

EAT WITH YOUR HANDS

Caprese Panini (V)	9.95	 Bison Bacon BBQ	13.95
fresh mozz, tomato, basil pesto, roasted pepper, maple balsamic reduction, served on sourdough		6 oz Lieb Farm ground bison, cheddar, double smoked bacon, beer battered onion rings, stout BBQ sauce	
 Monarch Cuban	10.95	Horseshoe	11.95
black forest ham, pulled pork, dill pickles, swiss cheese, ale mustard, served on sourdough		two quarter pound patties, griddled sourdough, house cut fries, IPA beer cheese	
Baja Fish Tacos	9.95	Ponyshoe	8.95
beer battered cod, shaved cabbage, chipotle cream, cilantro, served on corn tortillas		half the size of the horseshoe, one quarter pound patty, griddled sourdough bread, house cut fries, IPA beer cheese	
 House Smoked Pulled Pork	10.95	 Clydesdale	16.95
 slow smoked and tender pork, beer battered onion rings, stout BBQ sauce		classic horseshoe plus: 2 slices of cheddar, house smoked pulled pork, double smoked bacon, beer battered onion rings, stout BBQ sauce, topped with even more bacon	
 Bacon Guac Chicken Wrap	11.95	 Veggie Burger (V)	9.95
spicy grilled chicken breast, crispy bacon, pepper jack, heirloom tomato, shredded lettuce, house guac, wrapped in a spinach flour tortilla		sweet potato, quinoa, black bean, bell pepper, onions, and spice blend, lettuce, tomato, onion, spicy horseradish aioli, served on a brioche bun	
Monarch Burger	9.95	Sides: Fries, Caesar Salad, Monarch Salad, Wedge Salad	
8oz angus beef patty, lettuce, tomato, red onion, on a brioche bun			

Monarch Brewing Company came to life over a couple of pints of homebrew in a kitchen here in Monticello. Our plans for a brewpub were underway but we needed a name. We agreed to call it “Monarch” in honor of the official butterfly of Illinois and also for the Monarch’s distinguishable colors that are resemblant in our beers.

We discovered this building and envisioned it becoming a unique brewpub. The building was previously home to the United Methodist Church of Monticello for 105 years (1911-2016). As the congregation moved to a new home, we began the transformation. Over the course of nine months, we performed an extensive remodel of the building. This included leveling the dining room floor. We pulled up every piece of hardwood, removed the old floor joists and reinstalled all of

the original hardwood. The table tops and the bar top that you are sitting at are made out of the old white pine floor joists. The wood from the original subfloor lines the surfaces of the bar. We maintained the existing pendant lights and stained-glass windows that are prominent fixtures in our brewpub.

Our kitchen and brewery are located in the basement of the building. This is where we make all of your food and beer fresh every day. We currently brew on a 3.5 barrel (BBL) system and serve all of our beer in-house only. Someday we plan to distribute our beer but for now, our focus is on serving the best beer possible to our guests here at Monarch.

Thank you for visiting us today. We could not have accomplished this without support. We hope Monarch becomes a gathering place for your friends and family to enjoy.