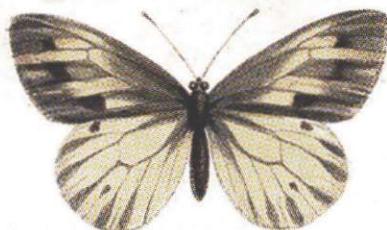
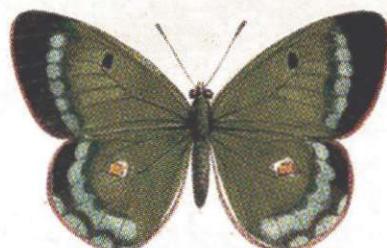
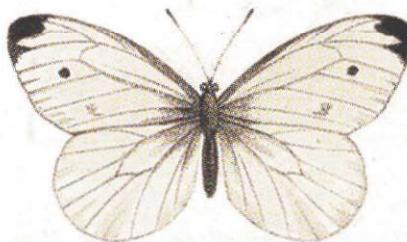


M M X V I I



—
COCKTAIL BAR & LOUNGE
—

| FALL 2017 - WINTER 2018 EDITION |



THE MONARCH

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 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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This menu is designed to not only accommodate the flavor preferences of all of our guests, but to also suit their lifestyles. The following key denotes drinks which may be requested as low-alcohol or non-alcoholic.

(%) LOW-ALCOHOL BY VOLUME OPTION, AVAILABLE BY REQUEST

(N/A) CAN BE PREPARED AS NON-ALCOHOLIC



THE MONARCH BAR CART



The classic Negroni is an historic Italian cocktail comprised of equal parts Gin, Campari and Red Vermouth. The most widely reported account of its origin dates back to 1919 in Florence, Italy at Caffe Casoni - now called Caffè Roberto Cavalli. On that day, Count Camillo Negroni kindly asked the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by replacing the standard soda water with dry gin. The bartender also opted to add an orange garnish, rather than the typical lemon garnish of the Americano, to soften the bite of the gin and signify that it was a different drink. This now historic balance of "strong, bitter and sweet" has become the inspiration of our inaugural Bar Cart menu.

The Monarch Bar Cart is equipped with six handcrafted variations on the Negroni. The cart is available at the discretion of the bartenders, and is based on availability and tableside access on the floor. The Monarch Bar Cart also offers a wide variety of classic cocktails that may be stirred or thrown upon request.



THE MONARCH NEGRONI

The signature Monarch Negroni is a blend of our favorite components that complement true Kansas City culture, balanced by Midwest ingredients.

Homogenized on toasted Alder.

\$15

NEGRONIS of DISTINCTION



APOLLO

Butterfly native to Swedish mountains; also called the Mountain Apollo.



STRONG - House aquavit with green cardamom, caraway, bronze fennel

BITTER - Patchouli and oak moss-infused Aperol

SWEET - Cocchi Dopo Teatro, Imbue Vermouth, Luxardo Bitter Bianco

A fine balance of strong, sweet, perfume and savory.

\$14



EL PILLI

An Aztec lord, similar to a count or an earl.

STRONG - Nuestra, Montelobos and Sombra Mezcals

BITTER - Cardamaro, Cynar, Ancho Reyes

SWEET - Prickly pear, Big-O Ginger Liqueur, Bittermens Xocolatl Mole Bitters

Minerality balances the sweet and spicy elements of this Oaxacan treat.

\$16



THE DUFFTOWN MONARCHY

Burgh that houses The Balvenie.

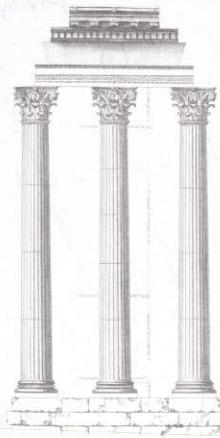
STRONG - The Balvenie 15-year Single Barrel Sherry Cask

BITTER - Aperitivo Rinomato

SWEET - Barbadillo Principe Amontillado Sherry,
Mancino Rosso Amaranto

A sea-kissed cocktail fit for a King.

\$21



VECCHIO AMICO

'Old pal' in Italian.

STRONG - Rittenhouse Rye

BITTER - Braulio

SWEET - Montanarro Barolo Chinato,
Yzaguirre Blanco

The Monarch's love for Rye and Dry comes together in our own take on a French classic.

\$13



NUOVO AMERICANO

A reinterpretation of the classic Americano.

STRONG - Campari

BITTER - Bitter lemon soda with house effervescents

SWEET - Yzaguirre Rosso, Cocchi Barolo Chinato

A citrus-forward, refreshing and approachable break from its bolder brother.

\$11



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 (longitude and latitude) 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 ryes, and balanced with the natural sweetness of honeys and agaves.



SILVER DOLLARS & HALF-LIGHT SKIES

(39.1195° N, 94.5489° W)

Applewood-smoked J. Rieger & Co. Whiskey
Yunnan Black Tea-infused Tabacal Rancio
Barrel-aged cream soda reduction
No. 22 Boondock bitters

*Stirred, boozy,
smoke-filled and neat.*

\$14



THE VICEROY REVISITED

(20.702° N, 103.463° W)

Ginger-infused Tito's Vodka
Carbonic macerated Concord grapes
Aquafaba, lime, sugar
Sparkling Rosé
Mint cloud

*Our spicy, citrus take on
a classic Silver Fizz*

\$14





DE LA CRUZ

(38.685° N, 100.925° W)

Carpano Antica Bianco
Graham cracker-infused
Barbadillo Amontillado Sherry
Barbadillo Cream Sherry
Yellow Chartreuse

*A sherry-filled,
shim-style cocktail.*

\$13



CARRIAGE CLUB

(39.032° N, 94.607° W)

Tito's Vodka
Fresh Berry Sauternes syrup
Mascarpone
Red wine
Lemon

*Creamy, pink and elegant
with a bright fizz.*

\$15



KANSAS CITY ICE WATER

(39.154° N, 94.582° W)

Aviation Gin
Tito's Vodka
Dolin Blanc
Fino Sherry
Boylan's Tonic

*Smooth, carbonated
and crystal clear.*

\$13



SEVENEVES

(50.654° N, 90.002° W)

Crown Royal Rye
Royal Crown Cola reduction
Vanilla-scented
Cocchi Dopo Teatro

*Canadian-inspired
Manhattan accented with
bittered Italian vermouth.*

\$15

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, tropical fruits and earthy liquors.

MEXICAN COBBLER

($34.106^{\circ} N$, $-118.337^{\circ} E$)

Broadbent Rainwater Madeira

Barbadillo Amontillado Sherry

Barbadillo Cream Sherry

Sombra Mezcal

Grapefruit-cinnamon syrup, lemon

Modern variation of a classic Sherry Cobbler.



MOMENTO MORI

($38.627^{\circ} N$, $-90.199^{\circ} E$)

\$14

Minor Case Rye

Rittenhouse Rye

Infinity Amaro

Coal-roasted acorns

Barrel-aged Demerara Gomme

Iron Plum Bitters

Strong, woody twist on a Manhattan.

\$14





WEST COAST MIGRATION

(37.788° N, 122.309° W)

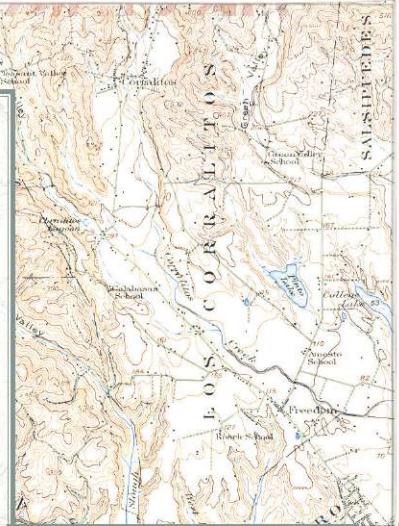
St. George Green Chile Vodka

Sombra Mezcal

Riesling, lime, passion fruit, honey

Dogfish Head Seaquench Ale

Riesling-infused punch with a balance of spice and citrus.



\$14



SUNTORY TIME

(35.826° N, 138.303° W)

Suntory Whisky Toki

Joto Yuzu Sake

Togarashi

Monarch Ginger soda

Japanese Whisky highball topped with house-made black tea-ginger soda.



THE CHESTNUT TIGER

(39.082° N, 141.709° E)

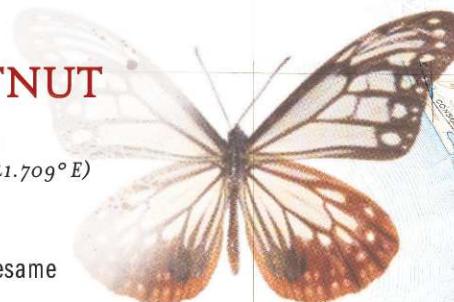
Right Gin

Kiwi, black sesame

Mirin

Yuzu ponzu

A tropical Martini with a botanical bouquet.



\$15



\$16

THE ATLANTIC COAST

"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 vanillas, elderflowers, or soft citrus.



JALISCAN CUP

(20.705° N, 102.346° W)

Tequila Ocho "Puerta del Aire" Plata, 2016
Cucumber, lemon balm, spirulina
Pimms No. 1
5-Spice ginger soda



MONARCH PLANTER'S PUNCH

(39.0404° N, 94.597° W)

Foursquare 2004 Single Blended Rum

J.M Gold Rhum

J. Wray Silver Rum

Banana mango-chile de arbol

Tepache

Crane Brewing Seasonal Gose

Stateside variation on the West London Pimm's Cup.

\$15

Modern Planter's Punch highlighted by Mexican tepache and a blend of three distinct rums.

\$15



AUTUMN HARVEST

($40.299^{\circ} N, -74.142^{\circ} W$)

Laird's Straight Applejack Brandy
Pierre Ferrand Pineau des Charentes
Persimmon, mace
Grapefruit oleo-saccharum
Egg white, lemon agrumato

Crisp, velvety and smooth.

\$15



PICK-ME-DOWN

($38.217^{\circ} N, 84.871^{\circ} W$)

Buffalo Trace Bourbon
Thou Mayest Nitro Cold Brew coffee, vanilla

Kentucky bourbon with a slightly sweet, caffeinated kick.

\$13



THE BONNYBRIDGE

($29.958^{\circ} N, 90.062^{\circ} W$)

Templeton Rye 6 Years
Monkey Shoulder Blended Malt Scotch Whisky
Rhum Clement Mahina Coco
Tepache
Cacao, lime, mint, malic acid solution

A whiskey-based Grasshopper with a tiki spin.

\$13



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 scotches accompanied by sweet fruits and light syrups.



FROM JURA TO JAVA

(13.105°N, 59.483°W)

Jura Superstition Single Malt Scotch Whisky

Foursquare 2004 Single Blended Rum

Batavia Arrack

Lazzaroni Amaro

Bitter Truth Chocolate Bitters

*Rich and robust, with layers of coffee,
chocolate and wood.*

\$15



SWALLOWTAIL

(22.679° N, 109.261° W)

- Nikka Coffey Gin
- Tequila Ocho "Puerta del Aire" Plata, 2016
- Luxardo Maraschino
- Hugo Jasmine green tea
- Preserved lime
- No. 22 Monarch Orange Bitters

*Bold, citrusy improvisation
on a classic Margarita.*

\$15



PRATT, WINDSOR, DRAKE, ESQ.

(14.602° N, 60.907° W)

- Ancho chile-infused Tequila Ocho "Puerta del Aire" Plata, 2016
- KIBO Junmai Sake
- Dolce Bakery Red Velvet Cake orgeat
- Lemon

The Monarch's ode to Trader Vic's classic Mai Tai.



THE WOBBLY LINE

(10.423° N, 61.282° W)

\$14

- Lemon Hart Blackpool Spiced Rum
- Scarlet Ibis Trinidad Rum
- Smith & Cross Navy Strength Rum
- Broadbent Rainwater Madeira Medium Dry
- Black garlic yogurt syrup
- Black lemon

*An updated Rum Sour punctuated
with black garlic for a savory finish.*

\$15



TRANS-ATLANTIC CROSSING

"THE OLD WORLD"

Once or twice each decade, a relatively large number of migrating Monarchs are spotted across Europe. Many theories have been proposed as to why this may occur (some more credible than others), including the potential that a collection of butterflies occasionally make their way onto a ship that sails across the ocean to find a new home in Europe. Or, there is the more tragic possibility that these butterflies were pushed off course by natural weather phenomena such as hurricanes, and 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 English teas, Italian amari and other quintessential European ingredients.



NARROW CUT NOBLE PURSUIT

(52.724° N, 41.442° E)

Stoli Elit Vodka

Kiwi & black peppercorn oleo-saccharum
Luxury air

*Sweet and spicy martini,
shaken not stirred.*



LEMONY SNICKET

(55.923° N, 4.439° W)

Auchentoshan American Oak Scotch Whisky

\$17

Casein

Russian Caravan Oolong Tea

Cinnamon-lemongrass

Lemon

A whiskey milk punch accented with bright citrus notes and a touch of cinnamon.

\$15



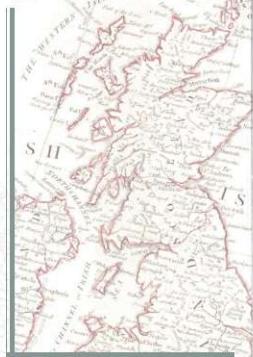
INFINITY & BEYOND

(40.159°N, 15.157°E)

- Infinity Bourbon
- Infinity Amaro
- Glacé Bourbon Butterscotch ice cream
- Lemon
- Barrel-Aged Demerara
- The Roasterie Nitro cold brew

*Bourbon-based ice cream float
laced with cold brew.*

\$14



THE PAINTED LADY

(51.235°N, 1.296°W)

- Bombay Sapphire
- Honeydew
- Keemun tea, verjus
- Bittermens 'Elemakule Tiki Bitters

*Carbonated, delicate, and
botanically-balanced.*

\$13



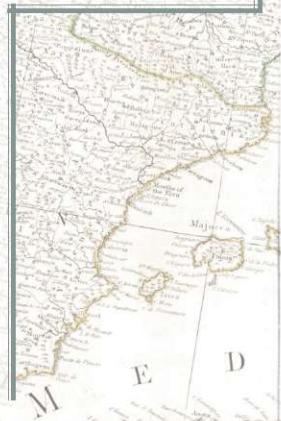
DREAMS OF ILIAD

(50.808°N, 4.232°E)

- Chateau Arton Fine Blanche
- Riesling
- Lindeman's Framboise reduction
- Pomegranate
- Champagne acid

*Our rendition of a Classic French 75
with a seasonal twist.*

\$13



FIRESIDE COCKTAILS

The Monarch offers these four seasonal cocktails to warm your spirit on crisp fall days or cold winter nights.

Limited availability based on outdoor temperatures.



VICTOIRE'S SECRET

Chateau Arton Fine Blanche
Acidulated Dry Vermouth
Montenegro
Smoked Sage-Benedictine
Pumpkin spice
Grade B Maple syrup

The Monarch's unique Hot Toddy with the perfect fall flavors

\$13



CALABRIAN HOLIDAY

Russel's 10-year Bourbon
 Averna
 Tempus Fugit Dark Cacao
 Kubler Absinthe
 Crumm Heirloom Smoked Calabrian Chile
 Christopher Elbow Single Origin Chocolate
 Lactose infusion

*Dark, velvety drinking chocolate
 with spice and warmth.*

\$13



MR. BROWN

J. Wray White Rum
 Appleton Signature Rum
 Giffard Vanille de Madagascar
 Monarch Brown Butter Batter
 Glacé Salted Caramel ice cream

*Perfect combination of hot buttery
 rum and salted ice cream.*



BROCKSOP CIDER

\$13

J. Rieger & Co. Vodka
 Becherovka
 Big O Ginger Liqueur
 Earl Grey tea
 Louisburg Cider Mill Apple Cider

*Crisp apples spiked with vodka,
 accented with sharp ginger.*

\$13

CLASSIC COCKTAILS

The Monarch's Classics are all based on our guiding principle that respects the perfection of a time-proven recipe built with only the finest ingredients.

BARREL-AGED PENDERGAST \$14

Russell's Reserve 10-year, Dolin Rouge, Benedictine, Angostura Bitters

CAIPIRINHA \$12

Novo Fogo Barrel-aged Cachaca, lime wedge, Demerara

COSMOPOLITAN \$12

Ketel One Oranje, Ketel One Citroen, Pierre Ferrand Dry Curacao, lime, cranberry cocktail

THE MONARCH DAIQUIRI \$12

J. Wray & Nephew Silver Rum, lime, simple

GIMLET \$12

Plymouth Gin, Monkey 47 Schwarzwald Dry Gin, lime, simple

HORSEFEATHER \$12

J. Rieger & Co. Kansas City Whiskey, Boylan Heritage Ginger Beer, aromatic bitters, lemon

LAST WORD \$14

The Botanist Dry Gin, Green Chartreuse, Luxardo Maraschino, lime

MANHATTAN \$14

Maker's 46, Maker's Mark Cask Strength, Yzaguirre Rosso, aromatic bitters
(Alder smoke optional)

MARTINEZ \$15

Ransom Old Tom Gin, Cocchi Dopo Teatro, No. 22 Monarch Orange Bitters

THE MONARCH MARGARITA \$12

Tequila Ocho "Puerta del Aire" Plata, 2016, Pierre Ferrand Dry Curacao,
lime, agave

add a Grand Marnier Cadillac +\$4

MOJITO \$12

Havana Club Rum, mint, lime, simple, soda

OLD FASHIONED \$12

Wild Turkey 101 Rye, Wild Turkey Rare Breed, bitters, barrel-aged Demerara

PISCO SOUR \$12

Pisco Porton, lime, simple, egg white, aromatic bitters

SAZERAC \$15

Colonel E.H. Taylor Straight Rye, Remy Martin XO Excellence,
Peychaud's Bitters sugar cube, Absinthe rinse

WHISKEY SOUR \$14

Four Roses Small Batch, Angel's Envy Port Barrel Finished Straight Bourbon,
lemon, simple (*egg white optional*)

GIN *priced per 1.5 oz*

Averell Damson Plum	\$9
Aviation	\$9
Beefeater	\$9
Bols Aged Genever	\$11
Bombay Sapphire	\$9
The Botanist	\$11
Drumshanbo Gunpowder Irish Gin	\$10
Hayman's Old Tom	\$9
Hendrick's	\$11
J. Rieger & Co. Midwestern Dry	\$9
Leopold Navy Strength	\$10
Monkey 47	\$18
Nikka Coffey	\$13
Nolet's Silver	\$13
Nolet's Imperial Reserve Gold	\$60
Plymouth	\$9
Restless Spirits Builders Botanical Gin	\$9
Right	\$9
St. George Terroir	\$10
Tanqueray	\$9

VODKA *priced per 1.5 oz*

Beluga Gold Line	\$22
J. Rieger & Co. Midwestern Premium Vodka	\$10
Ketel One	\$12
Ketel One Citroen	\$12
Ketel One Oranje	\$12
Reyka	\$9
St. George Green Chile	\$9
Stoli Elit	\$16
Tito's	\$8

RUM *priced per 1.5 oz*

Appleton Estate Signature	\$8
Appleton 12-year	\$12
Appleton 21-year	\$18
Appleton Joy	\$40
Bacardi 8	\$9
Bacardi Superior	\$10
Batavia Arrack	\$8
Black Tot Rum	\$60/oz
Foursquare 2004 Single Blended Rum	\$13
Foursquare Port Cask	\$13

Foursquare Zinfandel Cask	\$14
Foursquare Criterion	\$16
Havana Club	\$9
J. Wray Silver	\$8
Lemon Hart Black Pool	\$8
Novo Fogo	\$12
Plantation Dark Pineapple	\$9
Plantation Original Dark	\$8
Plantation Original Dark OP	\$14
Plantation O.F.T.D.	\$14
Rhum J.M Gold	\$9
Scarlet Ibis	\$8
Smith & Cross Navy Proof	\$8

AGAVE *priced per 1.5 oz*

Astral	\$10
Codigo 1530 Rose Tequila	\$14
Del Maguey Single Village Mezcal, Chichicapa	\$14
Del Maguey Crema de Mezcal	\$9
Del Maguey Single Village Mezcal, Minero	\$14
Del Maguey Single Village Mezcal, Pechuga	\$25
Del Maguey Single Village Mezcal, San Pablo	\$17
Del Maguey Single Village Mezcal, Iberico	\$19
Del Maguey Single Village Mezcal, Arroqueno	\$15
Del Maguey Single Village Mezcal, Santo Domingo	\$15
Del Maguey Single Village Mezcal, Ameyaltepec	\$20
Don Julio 1942	\$24
Fortaleza Blanco	\$11
Fortaleza Reposado	\$13
Fortaleza Anejo	\$17
Los Amante's Mezcal	\$12
Milagro Select Reserve Anejo	\$25
Montelobos	\$12
Nuestra Soledad	\$12
Sombra	\$9
Tequila Ocho "El Refugio" Extra Anejo, 2012	\$32
Tequila Ocho "La Maqueyera" Anejo, 2014	\$17
Tequila Ocho "Puerta del Aire" Plata, 2016	\$11
Tequila Ocho Reposado	\$13

AMERICAN WHISKEY *priced per 2 oz*

Angel's Envy Port Barrel Finished Straight Bourbon	\$16
Baker's	\$13
Basil Hayden's	\$13

Basil Hayden's Rye	\$14
Belle Meade 10-year Single Barrel	\$16
Belle Meade Madeira	\$18
Belle Meade Sherry	\$18
Belle Meade XO Cognac	\$20
Belle Meade Sour Mash	\$15
Bernheim	\$12
Black Maple Hill Bourbon	\$21
Black Maple Hill Rye	\$21
Blood Oath Pact No. 3	\$21
Booker's	\$18
Breckenridge Bourbon	\$12
Buffalo Trace	\$10
Bulleit Bourbon	\$11
Bulleit 10-year Bourbon	\$14
Bulleit Rye	\$12
Colonel E.H. Taylor Small Batch	\$15
Colonel E.H. Taylor Straight Rye	\$16
Colonel E.H. Taylor Single Barrel	\$18
Eagle Rare	\$11
Elijah Craig	\$11
Elijah Craig Cask Strength	\$17
Elmer T. Lee Single Barrel	\$14
Four Roses Single Barrel	\$14
Four Roses Small Batch	\$12
Four Roses Yellow Label	\$8
Gentleman Jack	\$14
George Dickel No. 8	\$10
George Dickel Rye	\$10
Henry McKenna 10-year Bottled In Bond	\$13
High West Double-Rye	\$12
High West Campfire	\$19
J. Rieger & Co. Kansas City Whiskey	\$12
J. Rieger & Co. Monogram Whiskey, 2017 Oloroso Bota	\$28
Jefferson's Bourbon Grand Selection Suduiraut	\$27
Jefferson's Ocean Cask Strength	\$19
Jefferson's Reserve	\$15
Jefferson's Reserve Pritchard Hill	\$18
Joseph Magnus Bourbon	\$22
Kentucky Owl Rye	\$32
Knob Creek	\$12
Knob Creek Single Barrel	\$18
Knob Creek 25th	\$28

Knob Creek Rye	\$14
Maker's Mark	\$11
Maker's 46	\$16
Maker's Mark Cask Strength	\$18
Michter's Small Batch Bourbon	\$12
Michter's Small Batch Rye	\$12
Minor Case Straight Rye	\$17
Old Forester 86	\$8
Old Forester 1870	\$13
Old Forester 1897	\$16
Old Forester 1920	\$19
Old Forester Statesman	\$18
Old Potrero 18th Century Style Whiskey	\$19
Rittenhouse 100 Rye	\$11
Rock Hill Farms Single Barrel	\$18
Russell's Reserve 6-year Rye	\$12
Russell's Reserve 10-year Bourbon	\$12
Russell's Small Batch Bourbon	\$17
Russell's Small Batch Rye	\$17
Slaughterhouse	\$17
Stagg Jr.	\$18
Stranahan's	\$17
Templeton Rye 4-year	\$13
Templeton Rye 6-year	\$15
Union Horse Reunion Rye	\$12
Union Horse Reserve Bourbon	\$12
Weller 7-year	\$9
Weller Antique 107	\$14
Weller 12-year	\$12
Whistlepig 10-year	\$19
Whistlepig 12-year	\$27
Whistlepig 15-year Vermont Estate Oak	\$46
Whistlepig Farmstock	\$20
Wild Turkey Rye 101	\$9
Wild Turkey Rare Breed	\$13
Willet Family Estate Rye	\$18
Woodford	\$12
Woodford Rye	\$12

WORLD WHISKIES *priced per 2 oz*

Ardbeg 10-year	\$16
Auchentoshan American Oak	\$12
Auchentoshan Bartender's Malt	\$15
Auchentoshan 12-year	\$14

Auchentoshan 18-year	\$24
Auchentoshan 21-year	\$33
Auchentoshan 3 Wood	\$15
Auchentoshan 25-year 1988 Wine Cask Finish	\$65
Auchentoshan 35-year 1975 Bourbon Cask Matured	\$90
The Balvenie 12-year Single Barrel	\$17
The Balvenie 12-year Doublewood	\$14
The Balvenie 14-year Caribbean Cask	\$16
The Balvenie 15-year Single Barrel Sherry Cask	\$24
The Balvenie 25-year	\$36/oz
Bowmore 12-year	\$14
Bowmore 15-year Darkest	\$21
Bruichladdich "Classic Laddie"	\$16
Bruichladdich Octomore ed. 7.3	\$33
Bunnahabbain 12-year	\$22
Chivas Regal 18-year	\$18
Crown Royal	\$11
Crown Royal Northern Harvest Rye	\$12
Cutty Sark Prohibition	\$12
Dalmore 12-year	\$18
Dalmore 15-year	\$30
Dalmore King Alexander	\$60
Dewars White Label	\$10
Famous Grouse Smokey Black	\$11
Glencadam 13-year	\$21
Glenfiddich 15-year	\$17
Glenfiddich Project XX	\$22
Glenfiddich Retro 1963	\$26
Glen Grant 12-year	\$13
Glen Grant 18-year	\$25
Glenlivet 12-year	\$15
Glenlivet 18-year	\$24
Glenlivet Nadurra First Fill	\$22
Glenmorangie Lasanta	\$19
Glenmorangie Quinta Ruban	\$21
Glenmorangie Signet	\$36
Hakushu 12-year	\$16
Hibiki Harmony	\$15
Highland Park 12-year	\$16
Highland Park 18-year	\$30
Highland Park 25-year	\$65
Highland Park Dark Origins	\$21
Highland Park Valkyrie	\$20
Iwai Whiskey	\$12

Iwai Traditional	\$16
Jameson Irish	\$9
Jameson 18-year	\$29
Jameson Irish Black Barrel	\$14
Johnnie Walker Black Label	\$14
Johnnie Walker Blue Label	\$35
Johnnie Walker Green Label	\$18
Jura Superstition	\$18
Jura 10-year	\$18
Kavalan Ex-Bourbon Cask Missouri Reserve	\$20/oz
Kavalan Concertmaster	\$19
Kavalan Moscatel Sherry Single Cask	\$60
Kavalan King Car Conductor	\$26
Kavalan Classic Single Malt	\$22
Kavalan Solist Vinho Barrique	\$48
Knappogue Castle 12-year	\$13
Lagavulin 16-year	\$17
Laphroaig Islay 10-year	\$16
Laphroaig Islay Triplewood	\$18
Laphroaig Quarter Cask	\$17
Lot No. 40 Canadian Rye	\$16
The Macallan Double Cask 12-year	\$17
The Macallan Edition No. 2	\$19
The Macallan Edition No. 3	\$20
The Macallan No. 6	\$150/oz
The Macallan Sherry Oak 12-year	\$16
The Macallan Rare Cask	\$60
Midleton Irish	\$26
Midleton Barry Crockett Legacy	\$52
Mitchell's Yellow Spot	\$19
Monkey Shoulder	\$11
Nikka Coffey Grain	\$16
Nikka Coffey Malt	\$17
Nikka Taketsura	\$18
Oban 14-year	\$18
Octomore 7.3	\$33
Redbreast Irish 12-year	\$19
Restless Spirits Sons of Erin	\$12
Springbank 10-year	\$17
Springbank 15-year	\$20
Springbank 18-year	\$30
Springbank 21-year	\$58
Suntory Whisky Toki	\$13
Talisker 10-year	\$16

Teeling Single Grain Irish	\$16
Togouchi 12-year	\$25
Tullamore D.E.W. Phoenix	\$17
Yamazaki 12-year	\$46
Yamazaki 18-year	\$38/oz

AROMATIZED WINES *priced per 1 oz*

Byrrh	\$7
Cappellano Barolo Chinato	\$9
Carpano Antica	\$8
Carpano Antica Bianco	\$6
Cinzano 1757	\$6
C'nia Mata Tinta Reserva	\$6
Cocchi Barolo Chinato	\$12
Cocchi Dopo Teatro	\$8
Dolin Blanc	\$5
Dolin Dry	\$5
Dolin Rouge	\$5
Imbue Bittersweet	\$6
Mancino Rosso Amaranto	\$7
Montanaro Barolo Chinato	\$12
Pineau des Charentes	\$7
Yzaguirre Blanco	\$7
Yzaguirre Rosso	\$6

BRANDIES *priced per 2 oz*

Camus Ile de Re	\$16
Camus 1975	\$45
Cardinal Calvados	\$11
Chateau Arton Fine Blanche	\$12
Chateau Arton "La Reserve" Haut Armagnac	\$11
Chateau Arton Millesime 2005	\$36
Chateau Arton Millesime 2006	\$36
Courvoisier XO	\$28
Francis Darroze Bas-Armagnac "Domaine de Bertruc" 1982	\$26
Francis Darroze Bas-Armagnac "Domaine de Lartoulat" 1974	\$56
Martell Cordon Bleu	\$26
Pisco Porton	\$12
Remy Martin XO Excellence	\$32
Tesseron Lot No. 76 XO Tradition	\$24
Tesseron Lot No. 90 Ovation	\$15

LIQUEURS *priced per 1 oz*

Ancho Reyes	\$6
Ancho Reyes Verde	\$6

Bailey's	\$6
Benedictine	\$5
Big O Ginger	\$6
Chateau Arton Creme de Peche	\$6
Combier L'Original Orange Liqueur	\$7
Death's Door Wondermint Schnapps	\$5
Dolin Genepy des Alpes	\$5
Frangelico	\$6
Giffard Banane du Bresil	\$5
Giffard Creme de Pamplemousse	\$5
Giffard Creme de Peche de Vigne	\$5
Giffard Vanille de Madagascar	\$5
Grand Marnier	\$6
Grand Marnier Centenario	\$16
Grand Marnier 1880 Cuvee	\$34
Lazzaroni Amaretto	\$6
Lazzaroni Triplo	\$6
Licor 43	\$6
Lucano Sambuca	\$6
Luxardo Maraschino	\$5
Pierre Ferrand Dry Curacao	\$4
Pimm's No. 1	\$6
Rothman & Winter Creme de Violette	\$6
Rhum Clement Creole Shrubb	\$6
Rhum Clement Mahina Coco	\$6

AMARI, DIGESTIVOS & APERITIVOS *priced per 1 oz*

Aperol	\$4
Averna	\$4
Becherovka	\$5
Braulio	\$5
Breckenridge Bitters	\$4
Bruto Americano	\$4
Campari	\$4
Caperitif	\$4
Cappelletti	\$4
Cardamaro	\$4
Cocchi Americano	\$5
Cocchi Americano Rosa	\$5
Contratto Aperitif	\$4
Contratto Bitter	\$4
Contratto Fernet	\$6
Cynar	\$4
Cynar 70	\$5

Fernet-Branca	\$5
Fernet-Branca Menta	\$5
Green Chartreuse	\$8
Green Chartreuse VEP	\$18
J. Rieger & Co. Caffe Amaro	\$4
Jagermeister	\$6
Lazzaroni Amaro	\$4
Leopold Bros. Aperitivo	\$8
Lucano Amaro	\$4
Luxardo Bitter Bianco	\$4
Luxardo Maraschino Cherry Liqueur	\$4
Rinomato L'Aperitivo Deciso	\$4
Sfumato	\$8
Suze	\$4
Yellow Chartreuse	\$8
Yellow Chartreuse VEP	\$18

SHERRY & MADEIRA *priced per 2 oz*

2001 H&H Sercial Single Harvest	\$16
Barbadillo 'Cuco' Oloroso Seco	\$16
Barbadillo 'Obispo Gascon' Palo Cortado Sherry	\$10
Barbadillo Principe Amontillado	\$10
Bodegas Barbadillo Amontillado	\$7
Bodegas Barbadillo Pedro Ximenez	\$7
Bodegas Barbadillo Fino	\$7
Broadbent Rainwater Madeira	\$7
D'Oliveira Vintage 1908 Boal	\$40/oz
D'Oliveira Vintage 1987 Boal	\$23/oz
D'Oliveira Vintage 1969 Sercial	\$32/oz
D'Oliveira Vintage 1994 Verdelho	\$12/oz
Presidential White Port	\$8
Presidential 20-year Porto	\$17

ABSINTHE & GRAPPA *priced per 1.5 oz*

Kubler Original Swiss Absinthe Superieure	\$12
Nonino Grappa Moscato	\$10/oz
Nonino Grappa Cru Monovitigno Picolit	\$18/oz
Pernod	\$11
St. George Absinthe Verte	\$12

OTHER SPIRITS *priced per 1 oz*

Jinro Soju Grapefruit	\$6
Joto Yuzu Sake	\$11
TY KU Soju	\$6

BEER & CIDER

Bell's Two Hearted	\$6
Boulevard Tank 7	\$7
Crane Seasonal Gose (<i>750ml</i>)	\$18
Dogfish Head Seaquench Ale	\$5
Guinness	\$5
Sierra Nevada Pale Ale	\$5
Stella Artois	\$5

NON-ALCOHOLIC OPTIONS

Acqua Panna Natural Spring Water	\$4
Boylan Cane Sugar Cola	\$4
Boylan Creme Soda	\$4
Boylan Ginger Ale	\$4
Boylan Heritage Ginger Beer	\$4
Boylan Heritage Tonic	\$4
Fever-Tree Bitter Lemon soda	\$4
Fever-Tree Mediterranean tonic	\$4
Jarritos Mineragua	\$4

WINE

WHITE

		glass bottle
2014	Albert Bichot, 'Saint Veran' <i>Chardonnay, Burgundy, France</i>	\$12 / \$45
2016	Scarpetta <i>Pinot Grigio</i>	\$10 / \$36
2016	Domaine Laporte, 'Le Bouquet' <i>Sauvignon Blanc, Loire Valley, France</i>	\$11 / \$40
2015	Strub, Kabinett <i>Riesling, Rheinhessen, Germany</i>	\$11 / \$40
2014	Domaine Ferret <i>Chardonnay, Pouilly-Fuisse, Burgundy, France</i>	\$75
2014	Liquid Farm, 'Golden Slope' <i>Chardonnay, Santa Rita Hills, California</i>	\$100
2015	Domaines Des Baumard, Savennieres <i>Chenin Blanc, Loire Valley, France</i>	\$55
2015	Galerie, 'Naissance' <i>Sauvignon Blanc, Knights Valley, California</i>	\$55

RED

		glass bottle
2015	Belle Glos, 'Las Alturas' <i>Pinot Noir, Santa Lucia Highlands, California</i>	\$15 / \$60
2015	Felino, 'by Paul Hobbs' <i>Malbec, Mendoza, Argentina</i>	\$13 / \$46
2013	Elyse, 'C'est Si Bon' <i>Rhone blend, Sierra Foothills, California</i>	\$13 / \$46
NV	Stratton Lummis, 'The Riddler' <i>Cabernet Sauvignon, Napa Valley, California</i>	\$13 / \$46

2014	Dashe	\$48
	<i>Zinfandel, Dry Creek Valley, California</i>	
2015	Evesham Wood, 'Temperance Hill'	\$72
	<i>Pinot Noir, Willamette Valley, Oregon</i>	
2012	Ciacci	\$130
	<i>Brunello di Montalcino, Tuscany, Italy</i>	
2013	Cliff Lede, 'Stag's Leap District'	\$135
	<i>Cabernet Sauvignon, Napa Valley, California</i>	

SPARKLING & ROSE

glass bottle

NV	Villa Sandi, 'Il Fresco'	\$10 / \$36
	<i>Prosecco, Veneto, France</i>	
2016	Chateau d'Aqueria, 'Tavel'	\$12 / \$46
	<i>Rose of Rhone Varietals, Rhone Valley, France</i>	
NV	Louis de Grenelle, 'Saumur Corail'	\$13 / \$48
	<i>Sparkling Rose of Cabernet Franc, Loire Valley, France</i>	
NV	Nicholas Feuillatte	\$18 / \$64
	<i>Champagne, France</i>	
2016	Foris	\$35
	<i>Moscato, Rogue Valley, Oregon</i>	
2016	Bonny Doon, 'Vin Gris de Cigare'	\$35
	<i>Rose of Rhone Varietals, Central Coast, California</i>	
NV	La Spinetta, 'Il Rose di Casanova'	\$45
	<i>Toscana Rosato, Tuscany, Italy</i>	

CHAMPAGNE

GRAND MARQUES

NV	Ayala Brut Majeur, <i>Ay</i>	\$85
2002	Bollinger R.D. Extra Brut, <i>Ay</i>	\$500
2005	Bollinger La Grande Annee Brut Rose, <i>Ay</i>	\$395
NV	Bollinger Special Cuvee, <i>Ay</i>	\$150
NV	Bollinger Special Cuvee 1.5L, <i>Ay</i>	\$335
2006	Moet et Chandon, Dom Perignon, <i>Brut, Ay</i>	\$300
NV	Gosset Brut Excellence, <i>Ay</i>	\$98
NV	Gosset Grande Reserve, <i>Ay</i>	\$135
NV	Gosset Grande Brut Rose, <i>Ay</i>	\$175
2002	Krug, <i>Brut, Reims</i>	\$450
2002	Piper Heidsieck 'Rare', <i>Reims</i>	\$450
NV	Veuve Clicquot, <i>Reims</i>	\$125
2008	Veuve Clicquot 'Vintage', <i>Reims</i>	\$180
2008	Veuve Clicquot "Vintage Rose" Brut Rose, <i>Reims</i>	\$195
2006	Veuve Clicquot 'La Grand Dame', <i>Brut, Reims</i>	\$265

COTE DES BLANCS

2006	Jacques Copinet "Cuvee Marie Etienne" Brut Blanc de Blancs, <i>Montgenost</i>	\$120
2010	Jose Dhondt 'mes Veilles Vignes' Grand Cru, <i>Oger</i>	\$145
NV	Jose Dhondt Blanc de Blancs, <i>Oger</i>	\$105
1995	Le Mesnil Blanc de Blancs Grand Cru, <i>Le Mesnil-sur-Oger</i>	\$180
2006	Le Mesnil Prestige Blanc de Blancs Grand Cru, <i>Le-Mesnil-sur-Oger</i>	\$120
NV	Le Mesnil Blanc de Blancs Grand Cru, <i>Le-Mesnil-sur-Oger</i>	\$85
NV	Le Mesnil Blanc de Blancs Grand Cru 1.5L, <i>Le-Mesnil-sur-Oger</i>	\$175

MONTAGNE DE REIMS

NV	Barnaut, 'Authentique' Brut Rose, <i>Reims</i>	\$125
2009	Camille Saves Millesime Grand Cru, <i>Bouzy</i>	\$140
2008	Camille Saves Millesime Grand Cru 1.5L, <i>Bouzy</i>	\$265
NV	Camille Saves Brut Rose Grand Cru, <i>Bouzy</i>	\$140
NV	Godme Brut Rose Grand Cru, <i>Verzenay</i>	\$140
NV	Godme Blanc de Noirs Grand Cru, <i>Verzenay</i>	\$130
NV	Godme Extra Brut Premier Cuvee, <i>Verzenay</i>	\$100
2005	Jacquart Millesime, <i>Reims</i>	\$110
NV	Ruinart Brut Rose, <i>Reims</i>	\$180

COTE DES BAR (*Aube*)

NV	Pierre Gerbais Extra Brut Grains de Celles, <i>Celles-sur-Ource</i>	\$85
NV	Pierre Gerbais Extra Brut Grains de Celles 1.5L, <i>Celles-sur-Ource</i>	\$150
NV	Pierre Gerbais Brut Rose de Saignee, <i>Celles-sur-Ource</i>	\$120
NV	Pierre Gerbais Brut Nature L'Audace, <i>Celles-sur-Ource</i>	\$120
NV	Chateau de Bligny Grand Reserve, <i>Bligny</i>	\$85

DOMESTIC

2012	Domaine Carneros, by Taittinger, <i>Carneros, CA</i>	\$75
2014	Schramsberg Blanc de Blancs, <i>North Coast, CA</i>	\$75
2014	Schramsberg Brut Rose, <i>North Coast, CA</i>	\$90
2007	Schramsberg Reserve, <i>North Coast, CA</i>	\$220

INTERNATIONAL

NV	Apaltagua Costero Extra Brut, <i>S.A. Valley, Cartagena, Chile</i>	\$45
NV	Clos de la Briderie Cremant de Loire 'Purete de Silex', <i>Loire Valley, FR</i>	\$52
2014	Domaine Bechtold Extra Brut Cremant d'Alsace, <i>Alsace, FR</i>	\$54
2011	Philippe Foreau Vouvray Brut, <i>Chenin Blanc, Loire Valley, FR</i>	\$72
2009	Recaredo Cava Gran Reserva Brut Nature 'Terrers', <i>Catalonia, ESP</i>	\$80
2005	Recaredo Cava Gran Reserva Brut Nature 'Reserva Particular', <i>Catalonia, ESP</i>	\$185

GLOSSARY OF TERMS

AGRODOLCE - *Traditional sweet (*dolce*) and sour (*agro*) sauce of Italy; commonly made by reducing infused vinegars and sugars.*

AGRUMATO - *A style of extra virgin olive oil that adds whole lemons or other citrus while pressing the olives, thereby infusing the oil with citrus.*

APERITIF - *An alcoholic liqueur taken before a meal to stimulate the appetite.*

AQUAFABA - *Derived from Latin, "water of bean" is a unique mix of starches and proteins reserved from the cooking of chickpeas and other legumes; used at The Monarch to give a mouthfeel much like eggwhite, but vegan.*

AQUAVIT - *Derived from Latin, "aqua vitae" or "water of life" is a spirit of Scandinavian descent commonly flavored with caraway and dill.*

BLACK GARLIC - *A typical Asian ingredient made by drying whole garlic cloves at a raised temperature resulting in a Maillard reaction that transforms the garlic into an extremely fragrant and sticky date-like texture, flavor can be described as umami-like.*

CARBONIC MACERATION - *A winemaking technique, often associated with the French wine region of Beaujolais, in which whole grapes are fermented in a carbon dioxide-rich environment prior to crushing.*

CASEIN - *A type of protein left over from the process of clarifying milk punches. Most individuals with a lactose intolerance are also very sensitive to the protein. Casein is another way Monarch tweaks cocktails to attain a velvety mouthfeel without the addition of egg whites.*

DIGESTIF - *An alcoholic liqueur drunk before or after a meal, that aids in digestion.*

HOMOGENIZATION - *The process by which an ultrasonic homogenizer is used to impart flavors, much like barrel/bottle aging, creating infusions, or improving mouthfeel on a cellular level to achieve more full-bodied flavor.*

MACE - *A spice derived from the aril of nutmeg.*

MALIC ACID - *Type of acid that contributes to the pleasant nature of fruits, most commonly associated with the flavor of green apple.*

MILK PUNCH - *Clarified Milk Punches are hundreds of years old, born of the necessity to further preserve perishable ingredients. Milk punches give life and texture to extraordinary flavor combinations by nullifying harsh tannins resulting in smooth quaffable concoctions. Those with a lactose sensitivity will also be affected by milk punches.*

MIRIN - *Type of rice wine similar to sake but with a lower alcohol content and higher sugar concentration.*

NITRO OR NITROGENATED - *Refers to the type of gas infused into the cocktail that results in a smooth creamy mouthfeel.*

OLEO-SACCHARUM - *Oleo-Saccharum, or oil-sugar, is a centuries old technique of using (most commonly) citrus oils to break down raw sugar to develop more intense and flavorful punches.*

ORGEAT - *Most commonly found in Tiki cocktails, orgeats are syrups made with almonds and enhanced with flower water. Modern bartenders use the word to describe syrups (often housemade) that include any type of nut or other dry flour-like ingredients from which very unique flavors can be achieved.*

PONZU - *Citrus-based Japanese sauce made from Mirin, rice wine vinegar, Katsuobushi and Kombu, it is not vegan.*

RANCIO - *A term referring to the intentional oxidation of wines by exposing them to heat or extraordinary barrel aging and bottle conditioning periods.*

SPIRULINA - *A type of blue-green algae used as a whole food, it has been consumed historically on the North American continent as far back to the beginning of the rise of Mayan civilization.*

TEPACHE - *Fermented beverage made of pineapples, very popular in Mexican culture; can be sweet or dry.*

TOGARASHI - *A Japanese spice blend commonly consisting of ground red chili pepper, sansho, orange peel, black sesame, white sesame, hemp seed, ground ginger, nori and poppy seed.*

THE MONARCH CHANDELIER:

NATHAN NEUFELD, 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. Nathan works as a practicing artist while managing the David T. Beals III Studio for Art and Technology; a state-of-the-art fabrication laboratory on the KCAI campus.

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

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. The artist utilizes a mixed media approach with acrylic, oil, charcoal, pencil and ink.

When she is not pursuing her love of travel, Jennifer currently resides in Prairie Village, where she orchestrates her business out of her home studio.

THE MONARCH BAR CART:

PETER WARREN

Peter Warren, a Kansas City native, crafted The Monarch Bar Cart from reclaimed wood with a waterfall edge. It includes a die-cut antique brass logo.

THE MONARCH INTERIOR DESIGN:

MANICA ARCHITECTURE, manicaarchitecture.com

Manica Architecture, based in Kansas City, with offices in London and Shanghai, 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 and often collaborates with Manica Architecture on their interiors work.

BRANDING AND MENU DESIGN:

CHARLIE BURT, cburtstudio.com

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

BAILEY & WATKINS, baileyandwatkins.com

Bailey & Watkins, a Kansas City duo, work with a variety of materials and seek to collaborate with clients to create functional and unique items that represent their owners' style and personality.

DAVID MANICA, *Owner*

BROCK SCHULTE, *Bar Manager*

BRIAN SHELLENBERGER, *Assistant GM*

THERESIA OTA, *Executive Chef*

MARGARET ADAMS, *Operations Manager*

KENNY COHRS, *Parlour Manager*