

DINNER



Bergie's PLACE

 *Monarch Signature Dishes*

SHAREABLES

-  **Fresh Baked Pretzels** 7.95
house made pretzel twists, served with an IPA beer cheese and an ale mustard
- Drunken Nachos** 7.95
corn tortilla chips, IPA beer cheese, black beans, tomato, corn, cilantro, jalapeños | add pork or chicken 3
-  **Spinach Artichoke Dip (V)** 7.95
Spinach, artichoke hearts, cheese with garlic rubbed crostini's
-  **Chili Cheese Fries** 6.95
Hand cut French Fries topped with our house made beef & bean chili and Monarch beer cheese
- Bacon Wrapped Dates (GF)** 11.95
one dozen sweet dates, double smoked bacon, smoked balsamic reduction

HALF & HALF

- Half Sandwich & Soup** 8.95
choice of Cuban panini, caprese panini, and your choice of soup (free refills on soup)
- Half Sandwich & Salad** 10.95
choice of Cuban panini, caprese panini; choice of Monarch, wedge or Caesar salad (free refills on salad)
- Half Soup & Salad (Bottomless)** 9.95
choice of Monarch salad, wedge salad, Caesar salad, and choice of soup

GREENS

- Monarch Salad (GF) (V)** 5.95
house salad mix, cherry tomato, cucumber, red onion, carrots, and herbed red wine vinaigrette
- Caesar Salad** 5.95
crisp romaine lettuce, herbed focaccia croutons, shaved asiago cheese, served with Caesar dressing
- Smokey Wedge** 7.95
iceberg lettuce wedge, tomatoes, red onion, smoked blue cheese crumbles, bacon, served with blue cheese dressing
- Cobb Salad** 11.95
crispy romaine lettuce, smoked turkey, hard boiled egg, bacon, avocado, smoked blue cheese crumbles, tomatoes, served with ranch dressing
- Super Salad (GF)(V)** 11.95
baby kale mix, quinoa, peas, roasted beets, avocado, slivered almonds, dried cranberries, goat cheese, served with white balsamic vinaigrette

SOUP

- Tomato Ale Soup (V)** 5
fresh tomatoes, fresh basil, garlic, onion, MBC false alarm, topped with tuscan herbed croutons - 8oz cup
- Chili** 5
Chef's special house made chili with onion and cheese - 8oz cup
- Soup of the Day** 5
Ask your server about our fresh house made daily soup - 8oz cup

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.

EAT WITH YOUR HANDS

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

Sides: Fries, Caesar Salad, Monarch Salad, Wedge Salad

SEASONAL FEATURES

Butternut Squash Ravioli (V)	12.95
Savory butternut squash filled pasta, roasted butternut squash cream sauce, fresh sage, browned butter	
Apple Meatloaf	15.95
Not your grandmother's meatloaf! Laced with diced fresh apples, herbs & even horseradish. Mashed potatoes & sautéed green beans	
Meat Lasagna	12.95
Chef's savory meat sauce layered between tender sheets of pasta, topped with shredded mozzarella	
 Chicken Under a Brick	15.95
boned 1/2 chicken stuffed with wild mushrooms on top of red potatoes in a mustard cream sauce, grilled asparagus	
Pretzel Baked Cod	16.95
seasoned pretzel crumb crusted cod, celery root chips, served on a bed of garlic spinach, white wine sauce	
 Seared Salmon (GF)	18.95
wild mushroom risotto, blistered tomato, bourbon stout glaze	
 Hopped Up Pork Chops	19.95
beer brined pork chops, beer braised onions, southern style collard greens, garlic mashed potato	
 14oz NY Strip Steak	26.95
USDA choice beef striploin, grilled asparagus, smoked blue cheese butter, baked potato	
 16 oz Ribeye Steak	32.95
USDA choice beef ribeye, grilled asparagus, baked potato	

KIDS MENU

Chicken Fingers	6.95
Hamburger	6.95
Mac & Cheese	6.95
Grilled Cheese on Sourdough	6.95

Kids Meals Include: Choice of Fries or Fruit and an Ice Cream Sundae