

EST. MMXVII

THE
MONARCH



COCKTAIL BAR & LOUNGE



Link to Order
The Monarch Book of Cocktails

| FALL - WINTER 2023 EDITION |



THE MONARCH

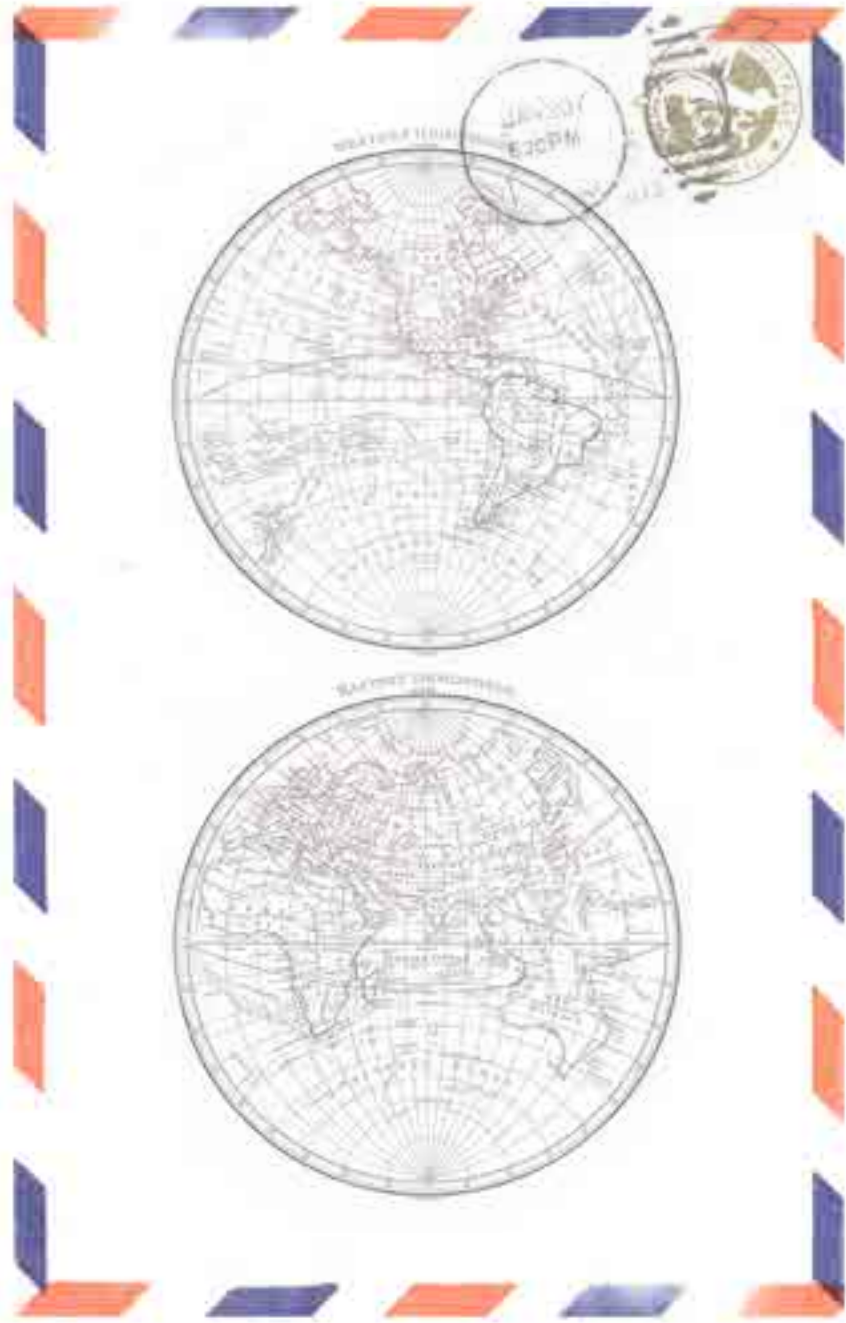
| FALL - WINTER 2023 EDITION |

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.

TABLE OF CONTENTS

THE MIGRATION	4
- MID-AMERICA	6
- THE PACIFIC COASTLINES	8
- TRANS-ATLANTIC CROSSING	10
- FLORIBBEAN	12
- ATLANTIC COASTLINES	14
MONARCH CLASSIC COCKTAILS	17
HAPPY HOUR / FOOD / SPIRITS, WINE, & BEER	18
CREDITS	20

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.



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.

MID-AMERICA	6
THE PACIFIC COASTLINES	8
TRANS-ATLANTIC CROSSING	10
FLORIBBEAN	12
ATLANTIC COASTLINES	14

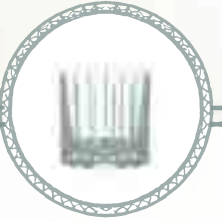


MID-AMERICA

"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.

COCKTAIL OF DISTINCTION



MICHOACAN OLD FASHIONED

(19.566° N, 101.706° W)

- La Luna Destilado Con Mole
- Tapatio Añejo
- Demerara
- Bitters
- Clear Ice

\$30

BAD BISHOP

(32.840° N, 83.632° W)

- Exit Strategy Vodka
- Nolet's Silver Gin
- Spiced Peach
- Naranja
- Cranberry
- Lemon

\$16



LA OAXAQUEÑA

(20.819° N, 102.736° W)

- Ojo De Tigre
- La Gritona Reposado
- Xila Aperitif
- Cinnamon, Sage
- Grapefruit, Lime
- Soda

\$17

PAINTED LADY

(27.295° N, 81.321° W)

- Ahus Aquavit
- Nolet's Silver
- Apologue Saffron
- Naranja
- Sirop De Canne
- Soda
- Fee Foam

\$16

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.



ROSÉ MARTINI

(13.226° S, 72.497° W)

- Capurro Pisco Acholada
- St. George California Citrus Vodka
- Cocchi Americano Rosa
- Pear Eau-De-Vie
- Orange Bitters
- Saline

\$16



PORTLANDIA

(45.300° N, 122.976° W)

- Monarch Rye Blend
- Laird's Bottled-In-Bond
- Bengal Spice Tea
- Lemon
- Pinot Noir
- Casein

\$17



COCKTAIL OF DISTINCTION



LA MARIPOSA DORADA

(19.507° N, 99.252° W)

- El Tesoro Extra Añejo
- Tapatio Añejo
- Grand Marnier
- Saffron
- Lime
- Golden Salt

\$25



VICEROY RETURNS

(38.248° N, 120.345° W)

- Tito's 'Handmade' Vodka
- Winter Berry Syrup
- Lemon
- Aquafaba
- Prosecco
- Plum 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



STAIRWAY TO HEAVEN

(57.207°N, 6.223°W)

Elijah Craig Monarch Single Barrel
Talisker 10 Year
Campari
Cocchi Vermouth Di Torino

\$22

MONARCH ORIGINALS



LOUISIANA PURCHASE

(48.857°N, 2.315°E)

Makers Mark Monarch Single Barrel
French Rouge Vermouth
Bigallet China China
Apple & Iron Perfume

\$17



ADONIS BLUE

(44.900°N, 8.206°E)

Cocchi Americano Bianco
Luxardo Bitter Bianco
Green Tea
Passion Fruit
Citrus
Butterfly Pea Flower
Casein

\$16



CARRIAGE CLUB

(39.032°N, 94.607°W)

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



KING HUMPERDINCK

(14.8567°N, 61.1364°W)

- Rhum JM Monarch Single Barrel 21 Year
- Appleton 15 Year
- Campari
- Cardamaro
- Lustau Rojo
- Casein

\$25



WHIPLASH

(21.510°N, 158.021°W)

- Wheatley Vodka
- Laird's Jersey Lightning
- Coconut & Soursop Cordial
- Lime
- "Dole-Whip" Air

\$16



EISAI'S NIGHTCAP

(14.683°N, 60.937°W)

- Suntory Toki
- Rhum Clement Monarch Single Barrel
- Rhum Clement Mahina Coco
- Boulder Blues Tea
- Egg Whites
- Lemon

\$17



BANANA REPUBLIC

(37.848°N, 122.285°W)

- Monarch Mai-Tai Rum Blend
- Naranja
- Banana Maple
- Pistachio Orgeat
- Lime
- Saline
- Mint

\$16

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



OPEN SEASON

(51.916°N, 8.164°W)

Wild Turkey Rare Breed Barrel Proof Rye
Redbreast 12 Year
Chateau Arton La Reserve
Barbadillo Pedro Ximenez Sherry, "Vango"

\$24

MONARCH ORIGINALS



THE SMOKING MAN V2

(38.898°N, 77.036°W)

Compass Box Whisky
Thyme infused Lustau Rojo
Apologue Persimmon
Apple
Cherry Bark
Pipe Tobacco Smoke

\$18



BRIMSTONE BUTTERFLY

(55.626°N, 6.193°W)

Compass Box Whisky
Smoked Apple
Honey
Lemon
Ardbeg Float

\$16



ENTWASH

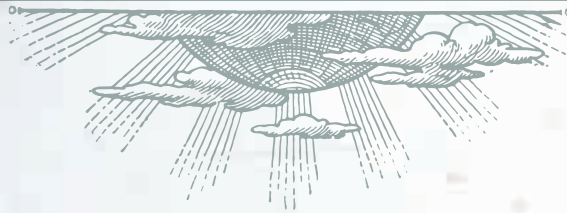
(60.169°N, 24.938°E)

Kyro Dark Gin
Bimini Gin
Hungarian Oak
Niepoort Dry White Porto
Noces Royale Pear
Lemon
Teapot Bitters

\$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
La Gritona 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, Peychauds



DAVID'S NEGRONI \$17
Nolet's Silver, Rieger Private Stock Gin, Campari, Carpano Antica



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



AMARETTO SOUR \$16
Lazzaroni Amaretto, Bourbon, Simple, Lemon

FOOD MENU



SPIRITS, WINE,
AND BEER



**THE MONARCH
HAPPY HOUR**

OFFERED WEEKDAYS, 4-7 PM

ALL MENU COCKTAILS

— *\$3 off* —

ALL WINE BY THE GLASS

— *\$3 off* —

ALL BEER

— *\$5 (or less)* —

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 Irej and focuses on commercial and residential interiors, often collaborates with MANICA Architecture on their interiors work.

THE MONARCH BRANDING AND MENU DESIGN

CHARLIE BURT, charlieburt.com

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

DAVID & NOELLE MANICA, Owners

CHRISTIAN MOSCOSO, Director of Operations

STEPHEN MONTEZ, General Manager

CALEB JAMES, Head Bartender

JACOB FLETCHER, Assistant Head Bartender

MATT SLANEY, Parlour Director

ANNA LICKTEIG, Events Coordinator

