# #monica tonight

# <u>chef's pantry soups</u> 5.95 cup or 10.95 bowl with homemade focaccia or combread

rotating recipes include: seasonal bisque | chef's clam chowder tomato basil | chicken noodle | poblano corn chowder homemade turkey chili | birria beef stew | vegan chili (featuring corn chips)

# shareables

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

spinach artichoke dip GF blue corn chips, salsa 13.95

keto chicken skewers (3)KF, GF chicken, artichoke, peppers, zucchini, olive tapenade, goddess sauce 15.95

freebird chicken GF 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 12.95

Calamari lightly fried calamari, shaved jalapeño, lemon, & arugula with marinara & homemade chipotle aioli 15.95 ea

# savory sweet potato fries of

rosemary & shaved parmesan with avocado citrus aioli 8.95

7/11 Wings choice of: buffalo, citron pepper, agave-tapatio, or prickly pear bbq, with sliced veggies & ranch 7ct 11.95 or 11ct 16.95

#### famous brussels & carne secak, GF 17.95

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

#### mini chimis banderas

green chile cheddar minis, red and green sauce, & queso bechamel 14.95 add: sm. guacamole +2.95

whipped feta & honey finished with olive oil, toasted pepitas, & served with homemade pizzetta bread 13.95

#### salads

#### seared ahi tostada

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

#### 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 +8.95 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

#### sunset steak salad@

roasted vegetable salad with butternut squash, charred corn, fresh avocado, cilantro, grilled poblano, onion, lime zest, queso fresco and sliced steak with cilantro chimichurri 19.95

#### monica's kitchen

each served with wilted spinach, choice of homemade mashed potatoes with rosemary ancho gravy or french fries (sub sweet potato fries +1)

Short rib rústico GF braised short rib\* & rosemary ancho au'jus 25.95

rosemary roasted 1/2 chicken GF half chicken with rosemary gravy 24.95

ny steak la monica GF pan seared ny\* & housemade gravy 25.95

salmon citrón GF seared salmon\*, citrus chimichurri, & shaved lemon 25.95

#### more monica

keto pasta GF, KF baked spaghetti squash, feta, basil, house marinara, heirloom tomato 16.95 add: meatballs +5.95 SONOran lasagna GF layered corn tortillas, queso, red sauce, spinach, sonoran rice, black beans, crema, cilantro, & pink onion 17.95 add: chicken +6.25 shrimp +7.95 steak +7.95

tia's vegan pasta PB fideo pasta or keto with spinach (+2), chickpea chorizo, shiitake, kalamata, artichoke, tomato, gremolata 17.95

### pollo parma & risotto

breaded chicken breast, arborio rice, heirloom tomato & parmesan butter sauce, broccolini, shiitake mushroom 22.95 (vegetarian risotto without chicken 17.95)

Win in rome rigatoni pasta, torn prosciutto, fresh burrata, charred broccolini, balsamic, olive oil & dried rosemary leaf 18.95

hola hemp® tamales with black beans, rice, guacamole, & house salsa 13.95(1)/18.95(2) add: chickpea chorizoPB +4.25

far east noodle to 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

# <u>responsible burgers</u>"

choice of responsible recipe or vegan very responsible PB burger with fries or greens (sub sweet potato fries +1)

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

the jules\* our responsible burger on house focaccia, swiss, 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

the impala\* brioche bun, bbq sauce, billionaire bacon, crispy onion, & cheddar 17.95

tucson is melting\* house made sourdough, swiss melt, crispy poblano & onion 16.95

Spicy chicken sandwich freebird chicken, hot honey slaw, charro sauce, & shaved fresnos 16.25 extras: sunnyside eqg\* +3.25 double patty\* +5.95 bacon +3.25 sides: fruit 2.95, mac & cheese 6.95, side salad 5.95, regular fries 5.95, sweet potato fries 6.95

#### 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.

que chile 16.95 roasted green chile, gremolata olive oil, cilantro, queso blanco & cheddar

#### the ticket cake

double chocolate cake with chocolate ganache and crème sugar center

our chef's craft desserts we keep the flavor fresh - inquire

charro tres leches

vanilla, chocolate, strawberry, and more rotating recipes - inquire

#### pepperoni 14.95 add hot honey drizzle +1

nuevo vida PB 16.95

roasted green chile & fig, chickpea chorizo, gremolata olive oil, roasted tomato, fresh basil

#### prickly pear bbq 15.25

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

#### meat @ the monica 17.95

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

# bakery & desserts

the banana party

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

famous tortilla cookie

our own vanilla tortilla cookie recipe skillet baked and served warm with our homemade horchata whipped crème (please allow extra time for perfection)

# burrata & arugula 16.25

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

via del congress 17.95 prosciutto, andouille sausage, bechamel crème, roasted tomato, chile crisp, gremolata, & broccolini

> the g.o.a.t. 16.25 goat cheese, fig, rosemary, arugula & balsamic

carne seca blanca 17.95

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

#### 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

monica's pastries rotating recipes & croissants - inquire

# bar monica

#### mimosas

mimosas 8 each orange, peach, strawberry, mango, prickly pear mimosa triple flight pick 3 for \$21 monica's mimosa tower 12 mimosas for \$75 (3 person min.)

#### bl<u>oody mary's</u>

visit our bloody mary bar for weekend brunch mary's dunn 13 tito's, our bloody mary mix, skewered goods

el papi loco! 19.22 crazy loaded bloody mary, burger slider, freebird chicken, tito's, skewered goods

# <u>cocktails</u>

rio's nuevo 13

vodka, persian cucumber, agave, lime, soda & mint

ciao cowboy 16

whiskey del bac dorado, agave-basil syrup, citrus, basil leaf & lemon

temple thyme 14 gin, fresh thyme, lemon, agave & lavender

trash diet 14 cold brew, vodka, la lechera, vanilla créme

screw the diet 15

change it up and add baileys irish crème & screwball peanut butter whiskey to our trash diet

tea town 14

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 azul cooler 15

flecha azul blanco tequila, rosemary, citrus, agave, soda, & turbinado rim

the fox old fashioned 16 tucson's whiskey del bac, bitters, manzanilla maple syrup & orange zest

# <u>sí sangria!</u>

20oz vaso of barcelona's favorite recipe 15

#### <u>beer on tap</u>

dragoon el charro 100<sup>th</sup> sonoran amber, tucson 8

ray ray's sonoran tea sonoran spirit tea, tucson 9.50

dragoon ipa tucson 8

motosonora brews belly tank blonde tucson 8 victory or death ipa tucson 8

cerveza modelo mexico 7 michelob ultra usa 7 tucson tap rotators inquire

# Mocktail Square

tamarindo cooler 8.50 citrus, agave, mineral water, tamarindo ginger yell 8.50 ginger, lime, agave, fresh thyme, & soda min mimosa 7.50 an orange mimosa without the alcohol

# ask For Our...

special wine, bubbles, tequila, & agaves menu

Happier Happy Hours monday thru friday 2-6pm

# Catering

we cater at our place or yours & we deliver thru select 3rd party apps!

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

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

coffee 3

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

matcha tea 5

chai tea latte 5

café tucsano 7

double espresso, mexican vanilla, & la lechera the flin mocha 6 double espresso, la lechera, Ibarra cocoa café de la olla 5

café of clove, orange, cinnamon & piloncillo local teas ask for our tea menu

hot chocolate 4

la monarca café de la olla mexican cafécito hot 5 or iced crème 6 mildly sweet coffee with hints of clove, cinnamon, anise & roasted orange

# Spritz' The Season

twice the fun "le grand" 20oz glasses viva adia 14 aperol, prosecco, soda, red & blue berry good

cranberry nice 14 aperol, cranberry, hint of rosemary & orange

melon sugar 14 aperol, watermelon nectar, mint & agave

honey lemon spritz 14 aperol, citrus nectar, & honey

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

PB plant-based GF gluten free KF keto friendly