

bar M cafe

Welcome.

This menu is our Chef's inspiration of classic cooking methods with ingredients found locally and from around the world. Monette's and bar M café is a family owned and operated restaurant along with the legendary Flagstaff House in Boulder, Colorado.

We encourage sharing.

Small Plates

Monette's Tuna Tartare <i>Asian Influences, House Made Brioche Toasts</i>	16
Kumamoto Oysters on the 1/2 shell <i>With Lime and Gin</i>	5ea
Lobster Salad "Profiteroles"	18
Monette's Prosciutto Wrapped Caesar <i>Hirabara Farms Baby Romaine, Caesar Vinaigrette</i>	16
Duck Liver Pate <i>Green Papaya, Rambutan, Watercress</i>	12
La Quercia Meats <i>Mustard & Horseradish Cream</i>	19
Chefs Selection of Artisan Cheeses <i>Organic Honeycomb, Mejoul Dates, Walnut Toast</i>	19
House Cured Salt Cod "Beignets", Citrus Aioli	12
Longboard Ale Steamed Kona Clams <i>Portuguese sausage and white beans</i>	15
Braised Bacon, Seared Crisp <i>With Papaya, frisee, Sherry Gastrique</i>	16
Maui Onion Veloute & Classic Onion Soup <i>Kalua Pork, Honshimeji Mushrooms, Gruyere and Point Reyes Blue cheese</i>	14

Large Plates

Asparagus and Loeffler Corn Ravioli <i>House Made Ricotta, Brown Butter</i>	22
Artisan Gnocchi, Heirloom Eggplant "Lasagna" <i>Crushed Tomato Sauce, Parmesan Reggiano</i>	26
Goat Cheese Agnolotti, Hawaiiin Blue Prawns <i>Tomato and Fennel Ragout</i>	32
Potato Crusted Mahi Mahi <i>Hirabara Farms Arugula, Nicoise Olives, Roasted Pepper, Balsamic syrup</i>	32
Ono Caught by Shawn Ancheta, medium rare <i>Loeffler Corn, Honshimeji Mushrooms,</i>	29
Uku Grey Snapper, Picatta <i>Heirloom Polenta, Summer Vegetable Ratatouille, Caper Butter</i>	32
Monette's Kobe Beef Burger <i>Parmesan Brioche Bun, Onion Jam, Gruyere Cheese, Fries</i>	24
"Steak & Eggs" <i>Coconut Porter Braised Beef Short Ribs, Spinach, Soft Fried Egg</i>	34
Island Style "Coq au Vin" <i>Braised Pork & Chicken, Basmati Rice</i>	24
Skirt Steak "Chimichurri" <i>Truffle Potato Puree</i>	27
Colorado Lamb Shank, Braised <i>Artisan Polenta, Ratatouille</i>	32

On the Side

Parmesan Truffle Fries	12
Grilled Asparagus, Balsamic syrup	11
Sautéed Garlic Spinach	12
Truffle Mashed Potatoes	12
Yukon Gold Potato and Sweet Potato Gratin	12
Steamed Basmati Rice	8

Young Adults

Carrots and Ranch Dressing	5
Romaine Lettuce, Tomatoes <i>Balsamic or ranch dressing</i>	6
Mahi Mahi Teriyaki, Mashed Potatoes	14
Gnocchi with Butter or Marinara	12
Grilled Chicken, French Green Beans	13
M Burger, Fries <i>Plain or Cheddar</i>	14