



MEET at the MONKEY!

OPEN SEVEN DAYS A WEEK
11AM - 11PM SUN - THU
11AM - 12AM FRI - SAT

Merchantville, NJ • 856.661.8008 • bluemonkeytaVERN.com

FACEBOOK & INSTAGRAM: @bluemonkeytaVERN

\$12 Tuesdays!
\$12 Mussels every Tuesday, Open to Close

**Save the Date: The Blue Monkey Fall
Beer Fest is Saturday, Sept 30th**
Tickets are available, ask your Server for details.

APPETIZERS

FRESH MOZZARELLA, TOMATO & BASIL with honey balsamic \$8

FRIED CHEESE CURDS with marinara \$8

AHI TUNA KEBAB (2) ahi tuna skewers marinated in aromatic oil on a bed of tabbouleh served with cayenne mayo \$15

BLUE MONKEY SPICY GRILLED SHRIMP served with sliced avocado, cucumber, celery, tomato and cilantro tossed with hot sauce \$18

QUESADILLAS flour tortilla stuffed with monterey jack cheese, jalapeno peppers, cilantro and green onions. served with guacamole, sour cream and pico de gallo \$8
add chicken or steak \$7.50

COCONUT SHRIMP (6) with a side of sweet chili sauce \$17

CHICKEN WINGS (6) tossed in your choice of mild, hot, super hot, hot & honey, or sticky whiskey with celery & side of gorgonzola or ranch dressing \$12

NACHOS YOUR WAY your choice of tortilla chips, fries, or tots topped with melted monterey jack, cheese sauce, refried beans, jalapenos, scallions and cilantro. sour cream, guacamole, and pico de gallo on the side \$9 *add chicken, steak or pulled pork \$7.50**

CHICKEN FINGERS with fries and a side of honey mustard or BBQ sauce \$11

... MUSSELS ...

Served with bread
add pasta (linguine, penne or angel hair) for \$3

WHITE MUSSELS garlic, fennel and onion in a white wine sauce \$17

RED MUSSELS fresh marinara sauce, onion, garlic, tomato, fennel and basil \$17

THAI MUSSELS sweet chili, soy, ginger sauce with red and green peppers, garlic, onions, scallions and cilantro \$17

MUSSELS IN BEER served in a light broth with beer, chopped slab bacon, gorgonzola cheese, onions, garlic, cilantro and a touch of cream \$17

HANDHELDS

BAO BUNS (3) steamed chinese buns with choice of crispy fried chicken OR pork belly, tossed in korean BBQ sauce. topped with carrot, cucumber, cilantro, chipotle aioli & sesame seeds \$12

FRIED SALMON TACOS (3) flour tortillas filled with beer battered salmon, chopped lettuce, house made pico de gallo & chipotle lime crema \$14

BIRRIA SHORT RIB QUESADILLA (3) birria quesadilla filled with house made short rib, monterey jack cheese & served with consommé dipping sauce \$15

SAUSAGE & RICOTTA FLATBREAD brushed with garlic butter, topped with ricotta cheese, crumbled Italian sausage, honey drizzle & basil \$14

BUFFALO CHICKEN FLATBREAD brushed with hot sauce, topped with gorgonzola cheese, crispy chicken, chopped celery and drizzled with ranch \$14

SALADS

APPLE WALNUT GORGONZOLA SALAD mixed greens, sliced apples, gorgonzola crumbles, caramelized walnuts and creamy walnut vinaigrette \$10

RANCHERO SALAD romaine, avocado, black olives, red onion, cherry tomatoes, green peppers and crumbled gorgonzola with spicy chipotle dressing on the side \$10

CAESAR SALAD classic caesar salad with homemade dressing and croutons \$10

ROASTED BEET, GOAT CHEESE & ARUGULA SALAD caramelized walnuts, cherry tomatoes, and avocado with honey balsamic vinaigrette \$11

SIDE HOUSE SALAD mixed greens, cucumber, tomato, radish and carrot with your choice of dressing \$6

DRESSINGS:

Honey Balsamic Vinaigrette, Creamy Walnut Vinaigrette, Caesar, Ranch. Gorgonzola, Honey Dijon, or Chipotle Lime

SALAD ADD ONS:

Chicken \$7.50, Shrimp or Tuna \$10, Salmon or Flank Steak \$12

SIDES

SAUTÉED SPINACH OR GREEN BEANS \$6

MASHED POTATOES \$4.50

PASTA in marinara or garlic & oil \$7

SWEET POTATO FRIES \$6 FRENCH FRIES \$6

BEER BATTERED ONION RINGS \$10 TATER TOTS \$7

Dipping sauces:

Sweet Chili, Barbecue, Honey Dijon,
or Cheese Sauce \$1 (if additional)

... SOUPS ...

FRENCH ONION topped with homemade croutons, melted mozzarella and old bay \$6.50

SOUP OF THE DAY \$6

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER SERVED RAW, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.



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SANDWICHES

Served with french fries. Upgrade your fries to sweet potato fries, onion rings or tots for \$1.50. Upgrade your fries to house salad or soup of the day for \$3, or french onion soup for \$4.

CHEESE STEAK with your choice of cheese \$12

PULLED PORK SANDWICH slow cooked in hot pepper vinegar, tossed with our flavorful homemade barbecue sauce, and topped with cheddar cheese and slaw \$12

AHI TUNA CLUB with bacon, fried onion, tomato, arugula and tartar sauce on a brioche bun \$17

CHICKEN PROSCIUTTO SANDWICH grilled chicken, roasted red peppers, prosciutto, and fresh mozzarella with balsamic vinaigrette \$12

SPICY FRIED CHICKEN SANDWICH lettuce, tomato, pickles, pepperjack cheese and cayenne mayo on a brioche bun \$13

PANINI N.Y. grilled chicken breast, provolone cheese, roasted red peppers and pesto mayonnaise \$12

PANINI ITALIANO grilled mild italian sausage with spinach, provolone cheese and balsamic vinaigrette \$12

STEAK CAESAR SANDWICH flank steak cooked to temp topped with romaine lettuce, shaved parmesan and caesar dressing on sesame seeded garlic bread \$20

VEGETABLE PANINI sauteed spinach, roasted red peppers, grilled zucchini & eggplant with provolone cheese \$12

AVOCADO BLT bacon, lettuce, tomato, avocado, mayo, on toasted sourdough \$12

••• BURGERS •••

BLUE MONKEY BURGER

our house blend of short rib, brisket, and chuck topped with a portabella mushroom, caramelized onions & blue cheese \$15

CENTRE SMASH BURGER

our house blend burger, split in two and smashed! topped with cheddar cheese, special sauce, shredded lettuce, tomatoes and pickles \$15

G.O.A.T. BURGER

our house blend burger topped with goat cheese, bacon jam & house made onion straws on a brioche bun \$15

CHIPOTLE BLACK BEAN BURGER

vegan patty topped with lettuce, tomato & guacamole on a brioche bun \$14

BUILD YOUR OWN BURGER

our house blend with your choice of toppings from the add-ons below \$12.00

add cheese: cheddar, swiss, provolone, goat, american, pepper jack, mozzarella or gorgonzola \$1
add lettuce, tomato, and/or onion \$0.75
add apple smoked bacon \$2.50
add caramelized onions \$0.75
add portabella mushrooms \$1.50
add avocado \$2.50

*Gluten-Free Buns available, \$2 Upcharge

ENTREES

PENNE VODKA penne pasta flamed with vodka in a lightly spiced cream and tomato sauce with fresh herbs \$16
add sausage \$6, chicken \$7.50 or shrimp \$10

IBERIAN FANTASIA shrimp, scallops and sausage flamed with vodka in a spicy tomato, white wine, cream sauce over angel hair \$26

GRILLED SALMON with pommery mustard sauce, green beans and mashed potatoes \$23

PORK TENDERLOIN (2) wrapped in applewood smoked bacon with madeira wine sauce along with mashed potatoes and green beans \$20

NEW YORK STRIP STEAK choice of madeira sage sauce or chimichurri sauce with mashed potatoes and green beans \$35

BROILED SCALLOPS lemon herb butter, jasmine rice and green beans \$26

CHICKEN FRANCAISE sautéed chicken breast dipped in egg batter and lemon butter sauce served with Jasmine Rice and green beans \$16

CHICKEN BELLA BUCCA chicken breast stuffed with prosciutto and fresh mozzarella in a madeira wine sauce on top of sautéed spinach \$16

WINES

RED	GLASS	BOTTLE
Cabernet Sauvignon Proverb <i>California</i>	8	30
Malbec Domaine Bousquet <i>Argentina</i>	10	36
Pinot Noir Proverb <i>California</i>	8	30
Brunello di Montalcino		
Col D'Orcia 2016 <i>Italy</i>	-	85
WHITE		
Bubbles Lunetta Prosecco <i>Italy</i>	8	-
Chardonnay Proverb <i>California</i>	8	30
Pinot Grigio Banfi Le Rime <i>Italy</i>	9	34
Riesling Chateau Ste Michelle <i>WA</i>	9	34
Sauvignon Blanc Proverb <i>California</i>	8	30
 Kim Crawford <i>New Zealand</i>	11	38
BLUSH		
Rosé Les Sarrins Cotes De Provence <i>2021 France</i>	11	38

DESSERTS

HOMEMADE RICOTTA CHEESECAKE with raspberry sauce & whipped cream \$7

POT DE CREME creamy chocolate custard with whipped cream \$7

BROWNIE served with vanilla ice cream, whipped cream & chocolate sauce \$7

BUTTER TOFFEE CAKE mini bundt cake served warm & topped with whipped cream \$8