

lunch at the monica™

pantry soups, bowls, &

the pantry is open monday thru friday 10am to 3pm

harvest turkey | poblano corn | tomato basil 4.95 cup/9.95 bowl & focaccia
turkey chili & cornbread 10.95 | birria beef stew 13.95 | cold bar sides market
prickly pear bbq chicken bowl 14.95 | chicken tucsonyaki bowl 14.95

salads & lunch entrées

barrio goddess salad ^{PB Option} 10.95

red leaf & mixed greens, avocado, homemade focaccia croutons, heirloom tomato, corn, cucumber, pink onion, & cotija cheese

dressings: house vinaigrette, balsamic, or green goddess

add: chicken +6.25 shrimp +7.95 steak +7.95 salmon +9.95

chopped cobb salad ^{GF, KF} 16.95

chopped greens, turkey, ham, egg, avocado, & fresh tomato

dressings: house vinaigrette or chipotle ranch

seared ahi tostada ^{GF} 17.95

blue corn tostada, seared ahi, guacamole, greens, fresno chile, carrot, edamame, & ginger soy dressing

chipotle caesar 13.95

romaine, sun dried tomato, chipotle caesar, parmesan & warm pocket bread

add: chicken +6.25 shrimp +7.95

hexagon's house ^{KF, GF} 11.95

tuna or chicken salad arugula, mixed peppers, & balsamic dressing

white bean hummus ^{PB, GF Option} 12.95

warm pocket bread or blue corn chips ^{GF}, veggies, roasted garlic & olive oil

keto pasta ^{GF, KF} 14.95

baked spaghetti squash, feta, basil, house marinara, heirloom tomato

add: chicken +6.25 shrimp +7.95 meatballs +5.95

city bowl ^{PB option, GF} 10.95

black & brown rice, avocado, roasted brussels, pink onion, mango & fresno glaze, plant-based as is or add choice of protein:

add: chicken +6.25 shrimp +7.95 steak +7.95 salmon +9.95

baked mac & cheese 10.95

four cheese with bechamel & house panko **add:** bbq pulled pork +6.95

keto chicken skewers (3) ^{KF, GF} 15.95

artichoke, peppers, zucchini, gremolata & olive, with goddess sauce

freebird chicken & fries ^{GF} 14.95

crispy corn flour chicken tenders, house sauces, & fries

brussels & carne seca ^{KF, GF} 16.95

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

just brussels: brussels & sea salt 9.95

mini chimis banderas 13.95

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

add: sm. guacamole +2.95

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

plant-based tamales with black beans, rice, guacamole, & house salsa

add: plant-based chickpea chorizo +4.25

sandwich specialties

choice of: pantry soup, house salad, or fries

spicy chicken sandwich 16.25

freebird chicken, hot honey slaw, charro sauce, & shaved fresnos

chicken pesto 16.25

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

steak & cheese dip 17.25

tender sliced steak, bechamel & cheese blend, french baguette, ancho au'jus, horseradish mayo, grilled onion & peppers

cubano torta 16.95

slow cooked pulled pork, mustard grilled ham, queso blanco, caramelized onion, & dill pickle chips on house bolillo bread

school garden paninos 16.95

roma-style, house focaccia, fresh mozzarella, chopped arugula, cilantro pesto, balsamic, olive oil, roasted sweet peppers, & tomato

choice of: deli turkey or grinder-style ham, salami, & pepperoni

vegan recipe: just white bean hummus & vegan mozzarella

we are proud supporters of the ua school garden program at tusd

austin's sandwiches **tuna or chicken salad** 12.95

overstuffed sandwich recipe choice on house baked seed bread

with choice of pantry side, soup, or house salad

grilled cheese & soup or side 13.95

triple cheese, house bread, choice of pantry soup, side, or house salad

add: roasted tomato or poblano +.95 ea. bacon +3.25

responsible burgers™

choice of responsible or very responsible ^{PB} burger with fries or greens

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

very responsible: shiitake, beyond burger & vegan cheese ^{PB} +2.95

the jules* 17.95

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

corner market* 16.95

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

tucson is melting* 16.95

house made sourdough, swiss melt, crispy poblano & onion

keto court* ^{KF, GF} 15.95

zero bun, feta, sunnyside egg*, bacon & avocado on wilted spinach

sunnyside egg* +3.25 **double patty*** +5.95 **bacon** +3.25

sides fruit 2.95, mac & cheese, salad, or fries 5.95 each

pizzetta recipes

made to order pantry pizzas | **add:** small side salad of your choice +5.95 | **add:** bacon +3.25 mushroom +.95

cheese 13.25

fresh mozzarella, grated parmesan, & homemade red sauce

la margherita 13.95

heirloom tomato, basil, mozzarella & marinara

spicy chicken 14.95

buffalo sauce, mozzarella, red onion, & ranch

quesabirria overkill 16.25

yes, we did one too, and it's really good!

pepperoni 14.95

add hot honey drizzle +1

the charrovida ^{PB} 15.95

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 16.95

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

noche blanca 15.95

white pizza of olive oil, andouille sausage, mozzarella, & roasted garlic & olive

burrata & arugula 15.25

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

the el tour 15.25

marinated chicken, feta, sun dried tomato, rosemary, herbed gremolata

the g.o.a.t. 15.95

goat cheese, fig, rosemary, arugula & balsamic

carne seca blanca 16.25

el charro carne seca, mozzarella, cotija, grilled poblano, onion, & mushroom

breakfast for lunch

french toast fanatic

house baked bread, la lechera crème, berry good compote & manzanilla maple syrup 13.95

breakfast burrito 9.95

scrambled egg, local flour tortilla, cheese, potatoes, & salsa

sub: tofu scramble & vegan cheese ^{PB} +4.25

add: avocado +2.25 bacon +2.25

chickpea chorizo ^{PB} +4.95

bandera style:

red, green, & béchamel sauces +3.95

40 east breakfast 12.95

double egg*, bacon or andouille sausage, potatoes, & super seed toast or corn tortillas^{GF}

vegan: tofu scramble & chickpea chorizo ^{PB} +1.95

mc monica sandwich 9.95

toasted english muffin, baked egg, grilled ham, american cheese & breakfast potatoes

barrio avocado toast 10.95

house baked super seed, smashed avocado, cotija, pepitas, olive oil, arugula & balsamic

add: over easy egg +3.25 bacon +3.25 chickpea chorizo^{PB} Option +4.25

salmon citrón toast 17.95

avocado toast, citrus dressed salmon, & capers

café & bar

coffee & tea

with local 4-leaf az coffee & tucson tea co.

\$2.50 coffee best deal in town

4 leaf az cold brew 4

espresso 3.50

el americano 4

cappuccino 4.50

latte 4.50

dulce de leche macchiato 6

vanilla vida 7.50

espresso, almond milk, mexican vanilla

matcha café 5

chai tea latte 5

café tucano 7

double espresso, mexican vanilla, & la lechera

the flin mocha 6

double espresso, la lechera, lbarra cocoa

café de la olla 5

café of clove, orange, cinnamon & piloncillo

matcha tea 4.50

tucson tea co. ask for our tea menu

Seasonal Brews

hot chocolate 4

pumpkin spice latte 5.75

homemade pumpkin syrup, choice of milk

pumpkin crème coldbrew 5.50

cold brew & pumpkin crème cold foam

iced apple crisp espresso 6

shaken espresso with cinnamon & apple

peppermint white

chocolate mocha 6

'Tis The Season

pumpkin trash diet 14

cold brew, vodka, la lechera, pumpkin crème

apple cider sangria 11

white wine, honey crisp apples, & cinnamon

smashed fig dark & stormy 14

muddled fig, myer's dark rum, & ginger beer

tucson toddy 15

del bac bourbon, honey, lemon, & cinnamon

Happier Happy Hours

monday thru friday 2pm-6pm

New! Reverse Happy Hours

friday & saturday 9-close

yes, we cater at our place or yours & deliver with doordash

mimosas

mimosas 8 each

orange, peach, strawberry, mango, prickly pear

mimosa triple flight pick 3 for \$21

bloody mary's

visit our bloody mary bar for weekend brunch

mary's dunn 12

our bloody mary mix, tito's, skewered goods

el papi loco! 19.22

crazy loaded bloody mary, burger slider, freebird

chicken, tito's, skewered goods

cocktails

rio's nuevo 12

vodka, persian cucumber, agave,

lime, soda & mint

temple thyme 14

gin, fresh thyme, lemon, agave & lavender

trash diet 14

cold brew, vodka, la lechera, vanilla crème

tea town 12

peach whiskey, green tea, & peach nectar

the gemshow 14

cazadores silver, blue tea,

triple sec, agave & lime

michelada +4 to any beer

charro margarita house recipe 8

hex cooler 13

tequila, rosemary, citrus, agave,

soda, & turbinado rim

the fox old fashioned 15

tucson's whiskey del bac, bitters,

manzanilla maple syrup & orange zest

beer on tap

dragoon el charro 100th

sonoran amber, tucson 8

ray ray's sonoran tea

sonoran spirit tea, tucson 9.50

salida del sol

fire truck brewery, tucson 7.75

dragoon ipa tucson 8

victory or death ipa

moto sonora, tucson 8

dillinger mango nada

mango sour, tucson 9

moto sonora blonde tucson 8

cerveza modelo mexico 7

michelob ultra usa 7

tucson tap rotators

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, 750ml 8/29

korbel brut, california, 750ml 39

korbel rosé, california, 750ml 39

wine

house pours

chardonnay, cabernet, pinot grigio, sauvignon blanc, merlot, ca, 7.50/25

austin hope cabernet, ca, 69

the prisoner red blend, ca, 75

sonoma cutrere chardonnay, ca, 79

flowers '19 pinot noir, ca, 79

flying leap sangiovese

sonoita, az, 49

la crema chardonnay, ca, 13/48

imagery winery

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

kim crawford sauv blanc, nz, 13/48

az stronghold provisioner

red blend, az, 10/37

cotes de roses rosé, france, 12/44

meiomi pinot noir, ca, 13/48

velvet devil merlot, wa 10/37

kung fu girl riesling, wa, 10/37

antigal malbec uno, argentina, 10/37

specialty agaves

código rosa el charro 100th 22

código origen extra añejo 85

casa dragones joven special 75

cazadores 100th year release 19

patrón alta 35

don julio 1942 37

clase azul 30

flecha azul repo or añejo 14/15

herradura legend 30

agave, but not tequila...

esfuerzo mezcal joven 16

izo sotol 15

izo bacanora 15

mezcal illegal reposado 14

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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. © 10.1.2023 Flores Concepts, LLC

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