



MONARCH
HOTEL ZAZA

DINNER

MONARCH PROUDLY PARTNERS WITH LOCAL
TEXAS FARMERS, RANCHERS & ARTISANS.

Starters

CHILLED JUMBO SHRIMP & BLUE CRAB CAMPECHANA (GF)

Avocado Mousse | Serrano | Mexican Cocktail Sauce
23.

CLASSIC SHRIMP COCKTAIL (GF)

Remoulade | Cocktail Sauce | Fresh Lemon
20.

GULF COAST CRABCAKE

Classic Caper-Egg-Pickle Mayonnaise | Arugula-Shaved Onion Salad
18.

ARTISANAL CHEESES & MEAT BOARD (AGF)

Preserves | Nuts | Assorted Crackers
21.

LAMB LOLLIPOPS (GF)

Mint | Tzatziki
22.

TUNA TACOS (AGF)

Smoked Trout Roe | Avocado Mayo | Crispy Wonton Shell
17.

FRENCH ONION SOUP (AGF)

Crouton | Gruyère
9.

TODAY'S CHILI

Cup 6.
Bowl 9.

SPINACH-ARTICHOKE & PARMESAN DIP (V)

Sourdough | Tortilla Chips
15.

CUCUMBER & GOAT CHEESE (GF) (V)

Cherry Tomato | Red Onion | Kalamata Olives | Red Wine Vinaigrette
10.

Salads

ADD ON TO ANY SALAD:

Chicken 5. | Shrimp 10. | Rare Tuna 14. | Marinated Filet 14. | Salmon 12.

CAESAR (AGF)

Romaine | Parmesan | Garlic Butter Croutons
13.

WEDGE (GF)

Iceberg | Tomato | Bacon | Scallions | Maytag Blue Cheese Dressing
14.

SEARED TUNA SALAD (AGF)

Pan-Seared Ahi | Mango | Avocado | Mixed Greens | Ginger Vinaigrette
25.

THAI STEAK & NOODLE (AGF)

Marinated & Sliced Filet | Thai Basil | Mint | Carrots |
Cherry Tomato | Mango | Peanuts | Sweet Chili Vinaigrette
22.

CRISPY CHICKEN CHEF SALAD (AGF)

Crispy Chicken | Mixed Greens | Seared Ham | Radish | Cherry Tomato |
Jack Cheese | Red Onion | Avocado | Goat Cheese Ranch
19.

TROPICAL SALAD (GF) (V)

Mixed Greens | Strawberry | Blueberry | Orange | Pineapple |
Poppy Seed Dressing
16.

SIDES

7. EA

GREEN VEGGIE (V) (AGF)

CHEDDAR SHELLS & CHEESE (V)

CRISPY BRUSSEL SPROUTS WITH GOAT CHEESE RANCH (V)

VOLCANO SALT FRENCH FRIES (V)

SHAVED CAULIFLOWER WITH GOLDEN RAISINS & PINE NUTS (V)

Sandwiches

Served with choice of Volcano Salt Fries or Greens Salad

ADD ON TO ANY BURGER:

Egg 2. | Bacon 3. | Avocado 3.

CHEESEBURGER (AGF)

Fresh-Ground Brisket | Lettuce | Tomato | Onion | Melted Cheddar | Brioche Bun
17.

WEST COAST BURGER (AGF)

Jack Cheese | Sliced Avocado | Greens | Red Onion | Honey Mustard
17.

THE I CAN'T BELIEVE IT'S NOT BEEF BURGER (V)(AGF)

Vegetarian "Impossible" Patty | Smashed Avocado | Tomato |
Arugula | Shaved Red Onion | Roasted Garlic Aioli
17.

LOBSTER ROLL (AGF)

Butter-Toasted Roll | Mayo | Bibb Lettuce | Salted Butter Dip
23.

ONE HOT CHICK WRAP

Blackened Chicken | Avocado | Bacon | Tomato | Muenster | Chipotle Mayo
16.

CRISPY FISH SANDWICH (AGF)

Bread & Butter Pickles | Remoulade | Slaw
18.

Entrées

16 OZ. PAN-SEARED RIBEYE (GF)

Marrow Butter | Bacon | Maytag Blue Cheese Twice-Baked Potato
48.

BLACKENED RED SNAPPER

Crawfish-Crab Sauce | Dirty Risotto
34.

SPAGHETTI BOLOGNESE

Creamy Pepperoni Bolognese | Parmesan | Pecorino
23.

4 OZ. OR 8 OZ. FILET (GF)

Pomme Purée | Grilled Tomato | Garlic Butter Broccolini
4 oz. 24.
8 oz. 44.

CHICKEN PICCATA (AGF)

Sautéed Spinach | White Wine-Lemon Caper Sauce
23.

CRISPY BUTTERMILK-DIPPED CHICKEN BREAST (AGF)

Honey & Black Pepper Drizzle | Cheddar-Smashed Potatoes |
Haricot Verts with Bacon
23.

MARKET FISH

MKT.

GRILLED SALMON FILET (GF)

Shaved Cauliflower with Golden Raisins | Pine Nuts | Preserved Lemon Vinaigrette
29.

BASIL PESTO GNOCCHI (V)

Cherry Tomato | Broccolini | Fresh Mozzarella
21.

DRINKS



Wine

BUBBLES

	GLASS / BOTTLE
LAMARCA, PROSECO, ITALY	12. / 60.
ROEDERER ESTATE, BRUT ROSÉ, NV	16. / 72.
VEUVE CLICQUOT, BRUT YELLOW LABEL, FRANCE	23. / 130.
RUINART, ROSÉ, FRANCE	29. / 150.

WHITE

RODNEY STRONG, CHALK HILL, CHARDONNAY	13. / 58.
JORDAN, CHARDONNAY, SONOMA	18. / 81.
CAKEBREAD, CHARDONNAY, NAPA	21. / 95.
OYSTER BAY, SAUVIGNON BLANC, NEW ZEALAND	12. / 54.
CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND	18. / 81.
DR. LOOSEN, DRY RIESLING, GERMANY	12. / 54.
JERMANN, PINOT GRIGIO, ITALY	14. / 62.
SANTA MARGERITA, PINOT GRIGIO, ITALY	16. / 72.
PIEROPAN, SOAVE, ITALY	14. / 62.
WHISPERING ANGEL, ROSÉ, PROVENCE	16. / 72.

RED

VIRGINIA DARE, PINOT NOIR, RUSSIAN RIVER	14. / 63.
MELVILLE, PINOT NOIR, SANTA RITA HILLS	17. / 76.
BELLE GLOS, LAS ALTURAS, PINOT NOIR, ANDERSON VALLEY	22. / 99.
KAIKEN, MALBEC, ARGENTINA	15. / 68.
NEWTON, CABERNET SAUVIGNON, NAPA	14. / 63.
JACKSON ESTATE, CABERNET SAUVIGNON, ALEXANDER VALLEY	17. / 76.
JUSTIN ISOSCELES, CABERNET SAUVIGNON, PASO ROBLES	29. / 135.
PROVENANCE, MERLOT, NAPA	14. / 64.
THE PRISONER, ZINFANDEL BLEND, CALIFORNIA	22. / 99.
TORBRECK WOODCUTTERS, SHIRAZ, BAROSSA	16. / 72.
GIRARD ARTISTRY, RED BLEND, NAPA	22. / 99.
BOOTLEG PREQUEL, SYRAH, SONOMA	16. / 72.
ORIN SWIFT, ABSTRACT, GRENACHE, CALIFORNIA	20. / 90.

Beer

CRAFT BEER

8TH WONDER BREWERY, SEASONAL HOUSTON, TX	8.
AUSTIN EASTCIDERS, DRY CIDER AUSTIN, TX	8.
BALLAST POINT, SCULPIN IPA SAN DIEGO, CA	8.
BUFFALO BAYOU, MORE COWBELL IPA HOUSTON, TX	10.
KARBACH, SEASONAL HOUSTON, TX	8.
NO LABEL BREWING CO, RIDGEBACK AMBER ALE KATY, TX	8.
PINKUS, HEFEWEIZEN MÜNSTER, GERMANY	10.
SOUTHERN STAR, BOMBSHELL BLONDE LAKE CONROE, TX	8.
ST. ARNOLD'S, SEASONAL HOUSTON, TX	6.
YELLOW ROSE, IPA MAGNOLIA, TX	10.

BEER

BLUE MOON	6.
BUD LIGHT	6.
COORS LIGHT	6.
CORONA	6.
DOS EQUIS	6.
GUINNESS	6.
HEINEKEN	6.
MICHELOB ULTRA	6.
MILLER LIGHT	6.
MODELO ESPECIAL	6.
SHINER BOCK	6.
STELLA ARTOIS	6.

Cocktails

MONARCH OLD FASHIONED

Bulliet Rye | Don Q Gran Añejo | Spiced Syrup |
Angostura Bitters | Orange Bitters
15.

COOL AS A CUCUMBER

Effen Cucumber | Canton Ginger | Lime | Cucumber
15.

XPRESSO MARTINI

Vanilla-Infused Belvedere | Godiva Dark | Espresso
15.

MOSCOW MULE

Stolichnaya | Q Ginger Beer | Lime
15.

BIG FLIRT

Grey Goose L'Orange | X-Rated |
Pineapple | Berries
15.

BUBBLE BERRY

Bacardi Dragon Berry | Cava |
Berries | Sugared Rim
15.

SKINNY MARGARITA

Patrón Tequila | Patrón Citronage |
Agave Nectar | Lime
15.

DROP DEAD GORGEOUS

Belvedere | Lime | Agave | Mint |
Cucumber | Blackberries
15.

ZA LEMONADE

Skyy Raspberry | Chambord | Lemon |
Simple Syrup | Raspberries
15.

MEXICAN PALOMA

Espolon Blanco | Fresca | Lime |
Salt Rim | Jalapeño
15.

SAME AS IT EVER WAS

Hendrick's Gin | Nue Vodka | Pineapple |
Green Chartreuse | Simple Syrup | Lime Juice
15.

WHISKEY BUSINESS

Tin Cup Whiskey | Lemon | Apricot Liqueur |
Ginger Honey Syrup | White Peach Puree
15.