

DINNER

at

MONNIE'S



OYSTERS ON THE HALF SHELL 4 each / six for 22 yuzu mignonette, shradar's thai hot sauce, crispy shallot	LAMB BELLY TACO 4 blueberry mole, peanut-habanero salsa, parsley
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shareables

SOUP OF THE DAY 8

BURRATA TOAST 16

sourdough, broccolini, sunflower seeds, orange, fennel pollen

ALMOND HUMMUS & CHICORY SALAD 13

beets, rose water, quince vinaigrette, garam masala, puffed quinoa

CAULIFLOWER 9

urfa beiber, medjool dates, olives, almonds, sheeps milk cheese

CRISPY BRUSSELS SPROUTS 9

white anchovy vinaigrette, calabrian chile, pine nuts, parmesan

HEIRLOOM CARROTS 12

Indian carrot butter sauce, sumac, almonds, pomegranate seeds

PRETZEL 9

smoked gouda and black truffle fondue

STRAWBERRIES AND ARUGULA SALAD 13

whipped ricotta, crunchy pickled beets, marinated farro, hazelnuts praline

ADD TO ANY SALAD OR PASTA

shrimp 10 chicken 8 steak 12

pasta

PANEER CHEESE GNOCCHI 15 / 28

vadouvan butter sauce

SAFFRON CAPELLINI 13 / 24

spaghetti squash, saffron butter, shiitake ragu

EGG YOLK PAPPARDELLE 15 / 28

mala arrabbiata, red sancho berry, ground scallop

CAVATELLI 16 / 29

lamb & shiitake ragu, spring peas, pecorino

STEAKS WITH INSPIRED SET		
Hanger 10oz 34	Filet 8oz 42	Cowboy Ribeye 16oz 48

proteins

HAMACHI CRUDO 17

tomatillo salsa verde, whipped avocado, fresno, coriander

STEAMED MUSSELS 16

thai coconut curry, kefir lime, fermented crab frites

SPANISH OCTOPUS 17

shishito peppers, n'duja vinaigrette, papas bravas, black garlic mole

AMISH CHICKEN BREAST 24

warm bread salad, english peas, beech mushrooms, ricotta

WHOLE FRIED FISH MP

coal roasted corn elotes, peanut-habanero salsa rojo, hand pressed tortillas

CHEESEBURGER 16

american cheddar, lemon aioli, grilled red onions, garlic frites

****ROASTED BONE MARROW 17**

beef short rib marmalade, parsley salad, grilled sourdough

HAVE US PLAN YOUR PRIVATE PARTY email Erin at erin@monnieburkes.com

please inform server of any allergies and dietary restrictions you may have as items on the menu contain ingredients that are not listed
consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness

cocktails

OLD FASHIONED 12

old forester 100 proof,
smoked black tea,
essential oils, bitters

SPLIT PERSONALITY 14

woodford reserve bourbon,
chai spiced vermouth,
barolo chinato, bitters
blend

LITTLE VILLAGE

PALOMA 11

luna azul tequila, carciofo,
grapefruit, maqui berry

TIPSY GARDENER 12

hendrick's gin, muscat,
serrano, lime, soda, basil

DAQ ATTACK 11

jamaican and mexican
rum, sherry, lemongrass,
chamomile, lime, tiki spice

FROZEN SANGRIA 12

pisco, strawberry, island
spice, citrus, chicha
morada, apple brandy

PURPLE RAIN 12

gin, lemongrass, lime leaf,
lemon myrtle, butterfly
pea flower, fizz

OSCAR VALENTIN 11

mezcal, luna azul blanco,
carrot, ginger, turmeric,
lime, togarashi

FATE INTERVENES 12

fonseca bin 27 port, sotol,
suze, earl grey, lemon

TAKE IT EASY 11

new amsterdam vodka,
yuzu sake, pineapple,
cucumber, basil, sansho
pepper, lime

HELLO HIBISCUS 12

tito's vodka, hibiscus,
homemade ginger beer

OOH-MAMI 12

herradura silver,
chamomile, sage, bitters,
lime, umami

5 KEYS 15

blade & bow bourbon,
alpine amaro, sherry,
toasted rice, fermented
honey, house bitters

beer

DRAFT

Old Irving Brewing Co. *Beezer*, IPA 5.4% 7

Lagunitas, *Day Time*, IPA 4% 6

Half Acre, *Tuna*, APA 4.7% 7

Ravinia, *Food Truck*, Pilsner 4.9% 6

Marz Brewing, *Jungle Boogie*, Pale Wheat 5.4% 8

Tight Head, *Scarlet Fire*, Irish Red Ale 5.6% 7

PACKAGE

Modelo Especial, Mexican Lager 4.4% 4

Pacifico, Pilsner 4.5% 5

Miller, *High Life*, Lager 4.6% 3

Right Bee, Semi-Dry Hard Cider 6% 7

Whiner, *Miauou*, Saison 6.5% 6

Primus *Mural*, Agua Fresca Cerveza 6% 6

Cruz Blanca, *Palm Shade*, Tropical Pale Ale 6% 6

rare tea cellars

Tropical Spice Clementine, Chamomile, Crema Earl Grey,
Lapsang Souchong, Magnolia Blossom Oolong,
Freak of Nature Oolong 4

Hot Chocolate Pu-erh (2012) 5

agua frescas & sodas

Agua Frescas (Blueberry, Stawberry, or Hibiscus) 5

Ginger Beer 5

Topo Chico 3

Mexican Coke 4

wine

WHITE

Chardonnay, L'Agnostique, *Languedoc*, FR, 2015 11/44

House Rosé, Rotating Selection 12/48

Tenuta Scaia, "Bianco" Garganega Chardonnay,
Veneto, IT, 2016 10/40

Sauvignon Blanc, Sea Pearl, *Marlborough*, NZ, 2017 9/34

Moscato d'Asti, Pertinace, *Asti*, IT, 2017 10/40

SPARKLING

Cava, Portell, *Conca de Barbera*, SP 9/36

Cava, Mt Marcal Brut Rosado, *Catalonia*, ES 12/48

RED

Cabernet Sauvignon, Klinker Brick, *Lodi*, US, 2015 13/52

Red Blend, Orison Pipa Red, *Alentejo*, PT 2015 12/48

Pinot Noir, Eric Louis, *Loire Valley*, FR, 2014 13/52

Nero d'Avola, Bacaro, *Sicily*, IT, 2016 11/44

Tempranillo/Grenache, Vargas, *Rioja*, SP, 2015 13/52

desserts

DARK CHOCOLATE FUDGE BROWNIE 8

chocolate fudge, caramel corn, vanilla gelato

KEY LIME TRIFLE 8

blue berries, nilla wafers, chantile cream,
candied lemon zest

CARAMEL BUDINO 8

oreo cookie, hazelnut brittle