



Sunday Brunch Menu Served from 10 AM to 2 PM

BREAKFAST (Pick Two Sides: Bacon, Sautéed Mushrooms, Sausage, Potato Hash, Fruit Cup)

Fried Egg Sandwich \$9

Fried egg cooked to your liking on sourdough bread with bacon, tomato, avocado, cheese and spicy remoulade

French Toast \$7.50

Two slices of French toast covered with mixed berries, powdered sugar and maple syrup

Black Bean & Avocado Burrito \$7

Burrito filled with seasoned black beans, diced avocado, scrambled eggs, cheddar, red bell peppers, onion, lime & cilantro

Green Egg & Ham Burrito \$7

Burrito filled with scrambled eggs, pesto, roasted tomato, spinach, ham and parmesan cheese

Biscuits & Gravy \$7

Two buttermilk biscuits with sausage gravy

LUNCH (Pick One Side: French Fries, Brussel Sprouts, Cauliflower, Fruit Cup)

House Burger \$10

6oz ground tenderloin with choice of cheese. Includes lettuce, tomato, onion, pickle.

Choice of cheese: American, pepper jack, cheddar, swiss, gouda, bleu, brie

Additional toppings for \$1.50 each: mushrooms, avocado, bacon, egg, beer cheese sauce

Sweet Chili Shrimp Wrap \$8

Shrimp in a sweet chili dressing, with flash fried brussel sprouts, red cabbage, green onion, fried shallots and lime juice wrapped in a flour tortilla.

Pretzel Crusted Pork Sandwich \$9

Pork cutlet breaded in pretzel crumbs and covered with corn and pepper relish. Includes lettuce & tomato.

Southwest Black Bean Burger \$8

6oz spicy black bean burger with spicy roasted garlic aioli. Served with lettuce & tomato.

Cajun Chicken Salad Sandwich \$9

Tender white chicken meat, andouille sausage, sundried tomato, spicy dressing, hard-boiled egg, celery, green pepper and chives served on sourdough bread.



SALADS (Add skewers to any salad: Grilled Chicken \$4 – Shrimp \$6 – Steak \$8)

Monarch Salad \$5

Simple yet beautiful salad: fresh romaine, red, and yellow cherry tomatoes, and mozzarella cheese with your choice of house-made dressing.

Dressings: White Balsamic Vinaigrette, Ranch, French, Bleu Cheese, Citrus Vinaigrette, or Caesar

Caesar Salad \$7

Crisp Romaine lettuce tossed in creamy Caesar dressing with Pecorino Romano cheese and house-made croutons.

Beet & Goat Cheese Salad \$9

Mixed greens tossed in Monarch's house-made White Balsamic Vinaigrette, citrus-marinated candied beets, fresh goat cheese and maple candied walnuts.

Coconut Lime Shrimp Salad \$8.5

Mixed greens tossed in Monarch's house-made Citrus Vinaigrette, topped with coconut and lime dry rubbed shrimp, with roasted bell peppers and green onions.

KIDS - All Items \$5 (Under 12 years old. Includes child size soft drink)

**Individual Cheese Pizza
Chicken Tenders & Fries**

**Mac & Cheese
Cheese Quesadilla with Salsa
Scrambled Eggs & one breakfast side**

add Fries \$1
add Seasonal Fruit Cup \$0.50

BRUNCH SPECIALTY DRINKS

Bottomless Mimosa \$8

Choice of Orange Juice, Mango Peach Juice, Pineapple Juice or Cranberry Juice

Build Your Own Bloody Mary starts at \$8

Vodka: Belvedere, Grey Goose, Ketel One, Tito's, Absolut or Well

Rim: Smoked Paprika, Lemon Pepper, Steak Seasoning, Celery Salt

Garnish: Cheese Cube, Pepperoncini, Celery, Cocktail Onions, Baby Gherkin Pickles