

weekend brunch 8am to 3pm

## 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 >](#)

[visit our pantry for seasonal sweets, pastries, puddings, scones, & more](#)

## 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** <sup>GF</sup>

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** <sup>KF, GF</sup>

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 <sup>GF</sup>

**seasonal soup, chicken noodle, beef chili, tomato, clam chowder, & seasonal vegan** <sup>PB/GF</sup>

## 7/11 wings

choice of recipe with fresh veggies & ranch or bleu cheese <sup>GF</sup>

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** <sup>PB Option</sup>

red leaf & mixed greens, avocado, homemade focaccia croutons, heirloom tomato, com 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** <sup>GF</sup>

finally, a chopped salad to cheer about! fresh avocado, chickpea, cucumber, butternut squash, peppers, com salsa, cilantro, poblano, onion, feta, chimichurri goddess & lime zest 13.95 **add:** chicken +6.95 shrimp +7.95 steak\* or salmon +9.95

**spinach & fig** <sup>GF</sup>

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

**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 <sup>PB</sup>+5.95

## 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** <sup>GF & PB Option</sup>

2 eggs\*, choice of bacon or breakfast sausage, breakfast potatoes, & homemade toast or corn tortillas <sup>GF</sup> 14.95

**sub:** vegan 40 east tofu scramble & chickpea chorizo <sup>PB</sup> +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

**pancake adds: banana, chocolate chip, strawberry, or blueberry** +1.95 each

**monica's avocado toast** <sup>PB Option</sup>

house bread, avocado, queso cotija, pepitas, olive oil, arugula & balsamic 14.95

**add:** 2 eggs +3.95 bacon, breakfast sausage, or chickpea chorizo <sup>PB</sup> +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 bowl** <sup>GF, PB option</sup>

cilantro white rice & black beans (or lettuce only), guacamole, peppers, queso fresco, pico com 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)** <sup>PB</sup> 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**

choice of homemade focaccia or english muffin, fried egg\*, grilled ham, american cheese & breakfast potatoes 12.95

**charro breakfast burrito**

scrambled egg, local tortilla, cheese, breakfast potatoes, & salsa 12.95

**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 <sup>PB</sup> +3.95

**tamale eggs benedict** <sup>GF</sup>

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** <sup>GF</sup> 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** <sup>GF options</sup>

3 egg omelette with choice of cheese, homemade sourdough toast or corn tortillas <sup>GF</sup> & breakfast potatoes or simple salad <sup>KF</sup> 16.95

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

**brunch skillet** choice of recipe with two eggs scrambled or easy \* | <sup>GF Options</sup>

**steak\* & eggs** sliced new york, breakfast potatoes, refried beans, queso fresco, chipotle aioli & choice of toast or tortillas 22.95

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

**mediterranean** feta, olive, spinach, sausage, & sun-dried tomato scramble over breakfast potatoes, with olive oil & herb toast 18.95

**vegan vida** hola hemp® tamal, chickpea chorizo & tofu scramble, black beans, guacamole, salsa verde & vegan cheese <sup>PB</sup> 18.95

**chilaquiles** <sup>GF</sup> red &/or green sauce, double egg, avocado, frijoles refritos, pink onion, cilantro, queso fresco & crema 16.95

**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 16.95

**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 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

**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 onion <sup>PB</sup> 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 13.95

**pepperoni**

mozzarella, house red sauce 15.95 **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 17.95

**spicy chicken**

buffalo sauce, mozzarella, red onion, & ranch 16.95

**prickly pear bbq**

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

**the g.o.a.t.**

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

**charrovida** <sup>PB</sup>

vegan mozzarella, marinara, chickpea chorizo, mushroom & peppers 17.95

**meat @ the monica**

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

**el charro carne seca blanca**

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

**sausage n'shroom**

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

## 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  
**seasonal spiced 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, spinach,  
vanilla, agave, & spirulina  
**mango tango** oj, mango puree, coconut milk, tajin,  
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 for 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

**holiday crash diet** market

seasonal flavors, cold brew or espresso or both, spirits – 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 100<sup>th</sup>** 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](http://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