

# the monica tonight

## chef arturo's soup recipes

available nightly at 4pm & ask about our seasonal pantry recipes

poblano corn | tomato basil 4.95 cup/9.95 bowl & focaccia | clam chowder 5.95 cup/10.95 bowl  
turkey chili & cornbread<sup>GF</sup> 10.95 | birria beef stew<sup>GF</sup> 13.95

## shareables

**panecito** warm pocket bread, rosemary & olive tapenade, goat cheese, olive oil, balsamic, roasted garlic, & fig preserves 11.95

**spinach artichoke dip**<sup>GF</sup> blue corn chips, salsa 13.95

**keto chicken skewers** (3)<sup>KF, GF</sup> chicken, artichoke, peppers, zucchini, olive tapenade, goddess sauce 15.95

**freebird chicken**<sup>GF</sup> homemade corn flour fried chicken tenders, house sauces, & fries 14.95

**cubano club sliders** (3) carnitas, grilled ham, swiss, mustard, pickles, & sea salt pretzel bread sliders 11.95

**t.g.i.f.'s** lightly fried calamari frites & marinara or veggie frites of zucchini, artichoke, & jalapeño with lemon & homemade chipotle aioli 14.95 ea

**white bean hummus**<sup>PB / GF Option</sup> 12.95

warm pocket bread or blue corn chips<sup>GF</sup>, veggies, roasted garlic & olive oil

**7/11 wings**<sup>GF</sup> buffalo, citron pepper, agave-tapatío, or prickly pear bbq, & veggies **7ct** 11.95 or **11ct** 16.95

**famous brussels & carne seca**<sup>KF, GF</sup> 17.95

brussels tossed with el charro carne seca, sea salt, queso cotija, & lime zest  
**just brussels:** brussels & sea salt 10.95

**mini chimis banderas** 14.95

green chile cheddar minis, red and green sauce, & queso bechamel  
**add:** sm. guacamole +2.95

## salads

### barrio goddess

mixed greens, croutons, avocado, heirloom tomato, corn, cucumber, pink onion, & cotija cheese 10.95

**choice of:** house vinaigrette, balsamic, or creamy goddess dressing **add:** chicken +6.25 shrimp +7.95 steak +7.95 salmon +9.95

### chipotle caesar

crisp romaine, sun dried tomato, chipotle caesar dressing, shaved parmesan, & warm pocket bread **choice of:** chicken 16.95 with shrimp 17.95

### seared ahi tostada<sup>GF</sup>

blue corn tostada, seared ahi, guacamole, greens, fresno chile, carrot, edamame, crispy rice, & ginger soy dressing 17.95

**steak & frites for 2**<sup>GF</sup> double new york strip, double frites, broccolini gremolata, ancho gravy, & peppercorn au 'poivre 59.95

## monica's kitchen

each served with wilted spinach, wild grain rice, homemade mashed potatoes & french onion gravy

**short rib rústico**<sup>GF</sup> braised short rib\* & rosemary ancho au'jus 24.95

**stuffed chicken a la monica**<sup>GF</sup> spinach & artichoke stuffed chicken with parmesan and herbed gremolata 22.95

**ny steak la monica**<sup>GF</sup> pan seared ny\* & au poivre peppercorn sauce 24.95

**salmon citrón**<sup>GF</sup> seared salmon\*, citrus chimichurri, & shaved lemon 24.95

## more monica

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

**keto pasta**<sup>GF, KF</sup> baked spaghetti squash, feta, basil, house marinara, heirloom tomato 15.95 **add:** meatballs +5.95

**sonoran lasagna**<sup>GF</sup> layered corn tortillas, queso, red sauce, spinach, sonoran rice, black beans, crema, cilantro, & pink onion 15.95

**tia's vegan pasta**<sup>PB</sup> fideo pasta or keto with spinach (+2), chickpea chorizo, shiitake, kalamata, artichoke, tomato, gremolata 15.95

**rosa risotto** arborio rice, heirloom tomato butter sauce, broccolini, garlic, basil, shiitake mushroom, & fresh parmesan 15.95

**hola hemp® tamales**<sup>PB</sup> with black beans, rice, guacamole, & house salsa 13.95(1)/18.95(2) **add:** chickpea chorizo<sup>PB</sup> +4.25

**far east noodle** lo mein noodle, soy ginger sauce, peppers, scallion, sesame, edamame & crispy rice noodle 14.95

**add:** seasoned chicken +6.25 togarashi seared ahi +8.95 korean style steak +7.95

## responsible burgers™

choice of responsible recipe or vegan very responsible<sup>PB</sup> burger with fries or greens

**responsible:** 70% grass-fed beef & 30% shiitake mushroom **very responsible**<sup>PB</sup>: shiitake, pea protein & vegan cheese<sup>PB</sup> +2.95

**the jules\*** our responsible burger on house focaccia, 3 cheese blend, grilled onion, arugula, & dijon mayo 17.95

**corner market\*** our responsible burger on brioche bun, american cheese, charro sauce, pickle, L.T.O. 16.95

**tucson is melting\*** house made sourdough, swiss melt, crispy poblano & onion 17.95

**spicy chicken sandwich** freebird chicken, hot honey slaw, charro sauce, & shaved fresnos 16.25

**extras:** 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, parmesan, & red sauce

**la margherita** 13.95

heirloom tomato, basil, mozzarella & marinara

**spicy chicken** 14.95

buffalo sauce, mozzarella, red onion, & ranch

**quesabirria overkill** 16.95

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

**pepperoni** 14.95

add hot honey drizzle +1

**the charrovida**<sup>PB</sup> 16.95

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

**prickly pear bbq** 15.25

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

**meat at the monica** 16.95

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

**noche blanca** 16.25

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

**burrata & arugula** 15.95

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

**rodeo drive thru** 16.25

crispy fried chicken, bacon, grilled onion peppercorn ranch, house aioli

**the g.o.a.t.** 15.95

goat cheese, fig, rosemary, arugula & balsamic

**carne seca blanca** 16.95

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

# 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 maria  
cookies & homemade custard

## 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

hot chocolate 4

### Seasons in The Sun

viva adia 13

aperol, prosecco, soda, red & blue berry good

pineapple under the sí! 15

pineapple, coconut, bacardi & malibu rums,  
citrus, agave & real coconut sugar rim

watermelon sugar 14

watermelon nectar, tito's vodka, agave soda,  
hot honey, fresh mint, salty sweet rim

tucson side hustle 15

tucson's own whiskey del bac, arizona hot  
honey, lemon, fresno, and ginger ale

secret garden 15

fresh cucumber, lime, and mint margarita  
with flecha azul silver, agave, & green garnish

### Mocktail Square

tamarindo cooler 8.50

citrus, agave, mineral water, tamarindo

ginger yell 8.50

ginger, lime, agave, fresh thyme, & soda

bonfire 8.50

chile, lime, pineapple & agave soda

### Happier Happy Hours

monday thru friday

2pm-6pm

yes, we cater at our place  
or yours & we deliver thru  
select third party apps

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. © 2.19.2024 Flores Concepts, LLC

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

### 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

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, 15/52

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 100<sup>th</sup> 22

código origen extra añejo 85

casa dragones joven special 75

cazadores 100<sup>th</sup> year release 19

don julio 1942 37

clase azul 30

flecha azul blanco,  
reposado, or añejo 14/15/16

herradura legend 30

patrón alta 35

### agave culture...

esfuerzo mezcal joven 16

izo sotol 15 izo bacanora 15

mezcal illegal reposado 14