

# MONKEY BAR

## MENU



### STARTERS

#### Avocado Fries \$16

Harissa Aioli, Togarashi

#### Chips & Guacamole \$17

Roasted Tomato Salsa, Rustic Chips

#### Chicken Empanadas \$18

Roasted Corn, Black Beans, Cilantro,  
Aji Amarillo Aioli

#### Chicken Wings \$23

Your choice of Buffalo, Hickory BBQ, Dry Rub

#### Shrimp Cocktail \$23

Horseradish Cocktail Sauce

#### Truffle Fries \$15

Mixed Herbs, Parmesan Cheese

### SALADS



#### Classic Caesar Salad \$17

Crisp Romaine, Parmesan, Brioche Crouton  
Chicken Breast +\$10 | Shrimp +\$12  
Impossible +\$14 | Grouper +\$20

#### Cobb Salad \$21

Iceberg, Avocado, Crispy Bacon, Boiled Eggs,  
Scallions, Blue Cheese Dressing  
Chicken +\$10 | Shrimp +\$12  
Impossible +\$14 | Grouper +\$20

#### Mexican Style Smoked Chicken Salad \$21

Roasted Corn, Black Beans, Cilantro,  
Aji Amarillo Aioli

#### Burrata Berry Salad \$25

Burrata Cheese, Spring Mix, Arugula, Strawberry  
Balsamic Vinaigrette, Strawberries, Blue Berries,  
Blackberries, Raspberries, Honey Glazed Walnuts,  
Mint  
Chicken Breast +\$10 | Shrimp +\$12  
Impossible +\$14 | Grouper +\$20

#### Exotic Fruit Salad \$25

Local Hand Picked Fruit, Mint Infusion

#### Tuna Poke Bowl \$31

Steamed Rice or Quinoa, Avocado, Seaweed Salad,  
Edamame, Crispy Wonton, Marinated Carrots, Pickled  
Red Onions, Sesame Seeds and Scallions

#### Pistachio Crusted Tuna Salad \$34

Pistachio Crusted Tuna, Thai Chili, Ponzu, Edamame,  
Pickled Onions, Wontons, Seaweed, Carrots, Avocado

### TACOS & BAO BUNS

#### Carnitas \$21

Pickled Onion, Cilantro, Avocado

#### Chicken Tinga \$22

Roasted Jalapeño, Queso Fresco, Tinga Sauce

#### Grilled Fish Tacos \$23

Shaved Cabbage, Roasted Corn,  
Chipotle Lime Crema

#### Mushroom Bao Bun \$18

Soft Bao Bun, Soy Glazed Portabella Mushroom,  
Pickled Cabbage Slaw with Bamboo Aioli, Sesame  
Seeds, Pickled Cilantro

#### Chili Pepper Shrimp Bao Bun \$22

Soft Bao Bun, Battered Shrimp, "Heinz 57" Chili Pepper  
Aioli, Pickled Cabbage Slaw with Bamboo Aioli, Pickled  
Cilantro



# SANDWICHES & BURGERS

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## Bacon Cheese Burger \$24

Melted Cheddar, Crispy Bacon, Caramelized Onions.  
Choice of Skinny Fries or Sweet Potato Fries

## SLS Burger \$25

Truffle Aioli, Brie Cheese, Marinated Portabella  
Mushroom, Baby Arugula, Brioche. Choice of Skinny  
Fries or Sweet Potato Fries

## Crispy Chicken Sandwich \$24

Spicy Mayo, Coleslaw, Jalapeños, Dill Pickle.  
Choice of Skinny Fries or Sweet Potato Fries

## Lobster Quesadillas \$28

Pepper Jack Cheese, Roasted Corn, Jalapeños,  
Black Beans

## Impossible Plant Based Burger \$26

Lettuce, Tomatoes, Dill Pickle, Vegan Cheese, Vegan Ranch.  
Choice of Skinny Fries or Sweet Potato Fries

## Vegan Panini \$22

Chipotle Chickpea Aioli, Roasted Vegetables,  
Vegan Ciabatta with a choice of Skinny Fries or  
Sweet Potato Fries

## Blackened Fisherman's Catch Sandwich \$26

Pepper Jack Cheese, Roasted Corn, Jalapeños,  
Black Beans



# SIDES

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## Sweet Potato Fries \$10

## Skinny Fries \$10

## Side Salad or Side Caesar \$9

## Yucca Fries \$10

## Roasted Vegetables \$12

# DESSERTS

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## Ice Cream Chocolate Cookie Sandwich \$14

Melted Cheddar, Crispy Bacon, Caramelized Onions.  
Choice of Skinny Fries or Sweet Potato Fries

## Oreo Marshmallow Chocolate Brownie \$12

Truffle Aioli, Brie Cheese, Marinated Portabella  
Mushroom, Baby Arugula, Brioche. Choice of Skinny  
Fries or Sweet Potato Fries

## Chocolate Chip Cookie \$8

Chocolate chip cookie with white chocolate and  
chocolate chips on top.



# DINNER MENU

## Chips & Guacamole \$17

Roasted tomato salsa, rustic chips

## Crispy Skinny Truffle Fries \$15

Lemon Aioli

## Chicken Empanadas \$15

Roasted Corn, Black Beans, Cilantro, Aji Amarillo  
Aioli

## FISH & CHIPS \$25

Cucumber Dill Labneh

## CHICKEN WINGS \$23

Your Choice Of:  
Buffalo, Hickory Bbq, Dry Rub

## Crispy Chicken Sandwich \$19

Toasted Brioche, Yellow Chili

## SHRIMP COCKTAIL \$23

Horseradish Cocktail Sauce

## MANCHEGO FLAT BREAD \$17

Orange Segments, Roasted Walnuts, Chimichurri



# BEVERAGE

## MENU

### SPECIALTY COCKTAILS

#### Cucumber Pear Gimlet

\$18

Grey Goose La Poire Vodka, Lime Juice, Cucumber Syrup, Dashes Orange Bitters

#### Ketel One Espresso "Nitro" Martini

\$20

Ketel One Vodka, Kahlua Liqueur, Cold Brew Coffee

#### KOKO Cappuccino

\$18

Hanabiko "Koko" (July 4, 1971 - June 19, 2018) was a female western lowland gorilla. Koko was born in San Francisco Zoo, and lived most of her life at The Gorilla Foundation's preserve in the Santa Cruz Mountains. Don't be surprised, great tasting coffee grows in California! Koko would approve!

Selvarey Chocolate Rum, Banana Liqueur, Espresso, Heavy Cream, Dashes Cocoa Bitters

#### Old Reliable

\$18

Gordo was one of the first monkeys to travel into space. As part of the NASA space program, Gordo, also known as Old Reliable. This stratospheric cocktail will give your taste buds the supernova effect.

Bombay, St Germain, Mr. Boston Apple Schnapps, Mint Syrup, Lime Juice, Cucumber

#### Fit for King

\$18

Rafiki is a supporting character in Disney's 1994 animated feature film, The Lion King.

Mezcal, Amaretto, Fresh Strawberry Purée, Egg White, Lemon Juice, Grapefruit Bitters

#### Nutty Daiquiri

\$18

Bacardi Coconut Rum, Bacardi 8-Year-Old, Lime Juice, Simple Syrup, Passionfruit Purée, Cocoa Bitters

#### Strawberry Spritz

\$18

Grey Goose Strawberry & Lemongrass Essence Cranberry, Lime Juice, Simple Syrup, Prosecco

#### Jungle View (From Space) Lychee Martini

\$300

Albert II, a male rhesus macaque was the first primate and first mammal in space. Legend has it that on his return to earth he concocted this amazing cocktail to celebrate his amazing achievement.

Grey Goose Vodka, Lychee Syrup, Lime Juice

Additional \$2.00 for Flavored Lychee Martini (Strawberry, Mango and Passion Fruit).



### BEER

Bud Light \$10

Heineken \$10

Kalik \$8

Kalik Light \$8

Sands \$8

Sands Light \$8

Stella Artois \$10

Corona \$10

### CHAMPAGNE & SPARKLING

#### Sperone Prosecco

\$18 / \$80

Italy

#### Louis Picamelot Blanc

De Blancs \$16 / \$75

Your Choice Of:  
Buffalo, Hickory Bbq, Dry Rub

#### Louis Picamelot Rosé

\$20 / \$95

Toasted Brioche, Yellow Chili

#### Perrier Jouët, Grand Brut

\$50 / \$190

#### Perrier Jouët "Blason"

rosé, Grand Brut \$250

#### Laurent Perrier La

Cuvée Brut \$250

Champagne, France

#### Sperone Prosecco

\$18 / \$80

Italy

#### Louis Picamelot Blanc

De Blancs \$16 / \$75

Your Choice Of:  
Buffalo, Hickory Bbq, Dry Rub

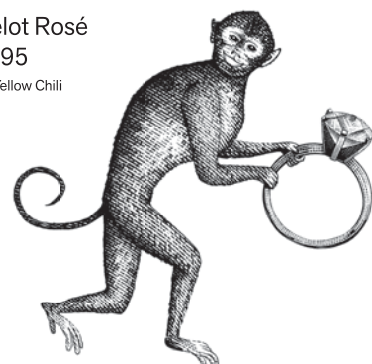
#### Louis Picamelot Rosé

\$20 / \$95

Toasted Brioche, Yellow Chili

#### Laurent Perrier Rosé \$350

Champagne, France



# ROSÉ

Matua Rosé  
\$18 / \$75  
New Zealand

La Vieille Ferme Rosé  
\$16 / \$60  
France

Whispering Angel Rosé  
\$25 / \$90  
France



# WHITE

Paul Cluver Riesling  
\$20 / \$75  
Elgin, South Africa

Matua Sauvignon Blanc  
\$16 / \$68  
New Zealand

Bouchard Pere Et Fils  
Bourgogne Blanc Reserve  
\$24 / \$95  
toasted brioche, yellow chili

Anterra Pinot Grigio  
\$16 / \$66  
Italy

Oyster Bay Sauvignon Blanc  
\$14 / \$60  
New Zealand

La Crema Chardonnay  
\$22 / \$85  
Sonoma Coast, California

# RED

Josh Pinot Noir  
\$16 / \$64  
California, USA

Hahn Cabernet Sauvignon  
\$18 / \$68  
Paso Robles, USA

Famille Perrin Cotes  
Du Rhône Reserve Rouge  
\$16 / \$62  
France

Catena Malbec  
\$18 / \$68  
Mendoza, Argentina

Josh Cabernet Sauvignon  
\$18 / \$68  
Paso Robles, USA

Velvet Devil Merlot  
\$16 / \$62  
Washington State, USA



# BOTTLE SERVICE

price does not include 10% VAT and 15% GRATUITY

## VODKA

Grey Goose \$350

Tito's \$375

Ketel One \$375

Grey Goose Essence \$350  
strawberry & lemongrass, watermelon & basil, white  
peach & rosemary

Flavored Grey Goose \$350  
poire, citron, orange

## GIN

Bombay Bramble \$250

Tanqueray \$300

Bombay Sapphire \$300

Six Dogs \$325  
blue, karoo

## RUM

Bacardi Superior \$250

Bacardi Gold or Añejo \$275

Bacardi 8 YO \$325

Bacardi 10 YO \$350

Bacardi Reserva Limitada \$560

Santa Teresa 1976 \$400

Facundo NEO \$225

Facundo Eximo \$350

Facundo Exquisito \$450

Facundo Paraíso \$1,400

## TEQUILA

Patrón Silver \$375  
Patrón Reposado \$400  
Patrón Añejo \$425  
Don Julio Blanco \$375  
Don Julio Reposado \$400  
Don Julio 1942 \$700  
Clase Azul Plata \$1,000  
Clase Azul Reposado \$1,200  
Clase Azul Gold \$1,500  
Clase Azul Añejo \$3,000

## WHISKEY SCOTCH & BOURBON

Dewars Caribbean \$225  
Dewars White Label \$250  
Dewars 12 YO \$275  
Dewars 15 YO \$300  
Dewars 18 YO \$600  
Dewars Signature 25 YO \$1,200  
Aberfeldy 12 YO \$225  
Johnnie Walker Black \$400  
Angel's Envy \$350  
Knob Creek \$500

## COGNAC

D'Usse VSOP \$500  
D'Usse XO \$950  
Hennessy VS \$450

## NON ALCOHOLIC BEVERAGES

Josh Pinot Noir  
330ml \$10 | 750ml \$15

Evian Sparkling  
330ml \$12 | 750ml \$16

Red Bull  
Regular \$7 | Sugar Free \$7

Juices \$8  
orange, pineapple, apple, cranberry, grapefruit

Sodas \$6  
Coke, Diet Coke, Sprite, Tonic, Soda, Ginger Ale

Heineken 0 \$7  
Non Alcoholic Beer

# MONKEY BAR

## MENU

