

the monica tonight

pantry recipes

available monday thru friday at 4pm & weekends after brunch

soups: poblano corn | tomato basil 4.95 cup/8.95 bowl & house bread

mac & cheese 4.95 sm/8.95 lg turkey chili & cornbread 5.95 cup / 9.95 bowl & cornbread

shareables

panecito 10.95

bread plate of warm barrio delux focaccia, rosemary & olive tapenade, goat cheese, olive oil, balsamic, roasted garlic & wilted spinach

flatbreads & friends 13.95

garlic chile oil, corn tostadas, hummus, guacamole, & house salsa

bread chips & spinach dip 12.95

spinach & artichoke béchamel queso, bread chips, & house salsa

keto chicken & artichoke skewers (3)^{KF, GF} 14.95

chicken, artichoke, peppers, zucchini, olive tapenade, & goddess sauce

7/11 wings 7ct 7.95 / 11ct 11.95

choice of agave-tapatío or prickly pear bbq & apple-ginger slaw

brussels & carne seca 15.95 ^{KF, GF}

brussels tossed with el charro carne seca, queso cotija & lime zest

substitute grilled shrimp or grilled chicken n/c

mini chimis banderas 12.95

green chile cheddar chimis in red, green, & béchamel queso sauces

add: sm. guacamole +2.95

salads

seared ahi tostada 15.95 ^{GF}

togarashi seared ahi on a guacamole tostada with mixed greens, kale, carrot, edamame, crispy rice noodle, & ginger soy dressing

caesar on congress 13.95

romaine hearts, house caesar dressing, shaved parmesan, heirloom tomato, & barrio croutons. add proteins below:

barrio goddess salad 9.95

choice of house vinaigrette or creamy goddess dressing

mixed greens, barrio croutons, avocado, heirloom tomato, corn, cucumber, pink onion, & cotija cheese. add proteins below:

add: chicken +5.95 shrimp +7.95 steak picado +7.95 salmon +9.95

monica's kitchen

each served with wilted spinach, wild grain rice, and housemade mashed potatoes with french onion gravy

short rib rústico ^{GF} 22.95

braised short rib* & rosemary ancho au'jus

ny steak or chicken a la monica ^{GF} 24.95/19.95

pan seared ny steak* or chicken breast & au poivre peppercorn sauce

salmon citrón ^{GF} 24.95

seared salmon*, citrus chimichurri, & shaved lemon

more monica...

rosa risotto 14.95

arborio rice, heirloom tomato butter sauce, broccolini, fresh garlic, basil, sautéed shiitake mushroom, & torn fresh burrata

add: chicken +5.95 shrimp +7.95 salmon +9.95

far east noodle & steak or ahi 22.95

korean style steak or togarashi seared ahi, noodle, soy ginger sauce, peppers, scallion, sesame, edamame & crispy rice noodle

sonoran lasagna 14.95 ^{GF}

local corn tortillas, mexican queso, red enchilada sauce, spinach, sonoran rice, black bean, crema mexicano, cilantro, & pink onion

add: chicken +5.95 shrimp +7.95 steak picado +7.95

tia's pasta 14.95 ^{PB}

vermicelli fideo pasta, chickpea chorizo, shiitake mushroom, kalamata, artichoke, roasted tomato, sauce of olive oil gremolata

no grains recipe with wilted spinach ^{GF} +1.95

add: chicken +5.95 shrimp +7.95 steak or salmon +9.95

hola hemp® tamale plate 13.95(1)/18.95(2) ^{PB}

plant-based hola hemp® tamale made with flax, nopales, & olive oil, served with black beans, mesquite rice, guacamole, & house salsa

add: plant-chickpea chorizo +3.95

add: chicken +5.95 shrimp +7.95 steak picado +7.95

freebird chicken 13.95 ^{GF}

corn flour fried chicken tenders, house sauces, & frenched fries

spicy freebird chicken sandwich 15.95

responsible burgers™

choice of our responsible or very responsible burger made with grass fed beef & shiitake mushrooms for a better burger for you and for the planet, served with fries or green salad

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

very responsible: (vegan) 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, responsible burger, goat cheese, sunnyside egg*, bacon, avocado, & wilted 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

pizzetta recipes

made to order pantry pizzas | add a small arugula salad +6.95

five cheese 12.95

asiago, parmesan, fontina, provolone, mozzarella & red sauce

la margherita 13.95

heirloom tomato, basil, mozzarella & marinara

meatball margherita 14.95

pepperoni 14.95

add hot honey drizzle +1

si! caesar 15.95

white pie, parmesan, romano, & chicken caesar

pizza adds: bacon +2.95 mushroom +.95

the charrovida ^{PB} 14.95

plant-based cheese, chickpea chorizo, mixed peppers, mushroom, & house sauce

prickly pear bbq 14.95

prickly pear bbq chicken, mozzarella, cilantro, & pink onion

meat at the monica 15.95

red sauce, mozzarella, pepperoni, meatball, ham, bacon, & salami

tucson tampiqueña 15.95

steak tampiqueña, mixed peppers, poblanos, chipotle crema, queso blanco, & house salsa

burrata & arugula 14.95

italian burrata cheese, roasted tomato, arugula, olive oil gremolata & balsamic

the el tour 14.95

marinated chicken, goat cheese, sun dried tomato, rosemary, herbed gremolata

don's the g.o.a.t. 14.95

goat cheese, fig, rosemary, arugula & balsamic

carne seca blanca 15.95

el charro carne seca, four cheese, poblano grilled onion, & sautéed mushroom

dessert pantry bar

in our pantry... the sweets come out at night

chocolate dips | cobblers & bakes | churros & cakes | whipped & ice crème bar

changes seasonally | market pricing

bakery & desserts

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

charro tres leches
& local craft desserts
rotating recipes – inquire

the banana party
mom's banana pudding with vanilla wafer cookie & whipped crème

monica's
fancy croissants
rotating recipes – inquire

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

café de la olla tiramisú
orange and clove coffee dipped mexican maría cookies & homemade custard

café & bar

coffee & tea

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

\$2.50 coffee
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

vanilla vida 7

espresso, almond milk, mexican vanilla

matcha café 6

café tucano 7

savaya espresso, 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

get some rest & call your friends, monica's famous weekend brunch starts saturday & sunday at 8am

beer on tap

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

micelob ultra usa 7

tucson tap rotators

always born and brewed in tucson

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

micelada 10

choice of modelo or micelob 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

specialty agaves

código 1530 rosa reposado

el charro 100th barrel 22

código 1530

origen extra añejo 85

casa dragones joven

special sipping tequila 75

cazadores 100th

year estate release 19

tequila ocho plata 16

don julio 1942 37

clase azul 30

agave, but not tequila...

esfuerzo tepeztate

mezcal joven 14

izo sotol 12

izo bacanora 12

mezcal carreño

tobasiche joven 16

mezcal illegal reposado 11

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 cava, spain, 750ml 85

bubbly AF cava, spain, 8/29

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

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

join our loyalty plan and earn points for free food & beverages

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

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