

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, preserves & more 19.95

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: 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, & 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 soft mini pretzel buns 13.95

ahi poke nachos

avocado, cucumber, sesame, scallion, fresnos, & chipotle aioli | 16.95

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”, prickly pear bbq, or firecracker

a little brunch...

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

40 east breakfast 14.95

2 eggs*, bacon or sausage, potatoes, & homemade 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

chilaquiles^{GF}

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 shrimp +8.95 steak* or salmon +10.95

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

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

smoked salmon toast 18.95

avocado, citrus, crème cheese, & capers

the egg mc monica 12.95

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

big island breakfast

spam fried rice with scrambled egg, real spam, scallion, mixed vegetables, nori confetti, & teriyaki glaze 16.95

soups & salads

pantry soup recipes 5.95 cup or 10.95 bowl with homemade focaccia or cornbread^{GF}
choice of: seasonal recipe, chicken noodle, beef chili, tomato-basil, clam chowder, & seasonal recipes

barrio goddess salad^{PB} Option

mixed greens, avocado, house 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 +8.95 steak* or salmon +10.95

chipotle caesar

romaine, sun dried tomato, parmesan, & focaccia croutons 12.95 **add:** chicken +6.95 shrimp +8.95 steak* or salmon +10.95

the sunset salad^{GF}

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 +8.95 steak* or salmon +10.95

thai town chicken salad^N

chicken breast, napa greens, crispy wonton, micro cilantro, tangy peanut dressing with roasted peanut & mixed peppers | 15.95

the entrées

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 18.95 steak* or salmon 19.95

a real chipotle bowl^{GF, PB} option

cilantro white rice & black beans, guacamole, peppers, queso fresco, pico corn salsa, & real chipotle crema
prickly pear chicken 15.95 pork carnitas 15.95 beef birria 16.95 shrimp 17.95 steak* or salmon 19.95
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

banzai bowl – ahi poke, tofu, or teriyaki salmon^{GF} | ^{PB} option

choice of recipe, avocado, cucumber, carrot, sushi rice, nori, edamame, firecracker sauce, & spiced aioli | 18.95

vinny's bolognese & focaccia

rigatoni noodle, chef vinny's homemade beef & sausage bolognese, fennel, basil, & shaved parmesan 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 19.95 tofu^{PB} 16.95 thai chile salmon 20.95

tortellini pasta & sage

three cheese tortellini sautéed brown butter, sage crème sauce, spinach, basil, black pepper & sage leaf frito 17.95
add choice of protein: scaloppine chicken +6.95 garlic butter shrimp +8.95 italian sausage +5.95

steak & frites^{GF}

pan seared new york* with house made au'poivre, choice of regular or sweet potato frites, & avocado aioli 24.95

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

fish fry by night

fish & chips for dinner 22.95

freshwater walleye fish & chips featuring choice of french fries, house slaw & tartar sauce - after 5pm daily

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, & pickles 16.95

chicken pesto focaccia or baguette,

mozzarella, spinach, basil, cilantro pesto, & roasted sweet peppers 16.95

tucson beefsteak

shaved new york*, baguette, grilled onion & peppers, provolone, horseradish mayo, & au'jus 19.95

spanish steps

house focaccia, prosciutto, ham, mortadella, burrata, pistachio pesto, fig preserve & arugula 18.95

turkey blt choice of house focaccia, sourdough toast, or croissant,

turkey, bacon, & rosemary avocado aioli 15.95

grilled cheese & soup or salad

triple cheese, house sourdough, choice of soup or side salad 14.95
add: fresh tomato or poblano +.95 ea. bacon +3.25

responsible burgersTM

our signature better for you burgers are made with a blend of 80% grass-fed beef & 20% shiitake mushroom on brioche*
choice of: french fries or house salad | sub: sweet potato fries +1.75 mac & cheese +2.95 gluten free bread/bun +1
burger adds: sunny egg* +2.95 extra burger patty* +6.95 bacon +3.95 chorizo +3.95 avocado +2.50

the jules*

homemade focaccia, swiss, grilled onion, arugula, & dijon mayo 17.95

the impala*

brioche bun, bbq sauce, billionaire bacon, crispy onion, & cheddar 18.95

corner market*

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

very responsible^{PB}

vegan shiitake & pea protein burger, vegan cheese, sauce, L.T.O., & grilled onion^{PB} 18.95

extras

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

monica's sourdough 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	quesabirria overkill yes, we did one too and it's really good 17.95	charrovida^{PB} vegan mozzarella, marinara, chickpea chorizo, mushroom & peppers 18.95
cheese fresh mozzarella, parmesan, & red sauce 13.95	spicy chicken buffalo sauce, mozzarella, red onion, & ranch 16.95	meat @ the monica pepperoni, sausage, meatball, ham, bacon, & salami 18.95
pepperoni mozzarella, house red sauce 15.95 add hot honey drizzle +1	prickly pear bbq bbq chicken, mozzarella, cilantro, & crispy onion strings 16.95	el charro carne seca blanca mozzarella, cotija, poblano, onion, & mushroom 19.95
la margherita heirloom tomato, basil, mozzarella & marinara 13.95	sausage n'shroom^N italian sausage, sautéed 'shrooms, pistachio pesto, parmesan, mozzarella, garlic sauce, basil, & olive oil gremolata 17.95	the g.o.a.t. goat cheese, fig, herbed gremolata, arugula & balsamic 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 seasonal spiced latte ask us!
matcha espresso café 6 dulce de leche macchiato 6
lavender matcha latte 7 chai tea latte 5
prickly pear matcha 7 vanilla vida 7.50
double espresso, almond milk, mexican vanilla

café tuc sano 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 the banana party smashed oreo pudding game changer cakes GF, PB
double chocolate cake with chocolate mom’s banana pudding with vanilla chocolate, oreos, & whipped crème delicious plant-based, gluten-free cake
ganache and crème sugar center wafer cookie & whipped crème
charro tres leches monica’s pastries custom cheesecakes café de la olla tiramisú
& local craft desserts rotating recipes from croissants & from our amazing apple pan cheesecake to orange and clove coffee dipped mexican
rotating recipes – inquire conchas to homemade pop tarts – inquire our mexican chocolate and prickly pear maría cookies & homemade custard
limoncello tiramisú

smoothies

get that wellness on with a smoothie from the monica GF | 8.95 ea

mango tango the wildcat the tumamocker banana shake
oj, mango puree, coconut milk, tajín, mixed berries, vanilla protein, mexican chocolate, peanut butter, banana, almond milk, pea
pineapple, banana, turmeric, & ginger orange juice, agave & fresh mint banana, pea protein, vanilla, & coconut protein, vanilla, & cinnamon

the bar @ the monica

surf’s up!

surfrider cans 7 ea.

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

visit our bloody mary bar for weekend brunch

mary’s dunn 13

tito’s, our bloody mary mix, 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

Mocktail & N/A Square

tamarindo cooler 8.50

citrus, agave, mineral water, tamarindo

ginger yell 8.50

ginger beer, lime, fresh thyme, & soda

mock diet 8.50

espresso, vanilla syrup, cinnamon

wilma’s wildcat 10

almave n/a agave spirit, cactus nectar, fresno, & rose water

mock mojito 8.50

muddled fresh mint, ginger nectar, lime, & soda

designated ‘rita 10

almave n/a agave spirit, lime, orange & rocks

athletic n/a ipa cans 8

n/a corona 8

n/a corona miche“nada” 12

café cocktails

trash diet 14

cold brew, vodka, la lechera & vanilla crème

screw the diet 15

baileys & screwball peanut butter whiskey,
cold brew, la lechera & vanilla crème

chocolate espresso martini 15

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 “classic”, bitters,
manzanilla maple syrup & orange zest

tommy’s ranch water 14

insolito blanco tequila, saratoga sparkling water, citrus

rosa patrón cooler 14

patrón silver, prickly pear nectar, fresno, rose water & soda

Catering? Delivery? Yes!

we feature a full service banquet and
catering team and can cater at our
place or yours & yes, we doordash!

wine

wine wednesdays - ½ off select bottles

house pour

cabernet, merlot, chardonnay, pinot grigio, sauv blanc, ca 9/29

quest proprietary cabernet, ca 11/37

iron & sand cabernet, ca 15/51

arizona provisioner red blend, az, 11/37

ramon bilbao rioja spain 12/41

piattelli malbec, argentina 11/37

la crema monterrey pinot noir, ca 12/41

kung fu girl riesling, wa 10/35

la crema chardonnay, sonoma coast 12/44

kim crawford sauvignon blanc, nz 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 | 95

veuve clicquot brut champagne, france 750ml | 125

beers on tap

dragoon el charro 100 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 3-6pm☺

\$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 N nut allergen

*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. © 6.18.26 Flores Concepts, LLC