

shareables ☺

savory sweet potato fries ^{GF}

rosemary & shaved parmesan with avocado citrus aioli 8.95

chef's charcuterie

our chef curated boards include gourmet deli meats & cheese, homemade breads, nuts, veggies, house preserves & more 19.95

calamari

lightly fried calamari, shaved jalapeño, lemon, & arugula with marinara & homemade chipotle aioli 16.95

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

brussels ^{KF, GF}

with el charro carne seca sea salt, cotija, & lime zest 17.95
apple, walnut, bacon brussels: hot honey & sambal glacé 14.95
just brussels^{GF,PB}: just brussels & sea salt 10.95

whipped feta & honey

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

spinach artichoke dip ^{GF}

local corn tortilla chips, fresh salsa 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 12.95
add: chicken +6.95 **shrimp** +7.95 **steak* or salmon** +9.95

chipotle caesar

romaine, sun dried tomato, parmesan, & focaccia croutons 12.95
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 13.95
add: chicken +6.95 **shrimp** +7.95 **steak* or salmon** +9.95

salad of the season

our chefs wanted to play in the garden so we let them!

ask us what they are preparing fresh each season! market

add ons: chicken +6.95 **ahi** +8.95 **salmon** +9.95 **tofu** ^{PB}+5.95

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

sweet tooth

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

warm horchata cinnamon roll 8.95

world famous banana pudding 5.95

baked tortilla cookie & crème

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

more sweets & smoothies on back >

a cheap date night

available monday thru thursday | 6pm-close

limit 2 persons | 19.95 (\$30+value)

chipotle caesar salad to share, warm focaccia bread board with olive tapenade & fig jam, & savory sweet potato fries

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

the entrées

seared ahi tostada ^{GF}

seared ahi, guacamole, fresh napa greens, blue corn tostadas, fresno chile, carrot, edamame, & ginger soy dressing 18.95

the city bowl ^{GF, PB option}

wild rice, avocado, roasted brussels, pink onion, mango & fresno glaze

plant-based recipe 12.95 **grilled chicken** 16.95 **shrimp** 17.95 **steak* or salmon** 18.95

a real chipotle bowl^{GF, PB option} need button for lettuce

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

freebird chicken & fries ^{GF}

crispy chicken tenders, sauces, & french fries 15.95

win in rome

rigatoni noodle, prosciutto & italian sausage, shaved parmesan, olive oil, basil, rosemary, broccolini, & sun-dried tomato 18.95

far east noodle ^{PB option}

lo mein & crispy rice noodle, soy ginger sauce, peppers, scallion, sesame, & edamame

teriyaki chicken 16.95 **togarashi seared ahi** 18.95 **korean style steak** 18.95 **tofu** ^{PB} 16.95 **thai chile salmon** 20.95

tortellini pasta & sage

fresh three cheese tortellini pasta sautéed with brown butter sage crème sauce with black pepper & sage leaf frito 16.95

add choice of protein: **scaloppine chicken** +6.95 **garlic butter shrimp** +7.95 **italian sausage** +5.95

steak & frites ^{GF}

pan seared new york* with house made chimichurri, savory rosemary parmesan sweet potato fries, & avocado aioli 22.95

cedar roasted salmon ^{GF}

agave glazed cedar plank salmon, roasted corn and quinoa salad with butternut squash & micro cilantro greens 22.95

your favorite chicken ^{GF} add wild rice ^{gf} or angel hair pasta +3.95 ^(note: pasta is not gf)

scaloppine chicken cutlets, french pan sauce with capers, cracked pepper, crispy arugula & mixed herbs frito 16.95

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, brioche, hot honey slaw, charro sauce, fresno chile, & cornichon pickles 16.95

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

tucson beefsteak shaved new york*, baguette, grilled onion & mild peppers, provolone, horseradish mayo, & ancho au'jus 18.95

spanish steps house focaccia, shaved prosciutto, ham, mortadella, fresh burrata, pistachio pesto, fig preserve & arugula 17.95

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 14.95

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

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

very responsible ^{PB} vegan shiitake & pea protein burger, brioche, vegan cheese, sauce, L.T.O., & grilled onion^{PB} 17.95

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

extras

mac & cheese 8.95 **french fries** 5.95 **house salad** 5.95 **sautéed spinach** 5.95

handmade pizzettas

add: sm. barrio or caesar salad +5.95 **add: bacon, chorizo, sausage, or pepperoni** +3.95 **add: peppers, mushrooms, or spinach** +1.75

cheese

fresh mozzarella, parmesan, & red sauce 13.95

pepperoni

mozzarella, house red sauce 15.95 **add hot honey drizzle** +1

la margherita

heirloom tomato, basil, mozzarella & marinara 13.95

spicy chicken

buffalo sauce, mozzarella, red onion, & ranch 16.95

charrovida ^{PB}

vegan mozzarella, marinara, chickpea chorizo, mushroom, sautéed onion, red & green bell peppers, fresh herbs, & cilantro 17.95

meat @ the monica

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

el charro carne seca blanca

carne seca, mozzarella & cotija, poblano, onion, & mushroom 18.95

sausage n'shroom

italian sausage, sautéed mushrooms, pistachio pesto, parmesan, mozzarella, garlic sauce, basil, & olive oil gremolata 17.95

quesabirria overkill

yes, we did one too and it's really good 17.95

prickly pear bbq

bbq chicken, mozzarella, cilantro, & crispy onion strings 16.95

the g.o.a.t.

goat cheese, fig, herbed olive oil gremolata, arugula & balsamic 16.95

a little early bird...

enjoy these selections taken from our delicious weekend brunch menu | available monday thru friday from 10am-3pm

40 east breakfast 14.95

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

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

breakfast burrito 12.95

egg, flour tortilla, cheese, potatoes, & salsa

add: avocado +2.50 **bacon or chorizo** ^{PB} +3.95

vegan: tofu chickpea chorizo scramble ^{PB} +3.95

vanilla bean pancakes 13.95

manzanilla-maple syrup, horchata whipped crème

add: banana, blueberry, or chocolate chip +1.95

steak & eggs skillet^{GF} 22.95

ny strip steak*, 2 eggs any style*, potatoes, queso, refried beans, chipotle crema, & sautéed peppers

smoked salmon toast 18.95

avocado, citrus, crème cheese, & capers

avocado toast 14.95

our super seed bread, smashed avocado, cotija, pepitas, olive oil, arugula & balsamic

add: 2 over easy eggs +3.95, **add:** bacon, chorizo, or chickpea chorizo^{PB Option} +3.95

the egg mc monica 12.95

choice of homemade focaccia or english muffin,

fried egg*, ham, american cheese

& breakfast potatoes

coffee & tea

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
seasonal latte ask us!
dulce de leche macchiato 6
chai tea latte 5
vanilla vida 7.50
double espresso, almond milk, mexican vanilla

café tucano 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
charro tres leches & local craft desserts
rotating recipes – inquire

the banana party
mom's banana pudding with vanilla wafer cookie & whipped crème
monica's pastries
rotating recipes from conchas to croissants and homemade pop tarts – inquire

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 cakes ^{GF, PB}
delicious recipes of plant-based, gluten-free cake
café de la olla tiramisú
orange and clove coffee dipped mexican maria cookies & homemade custard
limoncello tiramisú

well, well, well

get that wellness at the monica ^{GF} | 7.95 ea

green dolphin almond milk, pea protein, vanilla, spinach, 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
banana shake banana, almond milk, pea protein, vanilla, & cinnamon
the spa bowl ^{GF} bowl of mixed fruit, fat free yogurt, coconut, & vanilla almond granola

the bar @ the monica

sí sangria!

20oz vaso of barcelona's favorite recipe 13

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.)
a wall of mimosas
real parties only | 30 or 40 count | ask us

bloody mary's

visit our bloody mary bar during our weekend brunch

mary's dunn 13
tito's, our bloody mary mix, skewered goods

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

Spritz' The Season

Sip your spritz with recipe & liqueur choice:
aperol, campari, elderflower, or limoncello 13

viva la vida prosecco, soda, red & blue berries

cranberry nice cranberry, hint of rosemary & orange ,

melon sugar seasonal melon nectar, mint & agave

honey lemon spritz citrus nectar & honey

Mocktail Square

tamarindo cooler 8.50
citrus, agave, mineral water, tamarindo

ginger yell 8.50
ginger, lime, agave, fresh thyme, & soda

mock diet 8.50
espresso, vanilla syrup, cinnamon

mock n/a mimosa flight pick 3 for \$29
pick 3: orange, peach, strawberry, mango, prickly pear

wilma's wildcat 10
almave n/a agave spirit, cactus nectar, fresno, rose water & soda

mock mojito 8.50
muddled fresh mint, ginger nectar, lime, & soda

designated 'rita 10
almave n/a agave spirit, lime, orange & rocks

n/a corona 8
n/a corona miche“nada” 12

café cocktails

trash diet 14
cold brew, vodka, la lechera & vanilla crème
seasonal 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 9/27
quest proprietary cabernet, ca 11/35
provisioner red blend, az, 10/31
leco punk rioja tempranillo, spain 11/35
piattelli malbec, argentina 11/35
la crema pinot noir, ca 13/39
kung fu girl riesling, wa 10/37
justin chardonnay, sonoma coast 15/51
la crema chardonnay, sonoma coast 12/41
kim crawford sauvignon blanc, marlborough 13/39
g. bertrand cotes de roses rosé, france 13/39

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

Happier 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!

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.*

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*