

APPETIZERS

Flying Monkey Wings* 8ct/\$15 16ct/\$29 No monkey-ing around with these jumbo wings! House-made with our secret monkey rub, baked then fried crispy. CHOOSE YOUR MONKEY SAUCE: Honey Smoked, BBQ, Buffalo, Garlic Parmesan, Honey Mustard, Spicy Monkey (House Favorite), Honey Soy Ginger, Thai Peanut, Bourbon, Drunken' Grubin, Red Eye Rub or Sticky Sweet Heat Extra Sauce \$1 Carrots & Celery \$1.50 (One Flavor Per Order)
Fried Pickles
Monkey Rolls*\$14 Hand prepared crispy egg rolls made to order SELECT YOUR CHOICE OF ONE STYLE: Buffalo Mac & Cheese: grilled chicken, buffalo cheese sauce and campanelle pasta Steak & Cheese: shaved sirloin and a blend of cheeses Bacon Cheeseburger: angus beef, bacon, cheddar and kosher dill pickles
Three Monkey Sliders*
Panko Encrusted Mozzarella
Jumbo Spicy Shrimp*
Bourbon Almond Brussels Sprouts*\$13 Fried brussels sprouts tossed with a bourbon glaze. Topped with crispy prosciutto and almonds
Baked Mushrooms*
Ahi Tuna*\$16 AAA Yellowfin tuna seared rare with blackened seasoning. Served with a side of mixed greens tossed in a spicy honey mustard dressing. Garnished with fried onion straws (Spicy)
Coconut Shrimp*
Wella's Carne Frita*

Mixed Grill N Blue agave corn tortilla chips to bourbon BBQ pulled pork and I house-made pico de gallo, avo Available Vegetarian Style \$18	opped with Monterey Jack NY strip steak. Finished wit cado sour cream, BBQ sauc	cheese, sofrito chicken, th shredded romaine,	

Mexican Street Corn Tacos: Slow roasted pork carnitas topped with grilled corn, pico de gallo, cotija cheese and our house-made street corn sauce

<u>Pineapple Mango Shrimp Tacos</u>: Two flour tortillas with grilled Cajun shrimp, pineapple mango pico de gallo, shredded cabbage, Cajun mayo, sliced jalapenos and crispy blue corn tortilla strips (Spicy)

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

FLATBREADS
BBQ Chicken Bomber*
Fall Harvest
The Charlie*

SOUPS \$9

Monkey Chowder*
Creamy broth, clams, diced potatoes, onion, celery, bacon and chives
French Onion Soup
Beef broth, sherry, caramelized onions, brioche toast and gruyere cheese

Butternut Squash Bisque

Creamy butternut puree with cranberries, walnut and fresh apples. Finished with honey crème

SALADS

Kale Salad*
$Signature\ Wedge^* \dots \13 Romaine heart wedge with blue cheese dressing. Topped with bacon, candied pecans, tomatoes and blue cheese crumbles. Finished with a balsamic glaze drizzle
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The House \$9 Mixed greens with tomatoes, carrots, cucumbers, red onions and rye croutons. Choice of dressing
Spinach Salad*

Salad Toppings:	
Cajun Grilled Shrimp*	9
Burger*	12
Vegan Burger*	12
Grilled Chicken*	
Panko Encrusted Chicken*	8
Spicy Shrimp*	10
New York Strip Steak*	
Bacon Wrapped Scallops*	
Blackened Scallops*	
Blackened Salmon*	14
AAA Yellowfin Tuna (seared rare)*	12
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CHOICE OF DRESSINGS:

Balsamic Vinaigrette, Blue Cheese, Ranch, Honey Mustard, Spicy Honey Mustard, Caesar, Honey Soy Sesame, Thai Peanut Chili, Monkey Dressing, BBQ Ranch, Cranberry Vinaigrette, Maple Apple Vinaigrette, Cilantro Vinaigrette

ENTRÉE SALADS

Mixed Grill Salad* Grilled chicken, NY Strip steak and jumbo shrimp, serv monkey dressing. Topped with blue cheese crumbles,	ed over mixed greens tossed with our
Bourbon Salmon Salad* Blackened cast iron seared Atlantic wild-caught salmo Served over mixed greens tossed with honey mustard grape tomatoes, cucumbers and a crispy ciabatta cross	on finished with bourbon glaze. dressing and topped with red onion,
Scallop Cobb Salad* Blackened pan seared jumbo scallops wrapped with b tossed with egg, red onion, tomatoes, carrots, cranber house-made ranch dressing	acon, served over romaine lettuce
Carne Asada Salad* NY Strip steak grilled with our house-made carne asac tossed with a cilantro vinaigrette. Finished with pico or ripe avocado and crispy blue agave tortilla chips	la marinade, served over romaine lettuce
South by Southwest Sal	ad* \$21

BBQ grilled chicken served over romaine lettuce tossed with BBQ ranch. Topped with pico de gallo, fire roasted corn, black beans, bacon crumbles and Monterey Jack cheese and tortilla strips

Thai Peanut Tuna Salad*

SIDES

Yukon Gold Mashed Potatoes 7 Truffle Parmesan Asparagus 8 Sautéed Spinach 7 Bourbon Brussels Sprouts......10 Wild Rice...... 6 French-Cut Fries......6 Truffle Fries...... 10 Tostones (Fried Green Plantains) 6 Pepper Jack Grits 8 Onion Straws...... 8 Street Corn...... 8 Pumpkin Parmesan Risotto......... 10 Coleslaw......5 Smashed Potatoes......8 Butternut Squash Puree.....8

"LET YOUR MONKEY FLY!"

BURGERS, WRAPS & SANDWICHES

Add a side House Salad \$4 Add a side Caesar \$5

Add Cheese \$1, Add Bacon \$1

Chicken Sandwich* \$16
Grilled chicken breast with provolone cheese, bacon, avocado and garlic aioli on a buttered brioche roll. Served with French-cut fries

 $\begin{array}{lll} \textbf{Classic B.L.T}^*. & \$16 \\ \textbf{Bacon piled high on thick-cut Texas to ast with lettuce, to mato and mayon naise.} \\ \textbf{Served with French-cut fries} \end{array}$

ENTRÉES

Add a side House Salad \$4 Add a side Caesar \$5

Monkey Cioppino* \$32
Pan-seared sea scallops, shrimp, mussels and cod loin tossed in an aromatic tomato broth with hints of basil and cayenne, over linguine pasta. Served with ciabatta bread (Spicy)
Pettine Pumpkin Risotto* \$36

Jumbo brown butter seared Sea Scallops, served over creamy pumpkin parmesan risotto.

Topped with chimichurri sauce and toasted peanuts

Bourbon Salmon* \$29

Blackened cast iron seared Atlantic wild-caught salmon finished with bourbon glaze.

Served over sweet potato hash and grilled asparagus

No Monkey-ing
Around Casserole*\$21

Our take on mac-and-cheese! Campanelle pasta tossed in our house-made creamy cheese
blend with haron, buffalo sauce and grilled chicken. Topped with Monterey lack cheese

Our take on mac-and-cheese! Campanelle pasta tossed in our house-made creamy cheese blend with bacon, buffalo sauce and grilled chicken. Topped with Monterey Jack cheese and panko breadcrumbs, then baked to a bubbly golden perfection (Spicy) $Fish \ \& \ Chips^* \ ... \ \21

Fresh cod loin dipped in house-made beer batter and fried to golden brown.

Served with French-cut fries and coleslaw

Aviator Chicken* \$23

Two panko encrusted chicken breasts pan seared to golden brown, finished with garlic beurre blanc. Served with Yukon Gold smashed potatoes and steamed broccoli $Runway\ Strip^* \ ... \ \44 12 oz center cut chairman reserve NY Strip steak grilled with our house rub and glazed with a

Vegetarian Monkey......\$19
Linguine tossed with sautéed spinach, cherry tomatoes, red onion, garlic, capers, white wine, lemon and butter. Finished with shaved parmesan and toast points

Add grilled chicken* \$6 Add blackened shrimp* \$9



WINE LIST gl bt **WHITES** 1142 Diora Chardonnay, CA 1038 Hess Shirtail Ranches Chardonnay, CA Kendall-Jackson Vintner's Reserve Chardonnay, CA 10 38 Kendall-Jackson Grand Reserve Chardonnay, CA 1038 Hay Maker Sauvignon Blanc, New Zealand Clay Shannon Sauvignon Blanc, Lake County, CA 1242 1038 Torre di Luna Pinot Grigio, Italy 934 Centorri Moscato di Pavia, Italy 1038 Loosen Bros. "Dr. L" Riesling, Germany ROSÉS Terres De Saint Louis Rosé, France 1038 Gérard Bertrand Côte des Roses Rosé, France 42 SPARKLING 828 Duc de Valmer Blanc de Blanc Brut, France 1036 Villa Sandi Prosecco, Italy 932 Veuve du Vernay Brut, France 110 Veuve Clicquot Yellow Label Champagne, France Veuve du Vernay Rosé, France 932 REDS 1142 1924 Double Black Bourbon Barrel Aged Cabernet Sauvignon, CA 1246 Bonanza Cabernet Sauvignon, CA 60 Decoy Cabernet Sauvignon, CA 68 Quilt Cabernet Sauvignon, CA 80 Honig Cabernet Sauvignon, CA 1246 Conundrum Red Blend, CA 72 Daou Bodyguard Red Blend, CA 86 Ferrari-Carano Trésor Red Blend, CA Sea Sun Pinot Noir, CA 1246 Maison L'Envoyé Two Messengers Pinot Noir 58 Willamette, OR 72 Penfolds Bin 28 Shiraz, Australia 1038 Toad Hollow Merlot, CA 1142 Killka Malbec, Mendoza, Argentina E. Guigal Côtes-du-Rhône Rouge, France 36 40 Vicchiomaggio Agostino Petri Chianti Classico Riserva, Italy Antinori Super Tuscan, Italy 60 56 Vall Llach Embruix Priorat, Spain

BAM MARTINIS 14

(BIG A** MARTINIS)

Tito's Doli

Tito's Handmade Vodka infused with fresh pineapple

Raspberry Lemon Drop

Vodka infused with fresh raspberries and lemon, house sour, sugared rim

Espresso Take-Off

Vanilla vodka, Kahlúa, Irish cream, vanilla liqueur, dark crème de cacao, fresh espresso

Dirty Captain

Tito's Handmade Vodka, dry vermouth, olive juice, blue cheese stuffed olives

Cherry Bourbon Crosscheck

House barrel-aged bourbon infused with grilled oranges and Luxardo cherries Ask your server how we can upgrade your flight to "Cloudy Skies

Non-Stop Cosmo

 $Blood\ orange\ vodka,\ orange\ liqueur,\ fresh\ lime,\ cranberry$

Asian Pear Martini
Pear vodka, elderflower liqueur, unfiltered sake, fresh lemon sour

Blackberry Bomber Sidecar

Cognac, orange liqueur, blackberry simple syrup, fresh lemon, sugared rim

Mile High Tiramisu Vanilla vodka, amaretto, Kahlua, Rum Chata, fresh espresso

Salted Caramel Apple

Apple vodka, salted caramel vodka, Liquor 43, butter syrup, apple cider

Aviation Through Time
Pea flower infused gin, maraschino cherry liqueur, crème de violette, fresh lemon juice

Paper Plane Pushback
Bourbon, Aperol, Amaro, fresh lemon juice, orange marmalade

COCKPIT TO COCKTAILS 13

The Naughty Flight Attendant Hpnotiq, banana rum, coconut rum, pineapple, cranberry

Pink Monkey

Grapefruit infused vodka, fresh lemon, simple syrup, seltzer

Berry Mojito

White rum, fresh berries & mint, simple syrup, fresh lime, seltzer

Sunset Layover

Tito's Handmade Vodka, coconut rum, orange liqueur, pineapple, grenadine

Hpnotiq Cooler
Hpnotiq, peach liqueur, pineapple, seltzer, merlot float

Bourbon Fig Foxtrot
Bourbon, fig-infused vodka, muddled blueberries, fresh lemon

Spiced Pear Mimosa

Brut champagne, chai simple, pear nectar

Harvest Sangria

Apples, cranberries and figs, with notes of vanilla and cinnamon

Blood Orange Margarita

 $House-infused\ jalapeno\ tequila, orange\ liqueur, fresh\ lime, brown\ sugar\ simple,\ blood\ orange\ puree,\ tajin\ rim$

The Dragon

Tequila, dragon fruit, orange liqueur, fresh lime, black salt rim

Drunken Monkey Rum Punch
Coconut rum, spiced rum, dark rum, pineapple quava, cranberry, island mango

Maple Bourbon Sour

Bourbon, Mc Lure's maple syrup, fresh lime, ginger beer

CRAFT MOCKTAILS 8

Spiced Apple Sparkler Apple cider, Gosling's ginger beer, fresh lime, cinnamon

Peachy Arnold Palmer
Unsweetened iced tea, peach purée, fresh lemon, simple syrup

Blueberry Lavender Lemonade
Lemonade, muddled blueberries, lavender simple syrup

Harvest Refresher
Blood oranges, fresh mint, cranberry simple syrup, seltzer

BEER & MORE

16oz DRAFTS

Two Roads Road 2 Ruin9	Sam Adams Seasonal6
Grey Sail Captain's Daughter10	Stella Artois6
Guinness6	Yuengling5
Bud Light5	Counter Weight Headway8
Lyman Orchard Hard Apple Cider8	Blue Moon6
	Ask about our Rotating Drafts

BOTTLES & CANS

Budweiser	5.5	Michelob Ultra5.5
Bud Light	5.5	Miller Lite5.5
Coors Light	5.5	Heineken 0.0
Corona	6	(non-alcoholic)5.5
Heineken	6	High Noon Hard Seltzer7
Modelo	6	

