



MONKEY HOUR

Tuesday - Friday | 3PM-5:30PM

Lounge Only - Not Available for Take Out | No Substitutions Please!

Blue Agave Chips..... \$7
Served with house-made salsa and Cajun cheese sauce

Panko Mozzarella \$5
Fresh mozzarella fried golden brown topped with marinara. Finished with fresh basil and Romano cheese

Pulled Pork Mac-and-Cheese.. \$10
Campanelle pasta tossed in our house-made creamy cheese blend. Topped with roasted bourbon pulled pork. Finished with red pepper, green onion, and Cajun aioli

Bourbon Brussels Sprouts \$7
Crispy brussels sprouts tossed with bourbon sauce and served with house-made ranch

BBQ Chicken Bomber..... \$8
Crispy thin crust flatbread topped with bourbon BBQ chicken, Monterey jack cheese, crispy onion straws and fresh cilantro. Finished with house-made ranch

Scallop & Tostones \$9
Bacon wrapped scallops seared with Cajun spices, served over house made pico de gallo and fried green plantains. Finished with mango purée



**SCAN TO VIEW
OUR MENU ONLINE!**

Signature Wedge..... \$7
Romaine heart wedge topped with bacon, candied pecans, tomatoes and blue cheese crumbles. Finished with house-made blue cheese dressing and a balsamic glaze drizzle

Elote Dip..... \$8
Fire roasted corn with peppers and onions in a house-made cajun queso finished with cojita cheese, street corn sauce and dark chili. Served with blue corn agave chips

Spicy Shrimp..... \$9
Butterflied crispy shrimp coated in a delicate Sriracha cream sauce (Spicy)

Monkey Taco \$6
Your choice of one:
Mexican Street Corn Taco
Slow roasted pork carnitas topped with grilled corn, pico de gallo, cotija cheese and house-made street corn sauce

Sofrito Chicken Taco
Braised pulled chicken breast with sofrito topped with Monterey jack cheese, shredded cabbage, avocado, pico de gallo and tostone chip. Finished with mayo-ketchup

Coconut Shrimp Taco
Crispy coconut shrimp topped with pineapple, house-made pico de gallo and mango purée

Monkey Sliders* \$8
Angus beef sliders grilled to order, topped with cheddar, bacon and fried onion straws. Finished with our spicy monkey sauce

Smoked Honey Sliders..... \$8
Crispy chicken tenders topped with house-made smoked honey and coleslaw

*Menu items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



MONKEY HOUR

Tuesday - Friday | 3PM-5:30PM

Lounge Only - Not Available for Take Out | No Substitutions Please!

COCKTAILS & COCKPITS

- Asian Pear Martini** \$9
Absolut Pears Vodka, elderflower liqueur, Nigori unfiltered sake, simple syrup, fresh lemon
- Pineapple Pushback** \$9
Vanilla vodka, orange liqueur, pineapple juice
- Cherry Bourbon Crosscheck** \$8
House barrel-aged bourbon infused with grilled oranges and Luxardo cherries, served over ice
- Pass The Crew** \$8
Bourbon, Campari, guava purée, house sour, Goslings ginger beer
- Flying Monkey Rum Punch** \$8
Light, spiced and coconut rums, guava, mango, pineapple, cranberry, dark rum float
- Alpha Pomegranate Margarita** \$8
Tequila, pomegranate and orange liqueur, fresh lime juice, house sour, with a sugared rim
- Orange Cranberry Mule** \$8
Vodka, lime juice, Goslings ginger beer
- New York Sour** \$8
Bourbon, chai simple syrup, Merlot, house sour

NON-MONKEY TAILS \$5

Pilots Paloma

Grapefruit juice, fresh lemon juice, seltzer

Bravo Sunrise

Cranberry juice, apple cider, fresh orange juice, seltzer

WINES \$7

House Red
House White

BEERS \$5

Rotating IPA
Sam Seasonal
Blue Moon
Stella