

weekend brunch 8am to 3pm

sweet tooth

more desserts & sweets on the back page & at the counter

warm horchata cinnamon roll 8.95

mexican chocolate crème croissant 7.95

baked tortilla cookie & crème

our family recipe, cinnamon & sugar, horchata whipped crème 8.95

muchas graca

acai, berries, banana, coconut, & vanilla almond granola 7.95

visit our pantry for seasonal sweets, pastries, puddings, scones, & more

more sweets, smoothies, & acai on back >

shareables ☺

brunch board

a shareable platter of fresh baked croissants, toasts, bacon, waffles, mexican chocolate crème, preserves, & fresh fruit 14.95

savory sweet potato fries GF

rosemary & shaved parmesan with avocado citrus aioli 8.95

mini chimis banderas

green chile cheddar mini chimis with red, green, & homemade béchamel queso sauces 14.95 add: sm. guacamole +2.95

keto chicken skewers KF, GF

artichoke, peppers, zucchini, gremolata & olive tapenade, with goddess sauce, three per order 15.95

whipped feta & honey

olive oil, toasted pepitas, hot honey, & house pizzetta bread 13.95

cubano club sliders (3)

carnitas, grilled ham, swiss, mustard, & pickles, on pretzel bread 13.95

pantry soups

5.95 cup or 10.95 bowl with homemade focaccia or combread GF

seasonal soup, chicken noodle, beef chili,

tomato, clam chowder, & seasonal vegan PB/GF

7/11 wings

choice of recipe with fresh veggies & ranch or bleu cheese GF

7ct 12.95 or 11ct 17.95

buffalo, citrón pepper, sonoran dry rub,

“los gatos wild sauce”, or prickly pear bbq

salads

barrio goddess salad PB Option

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

dressings: house vinaigrette, balsamic, or green goddess 11.95

add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

chipotle caesar

romaine, sun dried tomato, parmesan, & focaccia croutons 11.95

add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

the sunset salad GF

finally, a chopped salad to cheer about! fresh avocado, chickpea,

cucumber, butternut squash, peppers, corn salsa, cilantro,

poblano, onion, feta, chimichurri goddess & lime zest 12.95

add: chicken +6.95 shrimp +7.95 steak* or salmon +9.95

spinach & fig GF

fresh spinach, dried fig, glazed pecans, butternut squash,

red onion, maple-apple vinaigrette, goat cheese & quinoa 13.95

add: chicken +6.95 shrimp +7.95 salmon +9.95

brunch recipes

homemade brioche french toast - classic or tiramisu recipes

classic: mixed berries, whipped crème, & manzanilla maple syrup 13.95 stuffed tiramisu recipe with french crème & cocoa 16.95

40 east breakfast PB Option

2 eggs*, choice of bacon or breakfast sausage, breakfast potatoes, & homemade toast or corn tortillas GF 14.25

sub: vegan 40 east tofu scramble & chickpea chorizo PB +3.95

vanilla bean pancakes (2)

homemade manzanilla-maple syrup & horchata whipped crème 13.95 | a la carte 7.95 ea. | add: egg +2.95 bacon or sausage +3.95

more pancakes: bananas foster, chocolate chip, or blueberry +2.25 each

monica’s avocado toast PB Option

house bread, avocado, queso cotija, pepitas, olive oil, arugula & balsamic 13.95

add: 2 eggs +3.95 bacon, breakfast sausage, or chickpea chorizo PB +3.95

smoked salmon toast

house baked super seed toast, smoked salmon*, avocado, capers, citrus, olive oil, arugula & crème fraiche 18.95

a real chipotle bowlGF, PB option

cilantro white rice & black beans (or lettuce only), guacamole, peppers, queso fresco, pico corn salsa, & real chipotle crema

prickly pear chicken 15.95 pork carnitas 15.95 beef birria 16.95 shrimp 16.95 steak* or salmon 18.95

plant-based recipe of hola hemp® vegan tamal with salsa verde (no dairy) PB 17.95

croque la monica

sunnyside egg*, pressed croissant, béchamel queso, pork carnitas, pink onion, & breakfast salad or potatoes 16.95

the egg mc monica

local english muffin, fried egg*, grilled ham, american cheese & breakfast potatoes 12.95

charro breakfast burrito

scrambled egg, local tortilla, cheese, breakfast potatoes, & salsa 11.95

add: avocado +2.50 bacon, sausage, or chorizo +3.95 quesabirria style with melted cheese & beef birria +6.95

add: bandera style red, green, & béchamel sauces +3.95 sub: vegan burrito tofu scramble & chickpea chorizo PB +3.95

tamale eggs benedict GF

two poached eggs*, grilled corn tamal, poblano hollandaise, wilted spinach, frijoles refritos, & breakfast salad 17.95

add: avocado +2.50 bacon +3.95 chorizo +3.95 pork carnitas +5.95 shredded beef birria +6.95

freebird chicken & fries GF crispy chicken tenders, sauces, & french fries 15.95

chicken & croffles

crispy corn flour chicken, french pressed croissant waffles with fig jam, billionaire bacon, & house maple syrup 17.95

house omelette

3 egg omelette with choice of cheese, homemade sourdough toast or corn tortillasGF & breakfast potatoes or simple salad KF 16.95

add: egg whites only +3 avocado +2.50 bacon, ham, sausage, or chorizo +3.95 peppers, mushrooms, or spinach +1.75

brunch skilletsc

choice of recipe with two eggs scrambled or easy*

steak* & eggs sliced new york, breakfast potatoes, refried beans, queso fresco, chipotle aioli & choice of toast or tortillas 19.95

chorizo & eggs breakfast potatoes, refried beans, cilantro, queso fresco, pico salsa & choice of toast or tortillas 17.95

b keto bacon, egg, beef birria, & breakfast sausage, with avocado & queso fresco (no potatoes/toast) 18.95

vegan vida hola hemp® tamal, chickpea chorizo & tofu scramble, black beans, guacamole, salsa verde & vegan cheesePB 18.95

chilaquiles GF red &or green sauce, double egg, avocado, frijoles refritos, pink onion, cilantro, queso fresco & crema 15.95

add: bacon, sausage, or chorizo +3.95 grilled chicken 6.95 beef birria +6.95 chimichurri shrimp +7.95 steak* or salmon +9.95

sandwich boards

choice of: french fries or house salad

sub: pantry soup +2.95 or savory sweet potato fries +1.75 gluten free bread/bun +1

spicy chicken sandwich crispy chicken, hot honey slaw, charro sauce, fresno chile, & cornichon pickles 16.25

chicken pesto on focaccia or baguette, mozzarella, spinach, fresh basil, cilantro pesto aioli, & roasted sweet peppers 16.95

turkey blt choice of homemade focaccia, sourdough toast, or croissant, turkey, bacon, & rosemary avocado aioli 15.95

grilled cheese & soup or salad triple cheese, homemade sourdough, choice of tomato soup or side salad 13.95

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

responsible burgers™

choice of: french fries or house salad

responsible burger™ a better for you beef burger patty of 70/30 grass-fed beef & shiitake mushroom*

sub: savory sweet potato fries +1.75 sub: mac & cheese +2.95 gluten free bread/bun +1

the jules* homemade focaccia, swiss, grilled onion, arugula, & dijon mayo 17.95

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

very responsible vegan shiitake & pea protein burger, brioche, vegan cheese, sauce, L.T.O., & grilled onionPB 17.95

burger adds: sunny egg* +2.95 extra burger patty* +6.95 bacon +3.95 chorizo +3.95 avocado +2.50

handmade pizzetas

add: small barrio or caesar salad +5.95 | add: bacon, chorizo, sausage, or pepperoni +3.95 | add: peppers, mushrooms, or spinach +1.75

brunch pizzetta

egg, bacon, breakfast sausage, ham, mozzarella, parmesan, bell peppers, onion, chipotle aioli, & white sauce 16.95

cheese

fresh mozzarella, parmesan, & red sauce 13.75

pepperoni

mozzarella, house red sauce 14.95 add hot honey drizzle +1

la margherita

heirloom tomato, basil, mozzarella & marinara 13.95

quesabirria overkill

yes, we did one too and it's really good 16.95

spicy chicken

buffalo sauce, mozzarella, red onion, & ranch 15.95

prickly pear bbq

bbq chicken, mozzarella, cilantro, & crispy onion strings 15.95

the g.o.a.t.

goat cheese, fig, herbed gremolata, arugula & balsamic 16.25

charrovida PB

vegan mozzarella, marinara, chickpea chorizo, mushroom & peppers 16.95

meat @ the monica

mozzarella, pepperoni, sausage, meatball, ham, bacon, & salami 17.95

el charro carne seca blanca

carne seca, mozzarella & cotija, poblano, onion, & mushroom 17.95

sausage n’shroom

italian sausage, sautéed mushrooms, pistachio pesto, parmesan, mozzarella, garlic sauce, basil, & olive oil gremolata 16.95

coffee, tea, matcha & more

local az & mexican roasted coffees & teas

byoc coffee bar:
médiuM roast, dark roast,
decaf, or café de la olla 3.75
4-leaf az cold brew 4.50
espresso 4

matcha tea latte 6
matcha espresso café 6
lavender matcha latte 7
prickly pear matcha 7
holiday spiced latte seasonal-ask
dulce de leche macchiato 6
chai tea latte 5
vanilla vida 7.50
double espresso, almond milk, mexican vanilla

café tucsaNO 7
double espresso, mexican vanilla, & la lechera
the flin mocha 6
double espresso, la lechera, lbarra cocoa
local maya teas assorted blends
mexican hot chocolate 4.50

bakery & desserts

recipes change daily & seasonally, please inquire

the ticket cake
double chocolate cake with chocolate
ganache and crème sugar center
the banana party[☺]
mom's banana pudding with vanilla
wafer cookie & whipped crème
smashed oreo pudding[☺]
creamy chocolate, oreos, & whipped crème
cookies - always
we always have fresh baked cookies, from
oatmeal to chocolate chip to our famous
tortilla cookies, and we can make more!
game changer cake^{GF, PB}
plant-based, gluten-free vanilla cake recipe
café de la olla tiramisú
orange and clove coffee dipped mexican
maría cookies & homemade custard
limoncello tiramisú

smoothies & acai

take care of you at the monica | 7.95 ea

green dolphin
almond milk, pea protein, spinach,
vanilla, agave, & spirulina
mango tango
oj, mango puree, coconut milk, tajín,
pineapple, banana, turmeric, & ginger
the wildcat
mixed berries, beet powder,
orange juice, agave & fresh mint
the tumamocker
mexican chocolate, peanut butter,
banana, pea protein, vanilla, & coconut
bye 'bucks
coffee nectar, almond milk, pea
protein, & mexican chocolate
muchas gracaIs
acai, berries, banana, coconut,
& vanilla almond granola

the bar @ the monica

café cocktails

trash diet 14
cold brew, vodka, la lechera & vanilla crème
holiday crash diet market
seasonal flavors, cold brew or espresso or both, spirts – ask us!
screw the diet 15
baileys & screwball peanut butter whiskey, cold brew,
la lechera & vanilla crème
chocolate espresso martini 15
spain's licor 43 chocolate liqueur, absolut vanilla vodka, crème
dulce de leche martini 14
espresso, mexican caramel coffee liqueur,
lechera crème & salty sugar rim
classic carajillo 13
licor 43, espresso, orange twist

cocktails

the real rio nuevo 14
weber ranch agave vodka, english 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
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 (mocktail available)
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
tommy's ranch water 14
insolito blanco tequila, saratoga sparkling mineral water, citrus
rosa patrón cooler 14
patrón silver, prickly pear cactus nectar, fresno, rose water & soda

Catering? Delivery? Yes!

we cater at our place or yours & we doordash

wine

wine wednesdays - ½ off all bottles
house pour
cabernet, merlot, chardonnay, pinot grigio, sauv blanc, ca 9/29
quest proprietary cabernet, ca 12/44
provisioner red blend, az, 10/37
leco punk rioja tempranillo, spain 11/40
piattelli malbec, argentina 11/37
la crema pinot noir, ca 13/48
kung fu girl riesling, wa 10/37
justin chardonnay, sonoma coast 15/51
la crema chardonnay, sonoma coast 12/44
kim crawford sauvignon blanc, marlborough 13/48
g. bertrand cotes de roses rosé, france 13/48

bubbles & proseccos

ruffino prosecco, italy 750ml 10/37
kim crawford prosecco, italy 35
mas fi cava brut or rosé, spain 9/29
ciao bella prosecco, italy 750ml 34
it's a headsnapper prosecco rosé, italy 750ml 32
kylie minogue prosecco rosé, italy 750ml | 49
tiamo prosecco, italy 750ml | 36
mionetto alcohol removed prosecco, italy 750ml | 36
gh mumm champagne, france 750ml 99
veuve clicquot brut champagne, france 750ml 150

beer on tap

dragoon el charro 100th sonoran amber, tucson 8
ray ray's sonoran tea spirited tea, tucson 9.50
dragoon ipa tucson 8
motosonora belly tank blonde tucson 8
victory or death ipa motosonora, tucson 8
cerveza modelo especial mexico 8
michelob ultra usa 7
local rotators by: barrio beer, pueblo
vida, motosonora, & more inquire

Happy Happy Hours[☺]

monday thru friday 2-6pm[☺]
\$3 off all cocktails, mocktails, sangrias, beers on
tap, wines & bubbles by the glass &
\$3 off all shareables[☺] (yes, all shareables!)
& \$3 off pantry puddings[☺]!

we support local makers, ask us for a spot in our “made with love” retail area!

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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.

Note on Service Charge Gratuities and Tipping For parties of 10 or more, a 20% gratuity service charge will be added to the pre-tax total and shared amongst our team. Regarding tips given by guests via cash or credit card; all hourly compensated team members, except for management, share a portion of our guests' generosity. A structured tip-share program is distributed amongst our hourly front of house service members and kitchen crew and is paid out regularly according to state laws. We value and support our entire team and foster a culture of equal opportunity and shared success. We support our Troops & First Responders! Active Military & First Responders receive 10% off food purchases only with a valid I.D. © 10.1.2025 Flores Concepts, LLC