

lunch at the monica™

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

chef's pantry soups

5.95 cup or 10.95 bowl with homemade focaccia or cornbread

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

savory sweet potato fries^{GF}

rosemary & shaved parmesan with avocado citrus aioli 8.95

mini chimis banderas 14.95

green chile cheddar chimis with red, green, & béchamel queso sauces
add: sm. guacamole +2.95

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, sauces, & french fries

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

whipped feta & honey 13.95

finished with olive oil, toasted pepitas, & served with homemade pizzetta bread

salads & lunch entrées

barrio goddess salad ^{PB Option} 11.95

red leaf & mixed greens, avocado, homemade focaccia croutons, heirloom tomato, corn, cucumber, pink onion, & cotija cheese
dressings: house red wine vinaigrette or green goddess
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

ginger chicken salad^{GF} 16.95

chopped greens, ginger soy dressing, fresh orange, cilantro, crispy rice noodle

seared ahi tostada^{GF} 18.95

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

chipotle caesar 11.95

romaine, sun dried tomato, shaved parmesan, & warm pocket bread
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

sonoran fried rice^{GF} 16.95

choice of grilled chicken or shrimp, fried rice, korean sauce, andouille, poblano, mixed veggies, chives, & chipotle aioli **add:** over easy egg* +2.95

chopped cobb salad^{GF, KF} 17.95

chopped greens, turkey, ham, egg, avocado, & fresh tomato.
dressings: house vinaigrette, balsamic, or chipotle ranch

the sunset salad^{GF} 11.95

roasted vegetable salad with cucumber, butternut squash, charred corn, fresh avocado, cilantro, grilled poblano, onion, lime zest, queso fresco, and chef's herbed chimichurri sauce
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

city bowl^{PB option, GF} 11.95

black & brown rice, avocado, roasted brussels, pink onion, mango & fresno glaze, plant-based as is or add choice of protein:
add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

bbq pork mac & cheese 17.95

four cheese blend baked with house panko & tender bbq pork

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

prickly pear bbq chicken bowl^{GF} 14.95

tangy prickly pear bbq sauce, grilled peppers, sonoran rice, black beans, roasted corn pico salsa, & fresh guacamole

7/11 wings^{GF}

choice of recipe:

buffalo, citron pepper, agave-tapatío, sonoran dry rub, or prickly pear bbq with sliced veggies & ranch 7ct 12.95 or 11ct 17.95

sandwich plates

choice of: house salad or french fries

sub: pantry soup +2.95, sub sweet potato fries +1

spicy chicken sandwich 16.25

crispy chicken, hot honey slaw, pickles, charro sauce, & shaved fresnos

chicken pesto 16.95

grilled chicken, toasted baguette, mozzarella, sautéed spinach, cilantro pesto, mayo, & roasted sweet peppers

tucson beefsteak 18.95

shaved new york steak* on warm baguette, grilled onion & mild green chile, provolone, horseradish mayo, & ancho au jus dip

cubano torta 17.25

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

tucson's turkey blt croissant 15.95

homemade croissant, turkey, bacon, rosemary avocado aioli, & l.t.o.,

austin's sandwiches tuna or chicken salad 13.95

overstuffed sandwich on homemade sonoran grains bread & choice of side

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

italian pantry 17.95

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

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^{PB} 17.95

sides

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

pizzetas, breakfast, & cocktails >>

breakfast for lunch

steak, eggs, & choice

ny strip steak*, two eggs any style*, and choice of: breakfast salad ^{KF} or breakfast potatoes 22.95

charro breakfast burrito 11.95

egg, flour tortilla, cheese, potatoes, & salsa

sub: tofu scramble & chickpea chorizo ^{PB} +4.25

cheese omelette 16.95

super seed toast or corn tortillas^{GF} & breakfast potatoes or simple salad ^{KF} egg whites only +3

add: avocado +2.50 bacon +3.25 peppers or spinach +1.75 ham, sausage, or chickpea chorizo ^{PB} +4.25

the best avocado toast 13.95

house-baked multi grain toast, avocado, queso cotija, pepitas, olive oil, arugula & balsamic 13.95

add: easy eggs +5.95 bacon +3.25

chickpea chorizo +4.25 ^{PB} Option

40 east breakfast 14.75

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

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

pancakes 13.95

vanilla bean batter, manzanilla syrup

mc monica sandwich 12.95

toasted english muffin, grilled egg & ham, american cheese, & house potatoes or salad

smoked salmon toast

housemade seed toast, smoked salmon, avocado, capers, citrus, olive oil, arugula & crème fraiche 18.95

pizzetta recipes

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

cheese 13.75

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, cilantro?

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

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 tucsano 7

double espresso, mexican vanilla, & la lechera

the flin mocha 6

double espresso, la lechera, lbarra 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

no 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

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