the monica tucson.com

saturday & sunday brunch 8am to 3pm

shareables ☺

brunch board
a shareable platter of croissants, toasts, bacon, waffles, horchata whipped 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, & pizzetta bread 13.95

ahi poke nachos
avocado, cucumber, sesame, scallion, fresnos, & chipotle aioli | 16.95

pantry soups
5.95 cup or 10.95 bowl with house focaccia or cornbread 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", prickly pear bbq, or firecracker

salads

barrio goddess salad PB Option
mixed greens, avocado, focaccia croutons, heirloom tomato, corn salsa, cucumber, pink onion, & cotija cheese
dressings: house vinaigrette, balsamic, or green goddess 13.95
add: chicken +6.95 **shrimp** +8.95 **steak* or salmon** +10.95

chipotle caesar
fresh romaine, sun dried tomato, parmesan, & sourdough focaccia croutons 13.95
add: chicken +6.95 **shrimp** +8.95 **steak* or salmon** +10.95

the sunset salad GF
chopped salad of 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

sandwich boards
choice of: french fries or house salad
sub: sweet potato fries +1.75 **pantry soup** +2.95
sub: 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

brunch recipes

homemade brioche french toast - classic or tiramisu recipes
classic: mixed berries, whipped crème, & manzanilla maple syrup 13.95 **tiramisu recipe:** with french crème & cocoa 16.95

40 east breakfast GF & PB Option
2 eggs*, choice of bacon or breakfast sausage, breakfast potatoes, & homemade toast or corn tortillas GF 14.95
sub: vegan 40 east tofu scramble & chickpea chorizo PB +3.95

vanilla bean pancakes (2)
homemade manzanilla-maple syrup & horchata whipped créme 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 PB Option
house bread, avocado, queso cotija, pepitas, olive oil, arugula & balsamic 14.95
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 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** 18.95 **steak* or salmon** 19.95
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
choice of homemade focaccia or english muffin, fried egg*, grilled ham, american cheese & breakfast potatoes 13.95

the spa bowl GF
fresh fruit, fat free vanilla yogurt, shredded coconut, & gluten-free vanilla almond granola 10.95

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 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, waffle pressed croissants with fig jam, billionaire bacon, & house maple syrup 17.95

house omelette GF options
3 egg omelette, choice of cheese, house sourdough toast or corn tortillas GF & breakfast potatoes or simple salad KF 16.95
add: egg whites +3 avocado +2.50 bacon, ham, sausage, or chorizo +3.95 peppers, onion, mushrooms, or spinach +1.75

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

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

brunch skillets
choice of recipe with two eggs scrambled or easy * | GF Options

steak* & eggs
sliced new york, breakfast potatoes, refried beans, queso fresco, chipotle aioli, & choice of toast or tortillas 24.95

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 PB 18.95

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 chimichurri shrimp +8.95 steak* or salmon +10.95

responsible burgers™
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 impala* brioche bun, bbq sauce, billionaire bacon, crispy onion, & cheddar 18.95
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 PB 18.95

monica's sourdough pizzetas
house recipe sourdough crust | add: small barrio or caesar salad +5.95 | **add: bacon, chorizo, sausage, or pepperoni** +3.95 | **add: peppers, mushrooms, or spinach** +1.75 ea

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

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

charrovida PB
vegan mozzarella, marinara, chickpea chorizo, mushroom & peppers 18.95

meat @ the monica
mozzarella, pepperoni, sausage, meatball, ham, bacon, & salami 18.95

el charro carne seca blanca
mozzarella & cotija, poblano, onion, & mushroom 19.95

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

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 tucsano 7
double espresso, mexican vanilla, & la lechera

the flin mocha 6
double espresso, la lechera, Ibarra 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 croissants & conchas to homemade pop tarts – inquire

smashed oreo pudding
chocolate, oreos, & whipped crème

custom cheesecakes
from our amazing apple pan cheesecake to our mexican chocolate and prickly pear lime recipes, get one while they last!

game changer cakes GF, PB
delicious plant-based, gluten-free cake

café de la olla tiramisú
orange and clove coffee dipped mexican maría cookies & homemade custard

limoncello tiramisú

smoothies

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

mango tango
oj, mango puree, coconut milk, tajín, pineapple, banana, turmeric, & ginger

the wildcat
mixed berries, vanilla protein, 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 bar @ the monica

café cocktails

trash diet 14
cold brew, vodka, la lechera & vanilla créme

screw the diet 15
baileys & screwball peanut butter whiskey, cold brew, la lechera & vanilla créme

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!

surf's up!

surfside 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's

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

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

beer 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.* *© 9.8.26 Flores Concepts, LLC*