

EST. MMXVII

THE
MONARCH



COCKTAIL BAR & LOUNGE

| FALL - WINTER 2024 EDITION |



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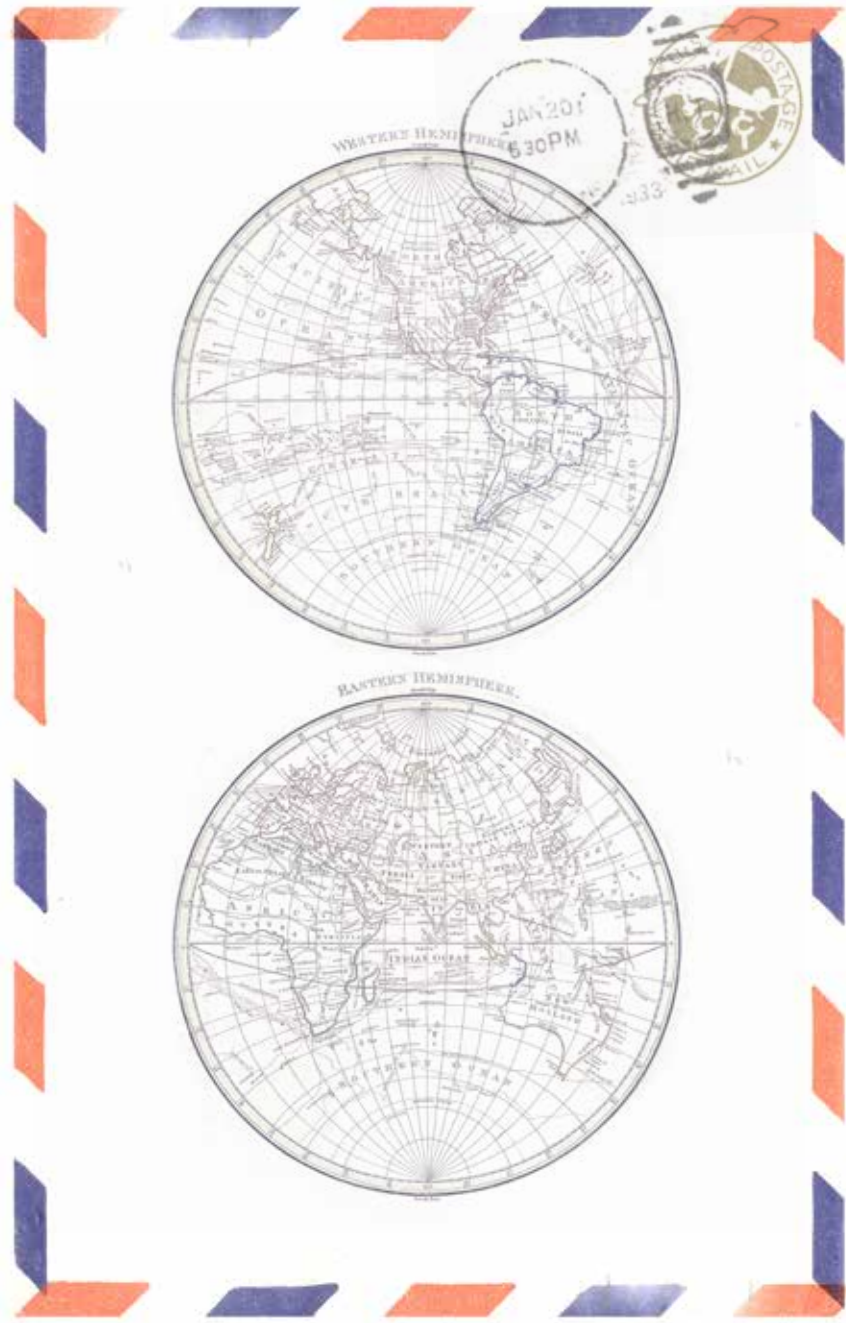
The Monarch Cocktail Bar & Lounge was established for the cocktail curious and the fine drink connoisseur alike. Our artful creations are inspired by the various flight paths of one of the world's most intriguing creatures – the Monarch butterfly. With one of the Earth's longest seasonal migrations that can span up to six different generations and thousands of miles, each butterfly always returns home to the same tree that its previous generation landed on the year before. The Monarch is a testament to the beauty and mystery of the natural world, with an endurance for hope from which we can all learn.

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The Monarch Bar sources and uses the freshest ingredients available, and in some cases alters them in ways that may affect common allergies. Please advise the service staff of any food allergies so that we may properly prepare your drink.

A 3% surcharge will be added to your bill when paying with a credit card.



THE MIGRATION

The Migratory patterns and flight paths of indigenous Monarch butterflies from around the world have inspired our uniquely crafted cocktail list. These cocktails reside along the regional flight paths from which the spirits, modifiers, and ingredients of each drink derive. The menu also indicates the type of glassware in which it is served, as well as the coordinates (latitude and longitude) of the migratory location from which it is conceived.

Not sure which path to take? Pick a style and flavor, note your preferred glassware, and let the bartenders create something unique, just for you.

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MID-AMERICA

"THROUGH THE HEARTLAND"

A Monarch's journey from southern Canada through the heart of the Midwestern United States and down into southern Mexico is one of the longest journeys any single creature makes each migratory winter. Flying almost 2,500 miles per season, these Monarchs begin their flight in Canada when the days become shorter and the temperatures begin to drop in the early autumn. Along their path, they pass through the full depth of the United States, including Kansas City, and down into Mexico before completing their long journey. Cocktails along this path are inspired by rich and oaky whiskeys and rums, and are balanced with the natural sweetness of exotic citrus and fresh fruits.



GONE GIRL

(37.173° N, 94.309° W)

A Tequila Cosmo with fall spiced fruits.

- Coconut Oil Washed Reposado
- Apricot
- St. George Spiced Pear
- Cranberry, Honey, Lime
- Allspice Dram

\$16

COCKTAIL OF DISTINCTION



AGUAMIEL

(16.558° N, 96.353° W)

*Light and fruity dreamsicle
Mezcal Negroni.*

- VAGO Cuishe Private Batch
- Lo-Fi Aperitivo
- Dry Vermouth
- Rhubarb, Orange Cordial
- Whey

\$20



BIG COUNTRY BREAKFAST

(39.402° N, 94.877° W)

*A smoked Old Fashioned
in lieu of breakfast.*

- Bacon Fat Washed Ben Holladay Single Barrel
- Maple
- Nut Bitters
- Applewood Smoke

\$17



KILLER TOFU

(37.540° N, 77.439° W)

*Yogurt delicately balances
this vegetal Agave Sour.*

- Monarch Mezcal
- Monarch Tequila
- Xila Aperitif
- Beet/Yogurt Syrup
- Lemon

\$17

THE PACIFIC COASTLINES

"THE RING OF FIRE"

Rightly named for an area that holds the most volcanic and seismic activity on the planet, the "Ring of Fire" encircles many of the most culturally diverse cuisines of the world. The migratory patterns of these butterflies follow south to just below the latitude of the 30th parallel north. Cocktails here are influenced by fusion cuisine from both sides of the Pacific Ocean and include various chilies, spices, and tropical fruits.

COCKTAIL OF DISTINCTION



CASA BONITA

(40.129° N, 104.235° W)

A delicious pick-me-up with cinnamon and rich tequila.

- Butter Washed Codigo Reposado Tequila
- Licor 43
- Frybread Sherry
- Sopapilla Syrup
- Cold Brew Concentrate

\$20



CAPTAIN LEVI

(33.277° N, 130.893° W)

Ube cream shines in this after dinner treat.

- Cocoa Butter Washed Demerara & Philippine Rums
- Ube Cream
- Tempus Fugit Banana
- Oloroso Sherry, Umami Bitters
- Sesame Oil

\$16



FLIGHTLESS BIRD

(42.951° S, 172.586° W)

A crushable seltzer with round fruit notes.

- Vodka
- Coconut Water Liqueur
- Clarified Kiwi
- Pear, Malic Acid
- Soda

\$16



VICEROY RETURNS

(47.606° N, 122.142° W)

Playful and fruity, with a splash of prosecco.

- Vodka
- Blackberry, Lemon
- Bengali Spice
- Prosecco
- Mint Air

\$16

TRANS-ATLANTIC CROSSING

"THE OLD WORLD"

Once or twice each decade, a relatively large number of migrating Monarchs are spotted across Europe. Whether stowaways on a ship sailing across the ocean or the more tragic possibility that they were pushed off course by natural weather phenomena such as hurricanes, these butterflies found a new home in a land far away from their ancestors. No matter the answer to the mystery, these cocktails are inspired by Europe's classics, such as gins, vodkas, and scotches with their flavors accentuated with French and Italian aperitifs and digestifs, and balanced with unique acids.

COCKTAIL OF DISTINCTION



HAUTEVILLE HOUSE

(49.455° N, 2.539° W)

A rich and decadent Vieux Carre-variation aged with amburana wood from Brazil.

Chateau Arton La Reserve
R.L. Seale's 12 Year
Amburana Wood, Flamed Chicory
La Quintinye Vermouth Royale Rogue
Benedictine, Peychauds

\$38

MONARCH ORIGINALS



LOUISIANA PURCHASE

(38.008° N, 78.453° W)

A high proof Brooklyn-style cocktail served as cold as it gets.

Monarch Ben Holladay Single Barrel
French Rouge Vermouth
Bigallet China China
Apple & Iron Perfume

\$17




NEW SLANG

(40.749° N, 74.259° E)

Pisco gives backbone to this pomme fruit punch.

Capurro Pisco Acholado
Lairds Jersey Lightning
Benedictine
Persimmon, Malic Acid, Pineapple
Grenadine, Angostura

\$17

**CARRIAGE
CLUB**
(39.032° N, 94.607° W)
Creamy berries are paired with wine and vodka in this tasty treat.

Tito's 'Handmade' Vodka
Mixed Berry-Mascarpone Syrup
Sauternes, Claret
Lemon Juice

\$16

FLORIBBEAN

"THE EASY LIFE"

In life, there are always exceptions to every rule. Migrating populations of Monarch butterflies do sometimes coexist with non-migrating butterfly populations. This section of cocktails is dedicated to those Monarchs who figured out the "smarter, not harder" island life of the Caribbean. Cocktails here are inspired by those butterflies that cannot be bothered to migrate, and would much rather enjoy the smooth island flavors of rums and whiskies accompanied by sweet fruits and light syrups.

COCKTAIL OF DISTINCTION



CORN N' CALYPSO

(13.1767° N, 59.545° W)

A stout Rum Old Fashioned with bright falernum.

- Brown Butter Washed Rum RL Seales 12
- Foursquare Touchstone
- House Falernum
- Demerara, Saline

\$25



DAGWOOD'S VACATION

(4.715° N, 59.184° W)

This soda shoppe ode is playful, rich, and indulgent.

- Hamilton 86
- Malted Oat Orgeat
- Aquafaba
- Averna
- Fig Balsamic

\$16



FIGURE IT OUT!

(28.480° N, 81.468° W)

A Rum Punch with chai spice and a blend of walnut and fig.

- Chai Spice infused Rum
- Cardamaro
- Caramelized Fig Syrup
- Walnut Orgeat
- Malic Acid
- Milk Wash

\$17



MANO A MANO

(20.676° N, 103.346° W)

Roasted pineapple and cinnamon with earthy agave flavor finishing with mint and a hint of chile spice.

- La Venenosa Tabernas
- Uruapan Charanda
- Roasted Pineapple Cordial
- Cinnamon, Mint, Lime
- Chile De Arbol

\$17

ATLANTIC COASTLINES

"AN APPALACHIAN SPRING"

As far north as Newfoundland and along the full length of the East Coast down into northern Florida, these Monarchs pass through the beautiful and serene Appalachian Mountains but must also endure the heady and unpredictable storms that grow in the Atlantic. Cocktails along this flight include rich bourbons and scotches balanced with the tender flavors of fresh herbs and soft fruits.

COCKTAIL OF DISTINCTION



CALTON HILL

(55.955° N, 3.182° E)

A multi-spirit Manhattan with gentle plum and autumnal infusions.

Bruichladdich Classic Laddie
Akashi Ume
Lustau Brandy De Jerez, Mancino Rosso
Cacao Nibs, Clove

\$20

MONARCH ORIGINALS



WITH ROOTS ABOVE & BRANCHES BELOW

(39.095° N, 94.576° W)

Part Old Fashioned, part Manhattan, all bound together with birch smoke and fragrant root spice.

Bourbon
Cocchi Di Torino
Root Beer Demerara
Cocoa Bitters
Birch Smoke

\$18



COUNTESS OF SUTHERLAND

(57.981° N, 3.945° E)

Butternut squash and acidulated sherry compliment this Scotch Sour.

Monarch Scotch Blend
Glenmorangie Nectar D'or
Butternut Squash
Acidulated Sherry, Winter Melon Bitters

\$18



SHOULDER SEASON

(40.300° N, 74.140° W)

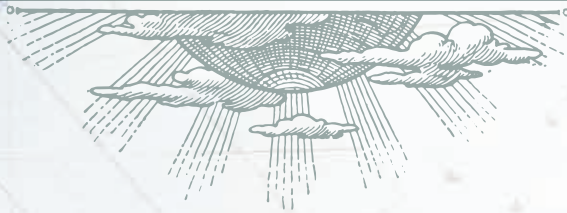
A creamy soda with orchard appeal.

Remy Martin VSOP
Lairds Apple Brandy
Cinnamon Caramel Apple
Malic & Tartaric Acid
Casein
Amaretto Vanilla Cream Foam

\$16



MONARCH BUTTERFLY PRESERVATION



In July 2022 the Monarch Butterfly joined the IUCN Red List of Threatened Species as Endangered, threatened by habitat destruction and climate change. We offer this link for you to follow to support local preservation efforts of the Monarch Butterfly and other local pollinators.

DONATE



• CLASSIC COCKTAILS •



PORN STAR MARTINI \$16
Exit Strategy Vodka, Chinola Passion Fruit, Vanilla, Lime, Prosecco Sidecar



THE MONARCH MARGARITA \$16
Reposado Tequila, Cointreau, Agave Nectar, Lime Juice
+4 Add a Grand Marnier float "Cadillac" | +1 Make it spicy



OLD FASHIONED \$16
The Monarch Bourbon Blend, Demerara, Aromatic Bitters, Clear Ice, Rum Cherry



JUNGLE BIRD \$15
Hamilton Jamaican Pot Still Black Rum, Appleton Estate Signature Rum, Campari, Pineapple Juice, Lime Juice



SAZERAC \$17
Remy Martin VSOP, Demerara, Absinthe, Psychauds



BOULEVARDIER \$17
Bourbon, Campari, Cocchi Vermouth Di Torino



COLD BREW MARTINI \$17
Exit Strategy Vodka, Caffé Borghetti, Chingu Cafe Cold Brew, Demerara



GIMLET \$15
Rieger Private Stock Gin, Lime Cordial



MANHATTAN \$16
Monarch Rye Blend, Cocchi Vermouth Di Torino, Bitters



PENICILLIN \$16
Scotch, Ginger, Honey, Lemon, Ardbeg Float



ENZONI \$16
Gin, Campari, Simple, Lemon, Green Grape
+2 Make it "Royale" with a splash of Sparkling Wine



TRINIDAD SOUR \$16
Angostura Bitters, Rye, Orgeat, Lemon

THE MONARCH BOOK OF COCKTAILS

Link to order:



FOOD MENU



SPIRITS, WINE, & BEER



THE MONARCH CHANDELIER

KANSAS CITY ART INSTITUTE with **NATHAN NEUFELD**, kcai.edu, nathanneufeld.com

The Monarch Chandelier was designed and fabricated as a partnership between MANICA Architecture and the Kansas City Art Institute. Comprised of 1,000 hanging butterflies, it was orchestrated through the private college's Sponsored Studio program.

Emerging artist Nathan Neufeld, a 2015 graduate of the Kansas City Art Institute, with a BFA degree in ceramics, led the task of creating the expansive installation made of laser-cut and kiln-formed acrylic material.

THE MONARCH TRIPTYCH

AARON NORRIS, aaronnorrisstudio.com

Aaron Norris is an oil painter native to the Kansas City area. He has been professionally painting for 11 years and specializes in large contemporary landscapes. The Monarch Triptych spans three canvases measuring five foot by nine foot each, and fills the end wall of the Main Bar. Aaron painted the hand-stretched canvases with thick oils, using brushes and putty knives to deepen the texture and bring the butterfly's motion to life.

THE MONARCH MANTEL

JENNIFER JANESKO, janeskofineart.com

Kansas City artist Jennifer Janesko believes in a modernist approach to her work. Each stroke of the brush or pencil is deliberate and communicates a story that although begun by the artist, is finished by the viewer. Jennifer utilizes a mixed media approach with acrylic, oil, charcoal, pencil and ink.

THE MONARCH INTERIOR DESIGN

MANICA ARCHITECTURE, manicaarchitecture.com

MANICA Architecture, based in Kansas City and with offices in London and Milan, focuses on the design of sport and entertainment buildings around the world.

HIVE DESIGN

Hive Design is directed by Jennifer Irey and focuses on commercial and residential interiors, often collaborates with MANICA Architecture on their interiors work.

THE MONARCH BRANDING AND MENU DESIGN

CHARLIE BURT, cburt.studio | [@cburtstudio](https://twitter.com/cburtstudio)

Charlie Burt is an independent graphic designer based in Kansas City.

KATY & JAMESON EMLING, Owners
DAVID & NOELLE MANICA, Founders & Designers
CHRISTIAN MOSCOSO, Director of Operations
CAMERON CORONADO, General Manager
CALEB JAMES, Head Bartender
JACOB FLETCHER, Assistant Head Bartender
MATT SLANEY, Parlour Director

