



RARE BOOKS BAR

THE OLD BAR KITCHEN
EST. 2019

Menu

TO START

SELECT 1 OPTION

CAESAR SALAD

HOUSE SALAD

FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 2 OPTIONS

TRUFFLE PARM FRIES

CRISPY BRUSSEL SPROUTS

MEATBALLS AL FORNO

BACON & EGGS

AVOCADO TOAST

SOCIAL DIP (+\$5)

THE JT BOARD (+\$20)

MAIN ENTRÉE

SELECT 3 OPTIONS

ALL ENTREES SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

FLOWER CHILD BENEDICT

BREAKFAST TACOS

CARAMEL FRENCH TOAST

VEGETARIAN OMELETTE

SHRIMP OMELETTE

CHICKEN BISCUIT SANDWICH

BACON CHEDDAR EVERYTHING BAGEL SANDWICH

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA

| ITALIAN CREAM | RED VELVET

\$35 PER
GUEST

PRE-SET BRUNCH MENU



RARE BOOKS BAR
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Menu

TO START

SELECT 1 OPTION

CAESAR SALAD
HOUSE SALAD
FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 3 OPTIONS

BISCUIT BOARD
AVOCADO TOAST
TOASTED BAGEL & CREAM CHEESE
SOCIAL DIPS
TRUFFLE PARM FRIES
THE J THEODORE BOARD (+15)

MAIN ENTRÉE

SELECT 5 OPTIONS

**ALL ENTREES SERVED WITH FRESH FRUIT OR BREAKFAST
POTATOES**

FLOWER CHILD BENEDICT
SMOKED SALMON BENEDICT
BREAKFAST TACOS
CHICKEN & WAFFLES
CARAMEL FRENCH TOAST
VEGETARIAN OMELETTE
SHRIMP OMELETTE
LOBSTER OMELETTE
CHICKEN BISCUIT SANDWICH
BACON CHEDDAR EVERYTHING BAGEL SANDWICH
SWEET CHILI FRIED CHICKEN SANDWICH
BRUNCH BURGER
GRILLED CHICKEN PENNE PESTO PASTA

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$70 PER
GUEST

PRE-SET BRUNCH MENU



Menu

TO START

SELECT 1 OPTION

CAESAR SALAD
HOUSE SALAD
FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 2 OPTIONS

TRUFFLE PARM FRIES
CRISPY BRUSSEL SPROUTS
MEATBALLS AL FORNO
BACON & EGGS
AVOCADO TOAST
SOCIAL DIP (+\$5)
THE JT BOARD (+\$20)

MAIN ENTRÉE

SELECT 3 OPTIONS

MIXED BERRY SALAD
GRILLED PORTOBELLO TACOS
J. THEODORE BLT
GRILLED CHICKEN PESTO SANDWICH
MARGHERITA FLATBREAD
TURKEY BACON CLUB

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$40 PER
GUEST

PRE-SET LUNCH MENU






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SELECT 1 OPTION

CAESAR SALAD
HOUSE SALAD
FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 3 OPTIONS

BACON & EGGS
AVOCADO TOAST
TRUFFLE PARM FRIES
SOCIAL DIP
CALAMARI
HEIRLOOM TOMATO BURRATA
THE JT BOARD (\$15)

MAIN ENTRÉE

SELECT 5 OPTIONS

FRESH SPRING SALAD
THE JT JOBB
MEXICAN SHRIMP TACO SALAD
GRILLED PORTOBELLO TACOS
KOREAN STEAK TACOS
MARGHERITA FLATBREAD
GRILLED CHICKEN PESTO FLATBREAD
CROQUE MONSIEUR
WAGYU ½ LB BURGER
J. THEODORE BLT
CHICKEN PECAN SALAD SANDWICH
STEAK FRITES (+\$25)

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$50 PER
GUEST

PRE-SET LUNCH MENU






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SELECT 1 OPTION

CAESAR SALAD
HOUSE SALAD
FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 3 OPTIONS

AVOCADO TOAST
SOCIAL DIPS
TRUFFLE PARM FRIES
CRISPY BRUSSEL SPROUTS
MEATBALLS AL FORNO
BACON & EGGS

MAIN ENTRÉE

SELECT 4 OPTIONS

MEXICAN SHRIMP TACO SALAD
GRILLED POTOBELLO TACOS
KOREAN STEAK TACOS
THE JT COBB
CROQUE MONSIEUR
ROASTED RED PEPPER VEGETARIAN
CHICKEN PECAN SALAD SANDWICH
WAGYU 1/2 LB BURGER
GRILLED CHICKEN PENNE PESTO PASTA
STEAK FRITES (+\$20)

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$65 PER
GUEST

PRE-SET LUNCH MENU





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FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 3 OPTIONS

AVOCADO TOAST
SOCIAL DIP
TRUFFLE PARM FRIES
CRISPY BRUSSEL SPROUTS
MEATBALLS AL FORNO
BACON & EGGS

MAIN ENTRÉE

SELECT 4 OPTIONS

GRILLED PORTOBELLO TACOS
MIXED BERRY SALAD
AHI TUNA TACOS
MARGHERITA FLATBREAD
PULLED PORK FLATBREAD
SWEET CHILI FRIED CHICKEN SANDWICH

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$65 PER
GUEST

PRE-SET DINNER MENU



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SELECT 1 OPTION

CAESAR SALAD
HOUSE SALAD
FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 3 OPTIONS

BACON & EGGS
SOCIAL DIP
CALAMARI
HEIRLOOM TOMATO BURRATA

MAIN ENTRÉE

SELECT 5 OPTIONS

MEXICAN SHRIMP TACO SALAD
GRILLED PORTOBELLO TACOS
CALIFORNIA CHOP SALAD
AHI TUNA TACOS
MARGHERITA FLATBREAD
SWEET CHILI FRIED CHICKEN SANDWICH
WAGYU ½ LB BURGER
GRILLED CHICKEN PENNE PESTO PASTA
MUSSELS
STEAK FRITES (+\$20)

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA
| ITALIAN CREAM | RED VELVET

\$85 PER
GUEST

PRE-SET DINNER MENU



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FRENCH ONION SOUP

HORS D'OEUVRES

SELECT 4 OPTIONS

SOCIAL DIPS

CRISPY BRUSSEL SPROUTS

HEIRLOOM TOMATO BURRATA

BRIOCHE CHEESEBURGER SLIDERS

SESAME SEARED AHI TUNA

SHRIMP COCKTAIL

CALAMARI

MAIN ENTRÉE

SELECT 5 OPTIONS

STEAK FRITES

FRENCH DIP

CALIFORNIA CHOP SALAD

SESAME SEARED AHI TUNA SALAD

FLAKY ALASKAN SALMON

WAGYU ½ LB BURGER

WILD CAUGHT SNAPPER

BRAISED SHORT RIB GNOCCHI

CHICKEN PAILLARD

FOR DESSERT

ASSORTED CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA

| ITALIAN CREAM | RED VELVET

\$100 PER
GUEST

PRE-SET DINNER MENU

EXPERIENCE ENHANCEMENTS

ALL LOCATIONS

CUSTOM WELCOME COCKTAIL/SPECIALTY

BAR MENU

COMPLIMENTARY FROM OUR EVENTS TEAM

Offer a signature welcome cocktail as an ode to your occasion—thoughtfully curated and custom-named to reflect your company, celebration, or theme.

AV CAPABILITY

\$150

We offer AV capabilities to help your presentation run smoothly — whether you're speaking to a group, sharing a slideshow, or announcing big news. Our space includes a rolling 60-inch TV and microphone setup to support your event needs.

LIVE MUSICIANS

3 HOURS (PRICING VARIES)

Set the perfect soundtrack for your private party with our talented live musicians. From smooth jazz and soulful classics to lively contemporary sets, their music elevates the atmosphere with warmth and sophistication.

CHAMPAGNE TOAST

(PRICING VARIES DEPENDING ON CHOICE OF CHAMPAGNE)

Celebrate your occasion with a champagne toast—each guest will be welcomed with a glass of prosecco, perfect for a heartfelt speech or a classic celebratory cheers.

MIXOLOGIST LED COCKTAIL CLASS

PRICE VARIES ON GUEST COUNT

We offer interactive cocktail making classes designed for team bonding, private parties, and fun group experiences. Learn how to craft signature cocktails with guidance from a professional mixologist while enjoying a hands-on, engaging atmosphere perfect for connection and celebration.

PHOTOGRAPHY

PRICE VARIES

We now provide professional photography for your events — from corporate gatherings to baby showers, private parties, and special celebrations. Let us turn your memories into timeless images you'll actually want to relive. All photos returned to you the next day!

WHISKEY TASTING EXPERIENCE

PRICE VARIES BASED ON SELECTION

We offer a guided whiskey tasting experience perfect for corporate events & private gatherings. Guests sample curated selections of premium whiskeys while learning tasting notes and flavor profiles from an expert. A relaxed, social experience designed for connection, conversation, and a memorable night.

EXPERIENCE ENHANCEMENTS

LIVE DJ

M-TH \$600, FRI-SAT \$800-1,000

Keep the energy high with a live DJ at your private event. From laid-back cocktail hour vibes to upbeat dance-floor favorites, our DJs curate the perfect soundtrack to match your event, creating a lively and memorable atmosphere for your guests.

EXCLUSIVE TO THE GLEN

AERIAL ARTIST

3 HOURS | \$1,000

Transform your evening into a breathtaking spectacle with our professional aerial artist. Suspended high above, they perform stunning acrobatics that captivate the room, blending artistry and athleticism into a mesmerizing performance.

YOUR BRAND PROJECTED ON THE ATRIUM

\$100

Showcase your company logo, event branding, or custom message across The Glen's stunning atrium space. This personalized visual enhancement creates a memorable arrival experience and reinforces your brand throughout the event.

EXCLUSIVE TO THE MONARCH STAG

CIGAR ROLLER

50 PREMIUM HAND-ROLLED CIGARS INCLUDED, CUSTOMIZED BRANDING AVAILABLE

Bring timeless sophistication to your celebration with a live cigar roller, handcrafting premium cigars on-site for your guests. The ritual of cigar rolling adds charm, culture, and indulgence—turning your event into an elegant affair.

CUSTOM BRANDING ON TV ART DISPLAYS

\$200 TECHNOLOGY FEE

Display your logo, event branding, presentations, or custom content across six screens surrounding the Monarch Stag bar. Perfect for corporate events, celebrations, product launches, and networking receptions looking to create a fully branded experience.

MENU OPTIONS

We can accommodate either a stationed-style setup or a passed reception for a more mingling-focused event.

INCLUDES: MINI CUPCAKES

BLUEBERRY CREAM | CHOCOLATE KAHLUA | ITALIAN CREAM | RED VELVET

OPTION ONE:

SELECT 3 OPTIONS, \$34 PER GUEST
COCKTAIL-STYLE | LIGHT BITES

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

BRUSCHETTA CROSTINI **OR** BRIE & APPLE CROSTINI (VEGETARIAN)

Diced tomato, Fresh mozzarella, Extra virgin olive oil, Balsamic glaze |

Sliced apple, Fresh brie, Extra virgin olive oil, Fig spread

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

CHEESEBURGER SLIDERS **OR** SPICY CHICKEN SLIDERS

Beef, Caramelized onions, Garlic aioli, Brioche bun |

Crispy chicken breast, Lettuce, Tomato, Buffalo aioli, Brioche bun

OPTION TWO:

SELECT 4 OPTIONS, \$49 PER GUEST
COCKTAIL-STYLE | HEAVY APPETIZERS

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

BRUSCHETTA CROSTINI **OR** BRIE & APPLE CROSTINI (VEGETARIAN)

Diced tomato, Fresh mozzarella, Extra virgin olive oil, Balsamic glaze

Sliced apple, Fresh brie, Extra virgin olive oil, Fig spread

FIG & PROSCIUTTO FLATBREAD

House-made flatbread, fig jam, prosciutto

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

CHEESEBURGER SLIDERS

Beef, Caramelized onions, Garlic aioli, Brioche bun

CHICKEN PENNE PESTO PASTA (VEGETARIAN - NO CHICKEN)

Grilled chicken breast, Penne, Tomato, Basil pesto, Parmesan

OPTION THREE:

SELECT 5 OPTIONS, \$57 PER GUEST
COCKTAIL-STYLE | ELEVATED SELECTION

WELCOME CHEESE & CHARCUTERIE STATION (+\$5/PP)

Chef's selection of Artisanal Cheeses and Cured Meats, Nuts, Olives, Honey, Seasonal jam,

Stone-ground mustard, Baguette, Naan

SOCIAL DIPS (VEGETARIAN)

Fresh seasonal vegetables, Garlic hummus, Roasted red pepper spread, Tzatziki, Warm naan

FIG & PROSCIUTTO FLATBREAD

House-made flatbread, Fig jam, Prosciutto

TRUFFLE FRIES (VEGETARIAN)

Pecorino cheese, Truffle oil, Fresh parsley, Garlic aioli

CHICKEN PENNE PESTO PASTA (VEGETARIAN - NO CHICKEN)

Grilled chicken breast, Penne, Tomato, Basil pesto, Parmesan

SPICY CHICKEN SLIDERS

Crispy chicken breast, Lettuce, Tomato, Buffalo aioli, Brioche bun

CHEESEBURGER SLIDERS

Beef, Caramelized onions, Garlic aioli, Brioche bun