

the monica™ tonight

visit our chef's pantry for tonight's charcuterie, soups, & fresh pastries!

chef's pantry soup recipes

5.95 cup or 10.95 bowl with homemade focaccia or cornbread ^{GF}

seasonal | clam chowder | tomato basil ^{GF} | chicken noodle | poblano corn chowder ^{GF} | homemade turkey chili ^{GF} | birria beef stew ^{GF} | vegan chili ^{PB/GF}

shareables

panecito warm pocket bread, rosemary & olive tapenade, goat cheese, olive oil, balsamic, roasted garlic, & seasonal 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} crispy corn flour chicken tenders, sauces, & french 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 16.95

savory sweet potato fries ^{GF} rosemary & shaved parmesan with avocado citrus aioli 8.95

7/11 wings ^{GF} **choice of:** buffalo, citron pepper, sonoran dry rub, agave-tapatío, or prickly pear bbq, with veggies & ranch **7ct** 12.95 or **11ct** 17.95

famous brussels & carne seca ^{KF, GF} 17.95
brussels tossed with el charro carne seca, sea salt, queso cotija, & lime zest
just brussels ^{GF, PB}: 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 ^{GF}

blue corn tostada, seared ahi*, guacamole, greens, fresno chile, carrot, edamame, crispy rice, wasabi, & ginger soy dressing 18.95

barrio goddess

mixed greens, croutons, avocado, heirloom tomato, corn, cucumber, pink onion, & cotija cheese 11.95

choice of: house red wine vinaigrette or creamy goddess dressing
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

chipotle caesar

fresh romaine, house recipe chipotle caesar dressing, sun dried tomato, shaved parmesan, & homemade warm pocket bread 11.95
add: chicken +6.95 or shrimp +7.95 steak* or salmon +9.95

the sunset salad ^{GF}

roasted vegetable salad of butternut squash, charred corn, fresh avocado, cilantro, grilled poblano, onion, lime zest, queso fresco, & chimichurri 11.95
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

monica's kitchen

kitchen recipes served with seasonal vegetable and choice of mashed potatoes with rosemary ancho gravy or french fried frites (fries) with gravy (sub sweet potato fries +1)

short rib ^{GF} braised short rib* & rosemary ancho au'jus 29.95

rosemary roasted ½ chicken ^{GF} half chicken with rosemary gravy 26.95

salmon citrón ^{GF} seared salmon*, citrus chimichurri, & shaved lemon 28.95

steak la monica ^{GF} pan seared ny steak*, choice of potato, & housemade gravy 28.95

more monica

tucson beefsteak shaved ny steak* on warm baguette, grilled onion & mild green chile, provolone, horseradish mayo, & ancho au'jus dip 18.95

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

sonoran lasagna ^{GF} layered corn tortillas, queso, red sauce, spinach, sonoran rice, black beans, crema, cilantro, & pink onion 17.95
add: chicken +6.95 shrimp +7.95 steak or salmon +9.95

italian pantry roma sandwich on parmesan focaccia, with shaved prosciutto, ham, salami, mortadella, pistachio pesto, arugula, & provolone 17.95

steak diane omelette chef's diane sauce, shaved ny steak*, shiitake mushroom, swiss, & choice of arugula salad or french fries 19.95

rey's risotto ^{GF} arborio rice, parmesan butter sauce, heirloom tomato, broccolini, shiitake mushroom 13.95 **add** chicken +6.95 **add** shrimp +7.95

win in rome rigatoni pasta, torn prosciutto, andouille sausage, ham, fresh burrata, charred broccolini, balsamic, olive oil & dried rosemary 18.95

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

far east noodle lo mein noodle, soy ginger sauce, peppers, scallion, sesame, edamame & crispy rice noodle 14.95
add: chicken +6.95 togarashi seared ahi +8.95 korean style steak +8.95

responsible burgers™

70/30 grass-fed beef & shiitake burgers* with french fries or house salad (sub sweet potato fries +1)
add to any burger: sunnyside egg* +2.95 double patty* +6.95 bacon +3.25 avocado +2.50

the jules* our signature responsible burger™ on homemade focaccia, swiss, grilled onion, arugula, & dijon mayo 17.95

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

corner market* brioche bun, american cheese, charro sauce, pickle, L.T.O. 16.95

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

very responsible ^{PB} 100% vegan burger of shiitake, pea protein, & spice with vegan cheese, sauce, lettuce, tomato, & grilled onion 17.95

sides: fruit 2.95, mac & cheese 6.95, side salad 5.95, regular fries 5.95, sweet potato fries 6.95

pizzetas, desserts, & cocktails >>

pizzetta recipes

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

cheese 13.75

fresh mozzarella, parmesan, & red sauce

pepperoni 14.95

add hot honey drizzle +1

la margherita 13.95

heirloom tomato, basil, mozzarella & marinara

spicy chicken 15.95

buffalo sauce, mozzarella, red onion, & ranch

quesabirria overkill 16.95

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

meat @ the monica 17.95

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

charrovida ^{PB} 17.95

vegan mozzarella, marinara, chickpea chorizo, sautéed onion, red & green bell peppers, & fresh herbs

prickly pear bbq 15.95

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

burrata & arugula 16.25

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

la blanca 16.25

homemade white sauce, fresh mozzarella, queso fresco, fresh herbs, & pistachio pesto

carne seca blanca 17.95

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

the g.o.a.t. 16.25

goat cheese, fig, rosemary, arugula & balsamic

bakery & desserts

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

the banana party

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

café de la olla tiramisú

orange and clove coffee dipped mexican maría cookies & homemade custard

visit our pantry for more desserts & pastries

game changer cake ^{GF, PB}

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

chocolate game changer ^{GF, PB}

our plant-based, gluten-free cake made with mexican chocolate

the tortilla cookie™

our famous recipe made with sonoran tortilla flour

bar monica

coffee & tea

delicious local & mexican roasted coffees

coffee bar: médium roast, dark roast, decaf, or café de la olla 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 latte 5

chai tea latte 5

café tucano 7

double espresso, mexican vanilla, & la lechera

the flin mocha 6

double espresso, la lechera, Ibarra cocoa

local maya teas assorted blends

homemade mexican

hot chocolate 4.50

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

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.)

bloody mary's

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

cocktails

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

still g.i.n., fresh thyme, lemon, agave & lavender

trash diet 14

cold brew, vodka, la lechera, vanilla crème

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

sí sangria!

20oz vaso of barcelona's favorite recipe 15

beer on tap

dragoon el charro 100th

sonoran amber, tucson 8

ray ray's sonoran tea

sonoran spirit tea, tucson 9.50

dragoon ipa tucson 8

motosonora

belly tank blonde tucson 8

motosonora

victory or death ipa tucson 8

cerveza modelo mexico 7

michelob ultra usa 7

barrio beer rotator inquire

pueblo vida rotator inquire

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

Happier Happy Hours
special happy hour menu
monday thru friday 2-6pm

Catering?

yes, we cater full service
food & beverage menus
at our place or yours!

Delivery?

yes, with doordash!

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

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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. © 3.12.2025 Flores Concepts, LLC Note: Parties of 6 or more are subject to a 20% mandatory service charge of the pre-tax total