

EST. MMXVII

THE MONARCH



COCKTAIL BAR & LOUNGE



Link to Order The Monarch Book of Cocktails

| FALL 2022 - WINTER 2023 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.

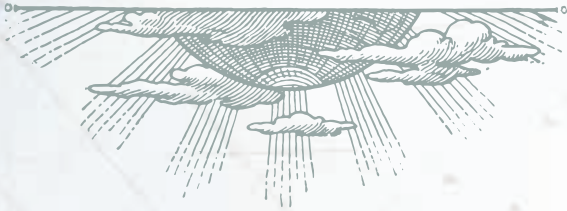
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The Monarch Bar sources and uses the freshest ingredients available, and in some cases alters them in ways that may affect common allergies. Please advise the service staff of any food allergies so that we may properly prepare your drink.



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. As our inspiration and namesake we offer this link for you to follow to support local preservation efforts of the Monarch Butterfly and other local pollinators.

DONATE HERE:



COCKTAIL *of* DISTINCTION



BETWEEN THE SHEETS

(34.076° N, 118.430° W)

Remy Martin XO Cognac
R.L. Seale's 12yr Barbados Rum
Grand Marnier Cordon Rouge
Lemon, Orange Sugar Crusted Rim

\$38





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.

CLASSIC COCKTAILS



THE MONARCH MARGARITA

(20.659° N, 103.349° W)

La Gritona Reposado Tequila
Cointreau
Agave Nectar
Lime Juice

\$15

+4 add a Grand Marnier
"Cadillac" float
+1 "Make it spicy"



PENDERGAST

(39.089° N, 94.584° W)

Ben Holladay Bottled-In-Bond
Cocchi Storico Vermouth di Torino
Benedictine, Angostura

\$16



KANSAS CITY ICE WATER™

(39.042° N, 94.592° W)

Broker's Gin
Wheatley Vodka
Blanc Vermouth
Fino Sherry
Club Soda, Tonic Water

\$15



SIERRA MADRE OCCIDENTAL

(25.956° N, 107.047° W)

Abasolo Ancestral Corn Whisky
Pineau de Charentes, Dulce de Leche
Sweetened Condensed Milk, Lemon
Granny Smith Apple, Black Lime

\$15

Available Alcohol Free
with The Monarch
Whiskey Alternative
\$10



NO LOOK PASS

(19.563° N, 99.314° W)

Ojo De Tigre Mezcal
Laird's Jersey Lightning
Nixta Licor de Elote
Apologue Paw-Paw
Smoked Ancho Chile Salt

\$16 | \$8 as a shot

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.

CLASSIC COCKTAILS



JUNGLE BIRD

(3.139° N, 101.686° E)

Hamilton Jamaican Pot Still Black Rum
Appleton Estate Signature Rum
Campari, Pineapple Juice
Lime Juice

\$15



EL DIABLO

(40.763° N, 73.991° W)

The Monarch Blanco Tequila
Ojo de Tigre Mezcal
Creme de Cassis, Ginger Beer
Lime

\$16



PINK ELEPHANTS

(43.940° N, 0.672° E)

Wheatley Vodka
Château Arton Fine Blanche
Sumac, Mint, Lemon
Hibiscus-Pear Cloud

\$16



WEST RAILWAY BEACH

(8.0132° N, 98.8371° E)

Thai Chile infused Monarch Blanco Tequila
Cilantro, Thai basil, Mint
Lime Juice, Japanese Umami Bitters
Sel Gris

\$15

*Available Alcohol Free
with The Monarch
Tequila Alternative
\$10*



THE APOLLO

(55.927° N, 14.297° E)

Åhus Aquavit
Aperol, Luxardo Bitter Bianco
Berto Bianco Vermouth, Cocchi Dopo Teatro
Patchouli & Oak Moss
Clear Ice

\$16 | \$8 as a shot



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.

CLASSIC COCKTAILS



PENICILLIN

(38.268° N, 140.869° E)

Glenfiddich 12yr Single Malt
Ginger/Honey Syrup
Lemon Juice
Ardbeg 10yr Float

\$16



GIMLET

(38.917° N, 94.646° W)

J. Rieger & Co. Private Stock Navy Strength Gin
Monarch Lime Cordial

\$15



MONARCH ORIGINALS



LOUISIANA PURCHASE

(48.857° N, 2.315° E)

Monarch 1792 Single Barrel
Barrel Proof Bourbon
French Rouge Vermouth
Bigallet China-China
Apple & Iron Perfume

\$17



CARRIAGE CLUB

(39.032° N, 94.607° W)

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

\$15



MERIDIAN

(39.096° N, 94.581° W)

Private Stock Clonakilty Irish Whiskey
Elijah Craig Small Batch
Amaretto, Peach, Mace
Bergamot, Green Tea
Champagne

\$17 | \$8 as a shot

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.

CLASSIC COCKTAILS



CORN 'N' OIL

(13.106° N, 59.482° W)

The Real McCoy 5yr Barbados Rum
John D. Taylor's Velvet Falernum
Clear Ice, Lime Coin

\$15



SATURN

(32.711° N, 117.231° W)

Monarch Gin Blend
Passion Fruit Vanilla Syrup
Falernum, Orgeat
Lemon Juice

\$15

MONARCH ORIGINALS



MONARCH PLANTER'S PUNCH

(39.040° N, 94.597° W)

Bronson's Original Milk Punch
Private Barrel Maker's Mark
Clement Mahina Coco
Grand Marnier Cordon Rouge
Lime, Hoppy Refresher

\$17



LINK IN THE BIO

(37.485° N, 122.147° W)

Tito's "Handmade" Vodka
Kina, Coconut Cream
Passion Fruit Vanilla Syrup
Tajin, Lime Juice
Lambrusco Float

\$16

*Available Alcohol Free with
Monarch Tajin "Vodka"*
\$10



PACANE WALLAH

(38.517° N, 94.718° W)

Chai infused Monarch White Rum
Pecan Orgeat, Cardamaro
Lime Acid, Casein, Clear Ice

\$16 | \$8 as a shot

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.

CLASSIC COCKTAILS



LION'S TAIL

(51.5072° N, 0.1276° W)

The Monarch Bourbon Blend
Lime Juice, Allspice Dram, Angostura Bitters

\$15



FISH HOUSE PUNCH

(39.949° N, 75.150° W)

Appleton Estate Signature Rum
Remy Martin VSOP Cognac
English Breakfast Tea, Peach
Lemon, Clear Ice

\$16

MONARCH ORIGINALS



THE SMOKING MAN

(38.898° N, 77.036° W)

Private Stock Clonakilty Irish Whiskey
Private Barrel Knob Creek Bourbon
Ver-MUZ, Hen of The Woods
Caramelized Fig, Persimmon
Allspice Bitters
Pipe Tobacco Smoke (Cherry Wood
Available upon Request)

\$18



STEAK 'N SHAKE

(39.089° N, 94.604° W)

A5 Wagyu Tallow Washed Talisker 10yr
Suntory Toki, Ver-MUZ
Rosemary, Thyme
Lemon, Umami Bitters
Black Garlic Foam

\$16



JARL OF ÅHUS

(55.9250° N, 14.2980° E)

Monarch Gin Blend
Coconut Washed Åhus Aquavit
Lustau Manzanilla Sherry
Lemongrass, Fennel, Club Soda

\$16 | \$8 as a shot

FOOD MENU:



SPIRITS, WINE,
AND BEER:



THE MONARCH BAR
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 Irely 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
ADAM CHASE, Head Bartender
CALEB JAMES, Assistant Head Bartender
SARAH MARTIN, Hospitality Manager
EVERYN PHOENIX, Parlour Director

