



MONOLITH

RETROFITTED CLASSICS - SPRING/SUMMER 2027



SPIRITED

SILK HIGHWAY 20

Mediterranean Old Fashioned; Darjeeling-infused Amrut Rye, pomagranate molasses, orange blossom bitters

GRANDMA'S DEVIL 20

Southern Gibson; Rhubarb-infused Koval gin, rosemary Dolin blanc, rhubarb brine, pickled red onion

THE OLD MAN 20

Scottish Vieux Carré; Smokey scotch, vanilla-infused armagnac, madeira, Turkish tobacco bitters, cavendish pipe smoke

THE SEA 20

Oceanic Martini; Shrimp-infused Mezcal Vago, Dà Mhile Seaweed Gin, Noilly Prat, uni sea salt foam

SPICE WORLD CITY 20

Icelandic-Japanese-French-Mexican Manhattan; Aalborg Aquavit, umeshu, Dolin Rouge, mole bitters

YĚZĚ STREET 20

Chinese Boulevardier; Baijiu, pandan-infused Aperol, Punt E Mes, kumquat

SWEET

SHILLELAGH, OH! 18

Irish Carajillo; Coffee-infused Irish whiskey, stout syrup, Licor 43 Baristo, espresso, salted Irish cream foam

SOOR

IRON BUTTERFLY 20

Garden of Eden Sour; Indigo gin, yuzu, violet, elderflower, egg white, rose water

HONEYMOON IN UBUD 20

Thai Milk Punch; Coconut lemongrass rum, makrut, Thai basil, mango pearls

TOKYO TWILIGHT 20

Japanese Daisy; Shishito-infused Nikka Coffey Whiskey, lemon, basil limoncello, Suze bitters

ROSASHARN'S BLUSH 20

Italian Margarita; Silver tequila, strawberry reduction, clarified lime, Tosolini Fragola, Aperol, rosé foam

SUNNYSIDE 20

Asian-Irish New York Sour; Hatozaki whiskey, yuzu, pandan syrup, egg white, Malbec caviar

FIZZY

SIETECINCO 19

Mexican French 75; Mezcal, prickly pear, clarified lime, Miel d'Acacia, Otra Vez gose, nopales

GENTIAN DREAM 19

French Spagliato; Suze, rosemary-infused Dolin Blanc, crémant

TRIPLE WINE SPRITZ 18

Three Wines, One Spritz; Junmai gingo sake, dry prosecco, umeshu, elderflower, kaffir lime soda

Every ingredient in your glass is crafted in-house—from syrups and shrubs to infusions and garnishes—using locally sourced, organic, and sustainably grown products whenever possible. We partner with nearby farms and artisans to bring you cocktails that are as responsible as they are delicious.

*ANY COCKTAIL USING EGG WHITE CAN BE MADE VEGAN



MONOLITH

BEER, WINE, & TEMPERENCE DRINKS

BOILERMADE

OTRA VEZ GOSE

Mexico (4.9% ABV); Add Vida mezcal +6

9

MAGPIE KÖLSCH

Korea (4.5% ABV); Add Andong soju +7

8

EINSTOCK PALE ALE

Iceland (5.6% ABV); Add Aalborg aquavit +6

9

BROKEN SKULL IPA

America (6.7% ABV); Add High West Double Rye +8

8

ST. BERNARDUS ABT 12

Belgium (10% ABV); Add Filliers genever +8

14

HITACHINO NEST ESPRESSO PORTER

Japan (6% ABV); Add Suntory Toki +6

11

TEMPERED

SLEEPY'S SIDE DISH

Cucumber shrub, soda, bread & butter pickle

10

LIQUID CHEESECAKE

Pineapple, Luxardo cherry syrup, vanilla bean, lemon

13

GLACIER PACE

Blueberry juice, elderflower syrup, lemon, soda, rosemary

14

COOL

BEAUJOLAIS NOUVEAU

Beaujolais, France / Year (xx% ABV)

15

BAROLO

Barolo, Italy / Year (xx% ABV)

18

COLD

CHARDONNAY

Napa Valley, CA / Year (xx% ABV)

16

ROSE

Region / Year (xx% ABV)

14

PROSECCO

Somewhere, Italy / Year (xx% ABV)

14

CHAMPAGNE

Champagne, France / Year (xx% ABV)

22

LAMBRUSCO

Somewhere, Italy / Year (xx% ABV)

22

HIBISCUS BY DESIGN

Hibiscus tea concentrate, rose water, lemon, date syrup, aquafaba

13

SWEET WHEAT

Roasted barley tea, maple syrup, sesame oil

12

KARIBU QUEEN

Coconut milk, baobab fruit powder, cardamom-honey syrup, lime zest

15

MONOLITH

SEASONAL OFFERINGS - SPRING/SUMMER 2027

"SUSHI"

TWO PIECES - NIGIRI STYLE

PO' BOY	16
Salt & pepper fried shrimp, Old Bay aioli, red cabbage slaw, potato bread	
JERK CHICKEN THIGH	14
Plantain, mango chili chutney, coconut rice, thyme oil (VO/GF)	
CAROLINA BRISKET	13
Bacon beans, honey mustard slaw, soft brioche crouton	
SHAWARMA	17
Braised lamb/falafel, tzatziki, garlic labneh, mint, pickled onion, za'atar turmeric rice (VO)	
CAPRESE	12
Heirloom tomato, burrata, balsamic, basil oil, rosemary focaccia (VO/GF)	
MUSHROOM CRISPY RICE	13
Soy sauce-braised king trumpet, burnt rice, scallion, sesame (V/GF)	
DUCK A L'ORANGE	15
Duck confit, orange gastrique, crispy shallot, duck fat jasmine rice	

MEZZE/TAPAS/BANCHAN

SMALL PLATES

THAI LETTUCE CUPS	14
Butter lettuce, bulgogi beef/tofu, chili, lemongrass, garlic, peanuts (VO/GF)	
POKE TOSTADA	14
Ahi tuna, cucumber, black sesame, tamari, crispy garlic, wonton	
HARISSA PRAWNS	15
Garlic, citrus, honey, herbed couscous, pickled shallots, yogurt drizzle (GF)	
KARAAGE	12
Japanese-style fried chicken/tofu, soy sauce, ginger, garlic, togarashi mayo (VO)	
SPAGHETTO & MEATBALL	14
One long noodle, pork & beef/Impossible meatball, pomodoro, pecorino (VO)	
SUCCOTASH ESQUITE	11
Charred sweet corn, edamame, chili aioli, cotija cheese (VO)	
JAPANESE FISH & CHIPS	18
Miso-glazed cod, ube long fries, wasabi-lime tartar	

At Monkey House Lounge, we believe real flavor starts at the source. That's why we partner with local farms and producers to bring you the freshest organic ingredients, grown and raised with care. Our seasonal menu reflects what's ripe and ready—harvested close to home, free from synthetic pesticides, and always responsibly sourced. When you dine with us, you're supporting sustainable agriculture, your local economy, and food that simply tastes better.

V=VEGAN, VO=VEGAN OPTION, GF=GLUTEN FREE

MONOLITH

SHAREABLES & SWEETS



SHAREABLES

BIG PLATES

OBX FRIED RICE

45

King crab, Old Bay shrimp, scallions, corn, smoked andouille, lemon butter (GF)

RAMEN CARBONARA

28

Ramen noodles, pecorino, pancetta, garlic, black pepper, prosciutto-infused egg

CHICHARRÓN/VEGETALE SALTADO

33

Crispy pork belly, papas, red onion, tomato, aji amarillo, soy-vinegar glaze (VO/GF)

SICHUAN "MA LA" PAELLA

35

Bomba rice, lap cheong sausage, chili crisp prawns, bok choy, lotus root, blistered scallions (GF)

WORLD TOUR TOMAHAWK

145

34 oz. cowboy tomahawk, house dry rub, global sauce flight (chimichurri, ponzu, peppercorn, Gochujang, bourbon steak jus)

Bone marrow +15 • Blue cheese butter +6 • Miso chili butter +6

SKEWERS

SHISHITO & ASPARAGUS

9

COCONUT CURRY SHRIMP

10

ARTICHOKE HEART & OLIVE

8

TANDORI CAULIFLOWER

8

MISO BUTTER SCALLOP

14

HALLOUMI & EGGPLANT

9

SALT & PEPPER CHICKEN SKIN

9

DESSERT

MANGO STICKY RICE

14

Mango, sticky rice, coconut pearls, toasted sesame (V/GF)

PB&J NIGIRI

13

Whipped peanut mousse, berry compote, powdered sugar, funnel cake

MATCHA TIRAMISU

16

Matcha-soaked sponge cake, mascarpone, matcha dust

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