avocado toast 10.95 ^{PB Option}
house-baked barrio grain super seed toast, avocado, queso cotija, pepitas, olive oil, arugula & balsamic
add: easy egg +2.95 **bacon** +2.95
chickpea chorizo +3.95 ^{PB}
salmon & citrus recipe with capers ^{PB} 14.95

omelettes

cage free eggs, super seed toast or corn tortillas & breakfast potatoes or simple salad

the house three cheese omelette 13.95

la bandera red, green, & béchamel sauce, & queso cotija 15.95
omelette add ons

avocado +1.95 **bacon** +2.95 **mixed peppers** +1.5 **spinach** +1.5
ham +2.95 **andouille sausage** +3.95 **chickpea chorizo** ^{PB} +3.95

sandwich recipes

choice of pantry soup, house salad or frenched fries

spicy freebird chicken sandwich 15.95

crispy corn flour chicken, chipotle honey slaw, & choice of side

just a freebird chicken & fries bunless 13.95 ^{GF}

chicken pesto 15.95

grilled achiote chicken, house baguette, three cheese, spinach, cilantro pesto mayo, & roasted sweet peppers

steak & cheese 16.95

tender sliced steak, four cheese blend with bechamel, barrio baguette, horseradish mayo, grilled onion & sweet peppers

the far east – steak or seared ahi 16.95

choice of korean style marinated bulgogi steak or seared ahi tuna with togarashi mayo, ginger-apple slaw, & soft toasted brioche bun

responsible burgers™

choice of responsible or very responsible burger with fries or greens

responsible: 70% grass-fed beef and 30% shiitake mushroom

very responsible: with shiitake, pea protein & vegan cheese ^{PB}

the jules* 16.95

delux focaccia, 3 cheese, grilled onion, arugula, & dijon mayo

corner market* 16.95

brioche bun, american cheese, charro sauce, pickle, L.T.O.

double keto court* ^{KF,GF} 18.95

bunless, double responsible burger, goat cheese, sunnyside egg*, bacon, avocado, & sautéed spinach

sunnyside egg* +2.95 **double patty*** +5.95 **bacon** +2.95

very responsible burger & vegan mozzarella ^{PB} +2.95 each

sides fruit +2.95 french fries, salad, or soup +4.95

PANCAKES!

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vanilla bean pancakes (2) 11.95

vanilla crème, manzanilla syrup, horchata whipped crème

banana protein pancakes (2) 13.95

vanilla protein, banana, local pecans, az wheat, & manzanilla syrup

blue corn cinnamon (2) ^{GF} 11.95

gluten free & vegetarian

fried chicken & a pancake 14.95

add: banana or berries +1.25 ea. **a'la carte pancake** 7.25 ea.

the best brunch ever

the monica presents the b.b.e. brunch party for four

vanilla bean pancakes, cheese omelettes, bacon or sausage, fried chicken, french toast, & house potatoes wth house syrup, butter, sweet sauces & crèmes

\$125 per b.b.e. / 4 person max / add any bottle of bubbles and get 10% off the bottle

certain restrictions and az liquor laws apply

bakery & desserts

the ticket cake
double chocolate cake with
chocolate ganache and crème
sugar center

charro tres leches
& local craft desserts
rotating recipes – inquire

banana party
banana pudding with vanilla
wafer cookie & whipped crème

monica's
fancy croissants
rotating recipes – inquire

café de la olla
tiramisú
mexican wafer, coffee,
orange & clove

house-made
cinnamon rolls
shareable for sure

game changer cake
our plant-based, gluten-free
vanilla cake dessert recipe

this weekend's
pantry pastries
rotating recipes – inquire

café & bar monica's mm bar

dress up your own mimosa or michelada at our mm bar

coffee & tea

featuring local savaya coffee,
4-leaf az, & tucson tea company

\$2.50 coffee
local roast, best deal in town
savaya cold brew 4.75

espresso 3
el americano 3.75

cappuccino 4.25

latte 4.25

dulce de leche macchiato 6

matcha café 6

vanilla vida 7
espresso, almond milk, mexican vanilla

café tucano 7

savaya espresso,
mexican vanilla, & la lechera

the flin mocha 7
double savaya espresso,
la lechera, lbarra cocoa

café de la olla 6
house blend of clove,
cinnamon & piloncillo

matcha tea 4

tucson tea co.
ask for our tea menu

smoothies

green dolphin 7.50
spirulina, spinach, almond milk,
vanilla, & vegan protein

tumamocker 7.50
mexican chocolate, banana,
peanut butter, vegan protein

#wildcat 8.25
mixed berries, beets, mint, citrus,
agave & immunity boost

laguna summer 7.50
mango, banana, almond
milk, turmeric, oj, ginger

yes, we do happier
hour hours monday
thru friday from 2-6pm
and yes, we cater &
we deliver with doordash

cocktails

mimosas 8
classic, peach, strawberry, or prickly pear

rio's nuevo 11
vodka, persian cucumber, agave,
lime, soda & mint

temple thyme 13
gin, fresh thyme, lemon,
agave & lavender

trash diet 13
cold brew, vodka, la lechera,
vanilla crème

red tea town 11
peach whiskey, hibiscus red tea,
& peach nectar

the gemshow 13
cazadores silver, blue tea,
triple sec, agave & lime

michelada 10
choice of modelo
or michelob ultra

charro margarita 8
house recipe, perfect

mary's dunn 11
house bloody mary mix,
tito's, skewered goods

hex cooler 12
tequila, rosemary, citrus, agave,
soda, & turbinado rim

the fox old fashioned 15
whiskey del bac, manzanilla maple syrup,
bitters & orange zest

bubbles[^]

[^]features choice of 2 juices

ruffino prosecco
italy 750ml 10/39 | 375ml split 16

campo viejo
cava, spain, 8/29

vera wang party
prosecco, italy, 750ml 49

mumm c
ava, spain, 750ml 85

bubbly AF
cava, spain, 8/29

taps

dragoon's el charro
cerveza of the century
sonoran amber, tucson 7.50

ray ray's sonoran tea
sonoran spirit tea, tucson 9

fire truck salida del sol
tucson 7.50

dragoon ipa tucson 7.50

victoria ipa by moto sonora
tucson 7.50

dillinger mango nada
mango sour, tucson 8.50

moto sonora
belly tank blonde
tucson 7.50

cerveza modelo mex 7

michelob ultra usa 7

tucson tap rotators
always born and brewed in tucson

wine

house pours
chardonnay, cabernet,
pinot grigio, merlot, ca, 7/25

austin hope
cabernet, ca, 65

the prisoner
red blend, ca, 72

chateau greysec
french bordeaux, 60

flowers '19
pinot noir, ca, 69

flying leap sangiovese
sonoita, az, 69

la crema
chardonnay, ca, 13/48

imagery winery
chardonnay, cabernet,
pinot noir, ca, 13/48

kim crawford
sauv blanc, nz, 12/44

az stronghold provisioner
red blend, az, 9/35

cotes de roses
rosé, france, 11/39

meiomi
pinot noir, ca, 12/44

velvet devil
merlot, wa 9/35

kung fu girl
riesling, wa, 9/35

antigal
malbec uno, argentina, 9/35

PB plant-based GF gluten free KF keto friendly

**Note: eating raw or undercooked proteins can cause certain food borne illnesses and we are not a facility without known allergens and cannot guarantee against cross contamination. We cook with grass-fed beef, cage-free eggs, natural chicken, sustainable seafood, and source local produce & ingredients whenever possible. Recipes and content subject to availability & prices are subject to change without notice. We do not warrant the quality of food delivered when using a third-party delivery app. We support our Troops & First Responders!*

Active Military & First Responders receive 10% off food purchases only with a valid I.D. ©3.2.2023 Flores Concepts, LLC

Note: Parties of 8 or more are subject to a 20% mandatory service charge of the pre-tax total

join our loyalty plan & earn points towards free food & beverages

www.themonicatucson.com | 40 e. congress | 520.645.1922

don't miss our pantry dessert bar opening nightly at 5pm