

Costa Brava

Breakfast

The Chicken Coup

Benedict	16
Poached eggs, ham, tomato, spinach, hollandaise, english muffin	
American Platter	15
Two eggs your style, bacon, sausage, adobo potatoes	
Stuffed Egg White Omelet	13
Goat cheese, spinach, cherry tomatoes, adobo potatoes	
Chorizo Omelet	14
Red onions, peppers, cheddar, house made salsa, sour cream, adobo potatoes	
Baked Spanish Shaksuka	18
Chorizo, potatoes, garlic, crushed tomatoes, two eggs	
Breakfast BLT	17
Village Bakery multigrain bread, Applewood smoked bacon, watercress, tomato house made guacamole, sunny up egg	

Off The Griddle

Blueberry & Chocolate Chip Pancakes	15
Whipped butter and pure maple syrup, powdered sugar	
Chicken & Waffles	16
Pure maple syrup, honey butter, powdered sugar	
Crème Brulee French Toast	14
Thick cut Village Bakery challah bread, maple candied pecan butter, pure maple syrup powdered sugar	

Healthy Choices

Avocado Toast	14
Village Bakery multigrain bread, heirloom tomato, house made guacamole, watercress, cilantro (add two poached eggs \$2)	
Fresh Fruit & Yogurt	13
sliced fruit, berries, Greek yogurt, house made granola, honey	
Floridian Oatmeal	11
blueberries, apples, cranberries, walnuts, cinnamon, brown sugar	
Continental	8
glorious morning & English muffin with butter & marmalade	

Enhancements

Fresh Fruit & Berries	small 6/large 9
Traditional Sausage	5
Applewood Bacon	5
Roasted Red Potatoes	4
Toast sprouted multigrain, white, English Muffin	4
Steel Cut Oatmeal	4
Cereal With Milk Special K, Cheerios, & Raisin Bran	7

Beverages

Florida Orange or Grapefruit	small 4 / large 6
Coffee or Hot Tea	4
Cappuccino or Latte	6
Espresso	single 4/ double 6
Iced Tea or Soda	3.5
Milk	3.5

Libations

Casa Monica Mimosa	7.5
Rey De Copas Brut, 100% Florida Orange Juice	
Bellini	8.5
Rey De Copas Brut, Peach Puree	
Bloody Mary	8.5
Smirnoff Vodka, Tomato Juice, Hot Sauce	
Costa Sangria	11
Malbec, Brandy, Blood Orange Juice, Triple Sec	
Bottomless Mimosa	25

Costa Brava

AT THE CASA MONICA RESORT & SPA

Executive Chef : Robert DeGrassi

Brunch

11a—2p

Modern Classics

Chorizo Omelet	15
red onions, peppers, cheddar, house made salsa, sour cream adobo potatoes	
Baked Spanish Shaksuka	16
chorizo, potatoes, garlic, crushed tomatoes, two eggs	
Blueberry & Chocolate Chip Pancakes	15
whipped butter and pure maple syrup, powdered sugar	
Chicken & Waffles	16
pure maple syrup, honey butter, powdered sugar	
Breakfast BLT	16
Village Bakery multigrain bread, Applewood smoked bacon watercress tomato house made guacamole, sunny up egg	

Brunch Libations

Casa Monica Mimosa	7.5
Champange, Orange Juice	
Bellini	8.5
Champagne, Peach Puree	
Bloody Mary	8.5
Smirnoff Vodka, Tomato Juice, Hot Sauce	
Costa Sangria	11
Malbec, Brandy, Blood Orange Juice Triple Sec	
Bottomless Mimosas	25

Tapas

Pan Con Tomate	8
Grilled sourdough, tomato pulp, garlic melted manchego cheese, local evoo	
Marinated Spanish Olives	8
Harissa, lemon, rosemary, and thyme	
Marcona Almonds	9
Fried, spanish paprika, sea salt	
Patatas Bravas	11
Garlic datil allioli, spicy tomato sauce	
Blistered Shishitos	9
Datil harissa allioli, adobo, sea salt	

Handhelds

Roasted Turkey Sandwich	16
Lemon Basil Aioli, Roasted Red Pepper, Manchego Cheese Arugula, Ciabatta Bun	
Cheeseburger*	16
Cheddar Cheese, Lettuce, Tomato, Onion Brioche Bun	
Grilled Chicken Sandwich	16
Allen Brothers Farms Chicken, Lettuce, Tomato, Onion, Manchego Cheese, Lemon Basil Aioli, Brioche Bun	

Lighter Fare

St. Augustine Calamari	16
Datil tomato chutney, shishito peppers crushed olives, arugula	
Hunt Board	28
Chef's selections of Spanish cheeses and charcuterie marinated olives, marcona almonds	
Grilled Salad	12
Escarole, radicchio, apples, pickled red onion roasted tomato, puffy quinoa, charred lemon	
Spanish Caesar	14
Shredded manchego, Spanish marcona almonds crushed croutons, parmesan dressing	
Baby Wedge Salad	15
Baby iceberg, roasted tomatoes, blue cheese, bacon lardons candied pecans, avocado puree, smoky ranch	
Minorcan Bisque	12
Pickled Datil Relish	

ADD TO ANY SALAD

Chicken Breast	8	Shrimp	9	Salmon	11
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**Consuming raw or undercooked meats, poultry seafood, shellfish,
eggs or unpasteurized milk may increase your risk of food borne
illness*

Costa Brava

Lunch

2p-4p

Tapas

Pan Con Tomate	8
Grilled sourdough, tomato pulp, garlic, melted manchego cheese, local evoo	
Marinated Spanish Olives	8
Harissa, lemon, rosemary, and thyme	
Marcona Almonds	9
Fried, spanish paprika, sea salt	
Patatas Bravas	11
Garlic datil allioli, spicy tomato sauce	
Blistered Shishitos	9
Datil harissa allioli, adobo, sea salt	

Lighter Fare

St. Augustine Calamari	16
Datil tomato chutney, shishito peppers Arugula, lemon	
Hunt Board	28
Chef's selections of Spanish cheeses and charcuterie marinated olives, marcona almonds	
Grilled Salad	12
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Spanish Caesar	14
Shredded manchego, marcona almonds, crushed croutons, parmesan dressing	
Baby Wedge Salad	15
Baby iceberg, roasted tomatoes, blue cheese, bacon lardons candied pecans, avocado puree, smoky ranch	
Minorcan Bisque	12
Pickled Datil Relish	

ADD TO ANY SALAD

Chicken Breast 8 Shrimp 9 Salmon 11

Handhelds

Roasted Turkey Sandwich	16
Lemon Basil Aioli, Roasted Red Pepper Manchego Cheese, Arugula, Ciabatta Bun	
Cheeseburger*	16
Cheddar Cheese, Lettuce, Tomato Onion Brioche Bun	
Grilled Chicken Sandwich	16
Allen Brothers Farms Chicken, Lettuce, Tomato Onion, Manchego Cheese, Lemon Basil Aioli Brioche Bun	

Signature Cocktails

Barrel Aged Old Fashioned	15
Knob Creek Bourbon, Smoked Maple Syrup Orange & Angostora Bitters	
Aqua De Valencia	15
St. Augustine Gin, St. Augustine Vodka Simple Syrup, OJ	
Belltower Bramble	15
Woodford Reserve, Berry Bramble, Cinnamon Schnapps, Ligor 43	
Lavender 75	14
Hendrick's Gin, Lavender Syrup, Lemon, Prosecco	
Smoked Blood Orange Margarita	15
Illegal Mezcal, Solerno Blood Orange Liqueur Lime, Agave	
Greyhound to Vilano	13
Tito's Vodka, St.-Germain, Fresh Basil, Agave, Grapefruit	
Costa Sangria	11
Malbec, Lemon, Orange, Simple Syrup, Brandy	
The King of Cordova	15
Jefferson's Small Batch Bourbon, Ginger Beer Angostura Bitters, Lemon	
Chocolate Truffle	14
Absolut Vanilia Vodka, Godiva Liqueur	
Espresso Martini	13
Absolut Vanilia Vodka, Kahlua, Espresso	

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Costa Brava

AT THE CASA MONICA RESORT & SPA

DINNER
7 days

Executive Chef : Robert DeGrassi

Sous Chef: Ernest LeClair IV

Sous Chef: Kristopher Beale

Tapas

Pan Con Tomate	8
<i>Grilled sourdough, tomato pulp, garlic, melted manchego cheese local evoo</i>	
Marinated Spanish Olives	8
<i>Harissa, lemon, rosemary, and thyme</i>	
Marcona Almonds	9
<i>Fried, spanish paprika, sea salt</i>	
Mushrooms a la Plancha	12
<i>Fungi Jon Farms, sherry, roasted garlic, parsley</i>	
Patatas Bravas	11
<i>Garlic datil allioli, spicy tomato sauce</i>	
Minorcan Roasted Tomatoes	9
<i>Herbed breadcrumbs</i>	
Blistered Shishitos	9
<i>Datil harissa allioli, adobo, crushed marcona almonds sea salt, lemon</i>	
Jamon Croquettes	12
<i>Mahon cheese, garlic datil allioli</i>	
Prawns in Garlic Oil	14
<i>Roasted garlic scallion butter</i>	
Minorcan Wagyu Meatballs	14
<i>Roasted garlic tomato sauce, preserved lemon ricotta manchego cheese</i>	

From the Garden

Grilled Salad	12
<i>Escarole, radicchio, apples, pickled red onion, roasted tomato puffy quinoa, goat cheese, charred lemon vinaigrette</i>	
Spanish Caesar	14
<i>Shredded manchego, Spanish marcona almonds, crushed croutons parmesan dressing</i>	
Baby Wedge Salad	15
<i>Baby iceberg, roasted tomatoes, blue cheese, bacon lardons candied pecans, avocado puree, smoky ranch</i>	
Minorcan Bisque	12
<i>Pickled Datil Relish</i>	
Kale a la Catalan	10
<i>Braised kale with currents and pinenuts</i>	
Grilled Green Asparagus	10
<i>Datil harissa allioli</i>	
Glazed Carrots	10
<i>Florida citrus, coriander, watercress, Calabrian chili</i>	

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Land & Sea

St. Augustine Calamari	16
<i>Datil tomato chutney, shishito peppers, arugula, grilled lemon</i>	
Hunt Board	28
<i>Chef's selections of Spanish cheeses and charcuterie, marinated olives marcona almonds</i>	
Spanish Octopus and Pork Belly	18
<i>Caramelized onion tomato sauce, datil glaze, fennel salsa verde</i>	
Seafood Ceviche	18
<i>Mayport shrimp, scallops, octopus, avocado puree, Calabrian chili sauce grilled bread</i>	
Mussels	20
<i>Roasted garlic scallion butter, chorizo, achiote, grilled bread</i>	

Paella (Only available Friday and Saturday)

(please allow 45 minutes for preparation, single/double portions)

House Paella	\$42/84
<i>Calamari, white fish, mussels, scallops, shrimps, squid ink, red pepper datil allioli, peas, lemon</i>	
Hunters Paella	\$39/78
<i>Chorizo, chicken, short ribs, chef's mushrooms, red pepper, datil allioli peas, achiote</i>	

Tender Coals

Duck Breast	38
<i>Kale a la catalan, Congaree and Penn grits, garlic and pine nut emulsion au poivre</i>	
Floridian Day Boat Catch	52
<i>Chef's weekly fish special</i>	
Prime Striploin	62
<i>Butternut squash puree, grilled asparagus, mushrooms a la plancha fried potato strings, bordelaise</i>	
Berkshire Pork Chop	40
<i>Apple brandy chutney, Calvados demi-glace, glazed carrots watercress, adobo, pork cracklin'</i>	
Cauliflower Steak	32
<i>Roasted potatoes, spicy tomato sauce, fennel salsa verde, crushed almonds</i>	

For the Kids in Us

Espresso Flan	14
<i>Chocolate espresso beans, ganache whip</i>	
Honey and Mato Cheesecake	14
<i>Walnut torte, honey comb</i>	
Stuffed Profiterole	12
<i>Cinnamon ice cream, chocolate drizzle, candied almonds macerated strawberries</i>	

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AT THE CASA MONICA RESORT & SPA

Signature Cocktails

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<i>Knob Creek Bourbon, Smoked Maple Syrup, Orange & Angostura Bitters</i>	
Aqua De Valencia	15
<i>St. Augustine Gin, St. Augustine Vodka, Simple Syrup, OJ</i>	
Belltower Bramble	15
<i>Woodford Reserve, Berry Bramble, Cinnamon Schnapps, Liqueur 43</i>	
Lavender 75	14
<i>Hendrick's Gin, Lavender Syrup, Lemon, Prosecco</i>	
Smoked Blood Orange Margarita	15
<i>Illegal Mezcal, Solerno Blood Orange Liqueur, Lime, Agave</i>	
Greyhound to Vilano	13
<i>Tito's Vodka, St.-Germain, Fresh Basil, Agave, Grapefruit</i>	
Costa Sangria	11
<i>Malbec, Lemon, Orange, Simple Syrup, Brandy</i>	
The King of Cordova	15
<i>Jefferson's Small Batch Bourbon, Ginger Beer, Angostura Bitters, Lemon</i>	
Chocolate Truffle	14
<i>Absolut Vanilia Vodka, Godiva Liqueur</i>	
Espresso Martini	13
<i>Absolut Vanilia Vodka, Kahlua, Espresso</i>	

Casa Monica Bourbon Experience	25
<i>2oz bourbon paired with Ramon y Jamon Croquettes</i>	
Casa Monica St. Augustine Distillery Bourbon Flight	45
<i>1 oz (each): St. Augustine Straight Bourbon, St. Augustine Port Finished Bourbon, St. Augustine "the Saint" bourbon, Casa Monica Single Barrel Select Bourbon</i>	

White

Poema Cava Spain	10
Avissi Prosecco Italy	13
Crossings Sauvignon Blanc Marlborough	16
Emmolo Sauvignon Blanc California	15
The Kessler Collection Chardonnay California	11
Mer Soleil "Reserve" Chardonnay Santa Lucia	17
Castello Del Poggio Moscato Lombardy, Italy	10
Barrone Fini Pinot Grigio Trentino Alto Adige, Italy	11

Spanish Reflections Flights

White \$18

(Poema, Raventos, La Cana)

Red \$18

(Remelluri, Clos Pissarra, Familia Torres)

Seasonal Specialty Offerings

Buttery Kraken	13
<i>Kraken Spiced Rum, Butterscotch Schnapps, Soda</i>	
Maple Whisky Sour	15
<i>Maker's Mark, Maple Syrup, Lemon, Cinnamon</i>	
The 1565	15
<i>Grey Goose Vodka, Cranberry, Sparkling Water, Sugared Cranberries</i>	
Blackberry Gin and Jam	15
<i>Hendricks Gin, Elderflower Liqueur, Blackberry Puree, Lemon, Soda</i>	
Salted Caramel White Russian	14
<i>Tito's Vodka, Kahlua, Heavy Cream, Butterscotch Schnapps Caramel Salted Rim</i>	

ST. AUGUSTINE DISTILLERY CO.

DRINK LIKE A LOCAL!

Florida Mule	13
<i>St. Augustine Sugar Cane Vodka, Ginger, Simple Syrup, Lemon with a dash of Cayenne</i>	
Rum Tiki	13
<i>St. Augustine Pot Distilled Rum, Toasted Coconut Pineapple with a hint of Vanilla</i>	
St. Augustine Tonic	13
<i>St. Augustine New World Gin, Strong Tonic Syrup</i>	
Old Fashioned	14
<i>St. Augustine Florida Straight Bourbon, Sugar Cane Simple Syrup Bitters</i>	

Reds

Erath Rose Oregon	12
Lange Pinot Noir Willamette Valley	15
Oberon Merlot Napa Valley	15
The Kessler Collection Cabernet Sauvignon California	13
Bohemian Collection Cabernet Blend North Coast	14
Juggernaut Cabernet Sauvignon Hillside	15
Edmeades Zinfandel Mendocino	12
Ben Marco Malbec Mendoza, Argentina	13

Spanish Reflections

(By the bottle features)

Raventos Blanc Spain	48
Juve y Camps Brut Rose Spain	55
Clos Pissarra "El Ramon" Spain	86
Familia Torres "Altos de Ibericos" Spain	14/40