



## CAVIAR

BJORK 30G

KALUGA HYBRID 100 • SIBERIAN STURGEON ROYAL 175

OSCIETRA 295 • TASTING FLIGHT OF THREE 36G 215

{blini, farm egg, chive, crème fraiche}

### \*SEAFOOD PLATEAUX\*

PETIT/GRAND ~ MP

EAST & WEST COAST OYSTERS 5

HALF POUND KING CRAB LEGS MP

1/2 DOZEN LEMON HERB  
JUMBO PRAWNS 30

### STARTERS

HAMACHI CRUDO\* 31  
*crispy garlic, charred bell peppers,  
castleveltrano olives, tomato vinaigrette*

MONARCH ROCKEFELLER 28  
*oyster, lump crab, garlic, spinach, parmesan, smoked trout roe*

BONE MARROW 34  
*lamb marmalade, madras curry brûlée, grilled sourdough,  
mint cilantro salad*  
Luge ~ Clase Azul Reposado +20 ~ Oishi Brandy Cask +10

CRAB CAKES 32  
*béarnaise, citrus emulsion, radish, pickled fennel, endive*

STEAMED MUSSELS 29  
*white wine ouzo broth, melted crispy leeks,  
caramelized fennel, cilantro*

DIVER SCALLOPS 38  
*pistachio dukkah, apple fennel slaw,  
celeriace purée, verjus rouge*

STEAK TARTARE BRUSCHETTA\* 35  
*crispy shallots, truffle horseradish aioli,  
watercress, egg bottarga*

### SALADS & SOUPS

\*TABLE SIDE CAESAR 25 PP (MIN 2 PPL)  
*hearts of romaine, crouton, white anchovy, parmesan*

THE MONARCH SALAD 24  
*bibb lettuce, applewood smoked bacon, blue cheese,  
red onion, walnuts, apple, honey mustard vinaigrette*

DUCK BACON LYONNAISE SALAD 25  
*house duck bacon, poached egg, confit potato,  
bacon sherry vinaigrette*

MARKET GREEN SALAD 18  
*mixed greens, fresh herbs, tomato, cucumber,  
Champagne vinaigrette*

FRENCH ONION SOUP 20  
*gruyère, crostini*

### FISH & FOWL

CHILEAN SEA BASS 62  
*pan-roasted, arsnip purée, gremolata,  
crispy parsnips, micro greens*

LEMON SOLE 55  
*spinach & roasted tomato basmati pilaf,  
brown butter beurre blanc*

TUNA STEAK 58  
*pan seared, tomato port jus,  
bourbon roasted carrots, leek & carrot salad*

HERB ROASTED HALF CHICKEN 44  
*confit potato, lemon pan jus*



## PRIME SELECTIONS

### \*PRIME MEATS\*

55 6 oz BISON FILET

67 8 oz PRIME FILET

78 12 oz EYE OF RIB EYE

82 18 oz KANSAS CITY STRIP

89 20 oz COWBOY RIB EYE

For Two

130 32 oz PORTERHOUSE

150 35 oz TOMAHAWK RIB EYE

72 COLORADO RACK OF LAMB  
*harrisa steak sauce, mint pesto*

MP DAILY BUTCHER'S CUT

### SIDES

17 Potatoes au Gratin, *mornay, parmesan snow, chives*

16 Onion Strings, *harissa steak sauce*

18 Brussels Sprouts, *bacon sherry vinaigrette,  
crispy prosciutto*

17 Asparagus, *charred, lemon*

24 Parisienne Truffle Gnocchi, *mushroom, parmesan*

17 Haricots Verts, *blue cheese, almond, lemon confit*

15 House-Cut Chips, *rosemary salt*

19 Charred Brocolini, *romesco, garlic chili oil*

15 Whipped Potatoes, *smoked sea salt, chive*

15 Spinach, *creamed or sautéed*

25 Roasted Maitake Mushrooms, *sesame oil, jus*

38 Truffle Mac & Cheese, *shaved fresh winter truffles*

### \*THE MONARCH BISON BURGER\* 38

*béarnaise, gruyère, bacon, caramelized onions, bib lettuce, truffle chips*

### SAUCES

Béarnaise ..... 9

Garlic Herb Butter ..... 10

Harrisa Steak Sauce..... 9

Sherry Mushroom Ragout..... 10

Green Peppercorn Demi..... 10

Gaicho Chimichurri ..... 9

Spicy House English Mustard ..... 6

Creamy Horseradish ..... 7

### CROWN IT

King Crab Oscar ..... 42

Butter Poached Lobster Tail ..... 40

Roasted Scallop ..... 19

King Crab..... 45

Smokey Blue Cheese Crust ..... 12

Caramelized Onions ..... 10

Bone Marrow..... 25

Fresh Winter Truffle ..... MP

## WINES BY THE GLASS

## SPARKLING &amp; CHAMPAGNE

<b>Sparkling</b> May Georges <i>Crémant de Loire Brut</i> France, N.V. ....	18
<b>Champagne</b> Laurent-Perrier <i>La Cuvée</i> , Brut, France N.V. ....	36
<b>Rosé Champagne</b> Laherte-Frères <i>Ultradition</i> , Brut, France N.V. ....	40

## WHITE

<b>Sauvignon Blanc</b> Domaine Daulny, Sancerre, France. '22 .....	28
<b>Pinot Grigio</b> Terre de Föhn, Vigneti delle Dolomiti, Italy. '23 .....	17
<b>Viognier</b> Triennes <i>Sainte Fleur</i> , Provence, France '21 .....	20
<b>Chardonnay</b> Olivier Leflaive <i>Les Sétilles</i> , Bourgogne, France '22 .....	35
<b>Chardonnay</b> Miner Family, Napa Valley, CA '22 .....	25

## RED

<b>Pinot Noir</b> Admire, Sonoma Coast CA. '23 .....	25
<b>Red Burgundy</b> Domaine Edmond Cornu & Fils, Bourgogne, France '22 33	
<b>Sangiovese</b> Il Colle, Rosso di Montalcino, Italy '20 .....	28
<b>Grenache</b> Domaine de Beurenard, Côtes-du-Rhône, France '22 .....	18
<b>Rioja</b> La Rioja Alta, Viña Alberdi Reserva, Rioja, Spain '19 .....	20
<b>Bordeaux</b> Château Pipeau, Saint-Emilion, Bordeaux, France '20 .....	35
<b>Super Tuscan</b> Antinori <i>Il Bruciato</i> , Bolgheri, Italy '22 .....	32
<b>Cabernet Sauvignon</b> Darms Lane Fortune 1621 Napa, CA '21 .....	26
<b>Cabernet Sauvignon</b> ZD Wines Napa, CA '21 .....	42

## MONARCH COCKTAILS

**CLIX & CAVIAR** 85  
*Harlen Davis Wheatley CLIX vodka, caviar, cucumber*

**PURPLE PEOPLE EATER** 21  
*Choice of spirit, blueberry juice,  
Dolin Genepy herbal liqueur, basil simple syrup*

**THE SOUR GREY LADY** 20  
*Bourbon, crème de violette, rhubarb purée, lemon juice,  
Earl Grey simple syrup, egg white*

**“CHAI TEA” CHITTY BANG BANG** 21  
*Pisco, lime juice, chai tea simple syrup, egg white.  
nutmeg, black walnut bitters*

**ROGER RABBIT** 21  
*Rum, Canton ginger liqueur, carrot & orange juice, allspice*

**MEZCAR** 21  
*400 conejos mezcal, cognac, Cointreau,  
lemon juice, lemongrass simple*

**RIDIN' THE PINES** 20  
*Gin, Grand Marnier, blueberry juice, pine syrup,  
egg white, heavy cream*

**VIOLET BEAUREGARDE** 21  
*Empress gin, St. Germain, citric acid simple syrup, lemon juice*

**BLACK PEARL** 20  
*Dobel Diamante Cristalino, Aperol, grapefruit juice,  
jalapeño agave, charcoal*

**MONARCH NEGRONI** 27  
*{A Tribute Cocktail}*  
*Monkey 47 gin, sweet vermouth, Meletti 1870 bitters,  
orange bitters, hollowed ice sphere*  
*(\$2 of every Monarch Negroni sale is donated to Mountain Rescue Aspen)*

## MONARCH MANHATTANS

**SHIBUYA** *Japanese whisky, Carpano Antica sweet vermouth, bitters, gold leaf cherry* 29

**THE LOWER FORTY-EIGHT** *sweet vermouth, bitters, house cured cherry | Laws rye* 22 • *Michter's rye* 24

**LOST IN TRANSLATION** *rum, apricot liqueur, sweet vermouth, Dom Benedictine, spiced pear liqueur* 22

**BLACK BUFFALO** *Buffalo Trace bourbon, Averna, chocolate bitters, burnt orange* 22

**BURNING MAN** *cherry wood smoke, sweet vermouth, barrel aged bitters | Eagle Rare* 24 • *Glenmorangie* 26

**MONKS OF MANHATTAN** *Hennessy Black, yellow & green Chartreuse, fennel & saffron bitters, Dolin rouge vermouth* 23

## BEER

SEASONAL CIDER .....	10	COLORADO NATIVE, <i>Amber Lager</i> , CO .....	10
AMSTEL LIGHT, Holland .....	10	VOODOO RANGER, <i>IPA</i> , CO .....	10
MODELO ESPECIAL, <i>Pilsner-Style Lager</i> , Mexico .....	10	DELIRIUM TREMENS, <i>Strong Pale Ale</i> , Belgium .....	14
CZECHVAR, Czech Republic .....	10	GUINNESS STOUT, Ireland .....	10
STELLA ARTOIS, Belgium .....	10	BLUEMOON, <i>Wheat Beer</i> , Colorado .....	10
MOUNTAIN HEART DOLOMITE PILSNER, CO .....	10	N.A. BARTENDER'S SELECTION .....	9