

NEW  
YEARS  
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*starters*

**CARROT COCONUT SOUP**  
lemongrass + grilled olive oil 6

**LEAFY RAPINI CAESAR**  
crispy horseradish, grana padana 13

**THE SIMPLETON**  
spinach, gem lettuce, buttermilk, pecorino 12

*shareables*

**WAGYU TARTARE**  
bone marrow toast, oyster mayo, egg salad 18

**BURRATA**  
confit tomatoes, herbs, grilled rosemary foccacia 16

**SPANISH OCTOPUS**  
gem lettuce, feta, black olive crumble 17

**STEAMED MUSSELS**  
thai coconut curry, kefir lime, fermented crab frites 16

**ROASTED CAULIFLOWER**  
grapes, capers, almonds, manchego, wheat beer vinaigrette 13

**BRUSSELS SPROUTS**  
calabrian chile, pine nuts, parmesan, white anchovy vinaigrette 12

*entrees*

**EGG YOLK PAPPARDELLE**  
mala arrabiata, szechuan, ground scallop 24

**HAND-CRANKED CAVATELLI**  
lamb & shiitake ragu 23

**8 OZ FILET**  
carmelized rapini, banana peppers, bernaise 48

**24 HOUR SHORT RIB**  
black garlic XO, bok choy, radishes confit in rendered marrow 38

**PERUVIAN SEA BASS**  
baby squash salad, dungeness crab tartar sauce, heirloom masa cream 38

**ASPARAGUS HIDDEN UNDER A FARM EGG**  
cabot clothbound cheddar grits, sunny side egg, lemon butter, chives 24

**SLOW ROASTED LAMB SHOULDER**  
coriander & turkish chile, glazed eggplant, white anchovy, preserved lemon 42

**SUCKLING PIG PORCHETTA**  
dill & basil pesto, potato puree, porcini jus 38

**60 DAY DRY AGED COTE DE BOUEF**  
16oz dry aged ribeye, roasted bone marrow 69

*dessert*

**MANGO SORBET**  
espelette, grilled olive oil 4

**KEY LIME TRIFLE**  
blue berries, nilla wafers, chantile cream 8

**MEXICAN CHOLATE TART**  
mezcal, cajeta, sea salt 10

*Monnie looking out over Lake Michigan—1945*



Executive Chef  
**RYAN BURNS**

General Manager  
**JOHN ABU-TALEB**

Beverage Director  
**LANCE BOWMAN**

*please inform server of any allergies and dietary restrictions you may have as items on the menu contain ingredients that are not listed consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness*

cocktails

**OLD FASHIONED 12**

old forester 100 proof, essential oils, smoked black tea, bitters

**SPLIT PERSONALITY 13**

woodford reserve bourbon, chai spiced vermouth, barolo chinato, bitters blend

**LITTLE VILLAGE PALOMA 11**

luna azul tequila, carciofo, grapefruit, maqui berry

**OH, BECKY 12**

aquavit, becherovka, gin, lime, toasted rice, fizzy water

**DAQ ATTACK 12**

mount gay rum, sherry, lemongrass, chamomile, lime, tiki spice

**OSCAR VALENTIN 11**

mezcal, lunazul blanco, carrot, ginger, turmeric, lime, togarashi

**TAKE IT EASY 11**

vodka, yuzu sake, pineapple, cucumber, basil, sansho pepper, lime

**HELLO HIBISCUS 12**

tito's vodka, hibiscus, homemade ginger beer

**OOH-MAMI 12**

herradura silver, chamomile, sage, bitters, lime, umami

**CLAY POTS 2.0 12**

mezcal, becherovka, red bitter blend, house bitters, sotol mist

**5 KEYS 14**

blade & bow bourbon, alpine amaro, sherry, toasted rice, fermented honey, house bitters

wine

**WHITE**

- Sauvignon Blanc, Sea Pearl, *Marlborough, NZ*, 2017 ..... 9/34
- Chardonnay, L'Agnostique, *Languedoc, FR*, 2015 ..... 11/44
- Rose, Campuget, *Costierres de Nimes, FR*, 2016 ..... 12/48
- White Blend, Conundrum, *California, US*, 2016 ..... 10/40

**RED**

- Red Blend, Orison Pipa Red, *Alentejo, PT* 2015 ..... 12/48
- Cabernet Sauvignon, Klinker Brick, *Lodi, US*, 2015 ..... 13/52
- Pinot Noir, Riverlore, *Marlborough, NZ*, 2015 ..... 13/52
- Tempranillo/Grenache, Vargas, *Rioja, SP*, 2015 ..... 13/52

**SPARKLING**

- Cava, Portell, *Conca de Barbera, SP* ..... 9/36
- Cava, Mt Marcal Brut Rosado, *Catalonia, ES* ..... 12/48
- Cremant De Limoux, Gerard Bertrand, *Limoux, FR* ..... 14/56

beer

**ON TAP**

- Half Acre, *Tuna, APA* 4.7% ..... 7
- Lagunitas, *IPA*, 6.2% ..... 7
- Great Lakes, *Christmas Ale*, 7.5% ..... 7
- Old Irving Brewing, *Beezer, N.E. IPA* 6.9% ..... 7
- Ravinia Brewing, *Food Truck*, Pilsner 4.9% ..... 7

**PACKAGED**

- Miller, *High Life*, Lager 4.6% ..... 4
- Modelo, Lager 4.4% ..... 5
- Pacifico, Pilsner 4.5% ..... 5
- Whiner, *Miauou*, Belgian Wheat 6.5% ..... 6
- Right Bee, Semi-Dry Hard Cider 6% ..... 7
- Left Hand, *Milk Stout Nitro*, Stout 6% ..... 7

rare tea cellars

- Tropical Spice Clementine, Chamomile, Crema Earl Grey, Lapsang Souchong, Magnolia Blossom Oolong, Freak of Nature Oolong ..... 4
- Hot Chocolate Pu-erh (2012) ..... 5

agua frescas & sodas

- Topo Chico ..... 4
- Agua Frescas (Blueberry, Strawberry, or Hibiscus) ..... 5
- Ginger Beer ..... 5

zero-proof (n/a)

- TWO HIGH FLUSH** ..... 5  
blueberry, ginger, lime mint
- GOODWIN DRIVE** ..... 5  
chamomile, cinnamon, lime

wine pairings | \$30

cocktail hour drink package | \$30  
(includes three of our featured beverages)

midnight drink package\* | \$55  
\*available for last seating only