WHERE CLASSIC ROCK TASTES GREAT!

THE RUSSARITA™

THE CLASSIC ROCK

THE JUNCTION AT MONROE
OPENING ACTS

SLOPPY DA DIP $8
OUR CLASSIC SLOPPY JOE SERVED IN A BOWL TOPPED WITH MELTED CHEDDAR CHEESE & SOUR CREAM SERVED WITH JUMBO FRITOS FOR DIPPING

LEGATO $9
OUR HOMEMADE PIMENTO CHEESE SERVED WITH MULTI-GRAIN GLUTEN-FREE CRACKERS

GREENED LIGHTNING $9
HUMMUS TOPPED WITH OLIVE OIL AND HUNGARIAN PAPRIKA SERVED WITH MULTI-GRAIN GLUTEN-FREE CRACKERS

CAPTAIN & TENNILLE $13
A COMBO OF OUR ABOVE LEGATO & GREENED LIGHTNING SIDE BY SIDE (JUST LIKE MUSKRATS IN LOVE) SERVED W/MULTI-GRAIN GLUTEN-FREE CRACKERS

BRIE B. KING $10
THE THRILL IS GONNA BE ENJOYING THIS HALF BRIE CHEESE WHEEL BAKED WITH BACON & TRUFFLE OIL, TOPPED WITH CHEVRE, HONEY, AND OUR HOMEMADE BERRY COULIS. SERVED WITH MULTI-GRAIN GLUTEN-FREE CRACKERS

PRETZEL LOGIC $4 one $7 two
ONE OR TWO BAVARIAN STYLE PRETZELS TOASTED AND SERVED WITH MUSTARD OR CREAM CHEESE OR BOTH

BYE BYE FRITO PIE $6 sm $9 lg
JUMBO FRITOS TOPPED WITH BEEF, MELTED CHEDDAR CHEESE, ROADIE RELISH*, SOUR CREAM, & JALAPENOS

BETTE DAVIS FRYES $4.50
A WHOLE FRESH FRIE-CUT POTATO BAKED TO A CRISP HARLOW GOLD AND SEASONED (REGULAR OR CAJUN) GET IT LOADED: (ADD $3.50) CHEDDAR, SOUR CREAM, BACON

STYX $7
SET AN OPEN COURSE FOR BAKED, BREADED MOZARELLA CHEESE STICKS SERVED WITH OUR SLOPPY DIPPING SAUCE

“I never wanted to be famous. I only wanted to be great”
Ray Charles
**SIGNATURE SLOPPY JOES**

**CLASSIC ROCK $8**
The classic sloppy Joe just like mom used to listen to - but made from scratch. An Angus & brisket blended beef slow simmered in our house sloppy sauce and drizzled with even more sloppy sauce and piled high on a warm toasted bun. Served with Fritos & your choice of housemade slaw or bourbon baked beans.

**LITTLE RICHARD $10**
Miss Molly approves! Our classic rock over a slab of melted smoked gouda cheese and topped with sour cream. Served with Fritos & your choice of housemade slaw or bourbon baked beans.

**CHEVREY METAL $11**
Our classic rock gets turned up to eleven with a smathering of goat cheese and bacon crumbles. Served with Fritos & your choice of housemade slaw or bourbon baked beans.

**WILD HORSES $11**
A cheesy, horsey version of our classic rock with hot melted provolone and muenster cheeses, covered with our housemade horseradish sauce and topped with a generous portion of our roadie relish*. You’ll try this some day! Served with Fritos & your choice of housemade slaw or bourbon baked beans.

**TENACIOUS BRIE $13**
You’ve found the sloppy of destiny! The classic rock sloppy Joe with a thick slab of warm brie cheese and freshly sizzled bacon crumbles. All topped with sour cream. Served with Fritos & your choice of housemade slaw or bourbon baked beans.

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“I’m just an individual who doesn’t feel that I need to have somebody qualify my work in any particular way. I’m working for me.”

David Bowie
BURGERS AND BEYOND

THE J@MBURGER $9
OUR SIGNATURE BURGER. 1/4LB ANGUS BEEF PATTY WITH ROADIE RELISH*, OUR .38 SPECIAL SAUCE**, AND PICKLES
SERVED WITH FRITOS & YOUR CHOICE OF HOUSEMADE SLAW OR BOURBON BAKED BEANS

MUDDY WATERS $9
HICKORY SMOKED & SEASONED PULLED PORK IN OUR HOUSEMADE PINEAPPLE BOURBON BBQ SAUCE PILED HIGH ON A TOASTED BUN
SERVED WITH FRITOS & YOUR CHOICE OF HOUSEMADE SLAW OR BOURBON BAKED BEANS

PHILLI MANILLI $11
GIRLYOUKNOWIT~GIRLYOUKNOWIT~GIRLYOUKNOWIT’S A SHAVED RIBEYE SANDWICH TOPPED WITH MELTED PROVOLONE, ROADIE RELISH*, AND A GOOD AMOUNT OF OUR HOUSEMADE HORSERADISH SAUCE. ORDER THIS AND WE WILL PRETEND TO MAKE IT FOR YOU
SERVED WITH FRITOS & YOUR CHOICE OF HOUSEMADE SLAW OR BOURBON BAKED BEANS

PATTI SMITH MELT $11
BECAUSE THE NIGHT ISN’T COMPLETE WITHOUT AN ANGUS BEEF PATTY TOPPED WITH A HEAP OF MELTED CHEDDAR CHEESE, GRILLED ONIONS, AND MAYO. SERVED ON CRISPY BUTTERED & GRILLED BREAD
SERVED WITH FRITOS & YOUR CHOICE OF HOUSEMADE SLAW OR BOURBON BAKED BEANS

OYE COMO SLAW $9
HICKORY SMOKED & SEASONED PULLED PORK OVER JASMINE RICE IN OUR CITRUS AGAVE HONEY HABANERO SAUCE AND TOPPED WITH A HEAP OF OUR HOUSEMADE SLAW
SERVED WITH FRITOS

“love the life you live
live the life you love.”
Bob Marley

THE UKULELE $10
A GRILLED SLICE OF PINEAPPLE RESTS UPON A MOUND OF PULLED PORK IN OUR CITRUS AGAVE HONEY HABANERO SAUCE. ON A COCONUT BUTTER TOASTED BUN
SERVED WITH FRITOS & YOUR CHOICE OF HOUSEMADE SLAW OR BOURBON BAKED BEANS

MOST OF OUR MENU ITEMS ARE AVAILABLE SERVED OVER JASMINE RICE INSTEAD OF A BUN.

*ROADIE RELISH: OUR BLEND OF MINCED TOMATOES, GREEN CHILES, GARLIC, AND ONIONS
**.38 SPECIAL SAUCE: OUR HOUSE BLEND OF TOMATO MAYO AND OTHER SEASONINGS
**EVERYTHING ELSE**

**TACO ‘BOUT LOVE**
SOFT CORN TORTILLAS
- BEEF: CHEDDAR CHEESE, SALSA, SOUR CREAM, LETTUCE, AND JALAPENOS
- PORK: CITRUS AGAVE HONEY HABANERO SAUCE, HOUSEMADE SLAW, AND JALAPENOS
- VEG: CHIPOTLE BLACK BEAN BLEND, CITRUS AGAVE HONEY HABANERO SAUCE, JALAPENOS

**HOUND DOG**
- BEEF: $5
- VEGAN: $7
NOTHIN’ BUT A 1/4LB ALL BEEF FRANK ON A TOASTED BUN

**PREMIUM TOPPINGS:**
- SLOPPY JOE: $3
- PIMENTO CHEESE: $2
- BBQ PORK: $4
- CHEDDAR CHEESE: $1.50
- HOUSEMADE SLAW: $1.50

**KELLY CHEESE-NEY**
THE GOOD STUFF! PROVOLONE AND MUENSTEN PLUS OUR HOUSEMADE PIMENTO CHEESE AND A TOUCH OF CHEVRE GRILLED TO PERFECTION
SERVED WITH OUR SLOPPY SAUCE FOR DIPPING AND A SIDE OF FRITOS

**SARAH MAC N CHEESE**
PASTA SHELLS BAKED IN OUR GARLIC PARMESAN TRUFFLE OIL BLEND WITH CHEVRE, CHEDDAR, AND SMOKED GOUDA CHEESES TOPPED WITH CRUNCHY FRANKO'S AND SOUR CREAM
MAKE IT A MEAL WITH THESE TOPPINGS & CHOICE OF SLAW OR BEANS:
- SLOPPY JOE: $4
- BBQ PORK: $5
- VEG: $5

**THE V’EDGE**
YOU TOO WILL LOVE OUR VEGETARIAN BLACK BEAN CHIPOTLE SLOPPY ON A TOASTED BUN OR OVER JASMINE RICE SERVED WITH A SIDE OF HUMMUS AND MULTI-GRAIN GLUTEN-FREE CRACKERS

**WALK LIKE A CRUSTACEAN**
SANTA FE CRABCAKES WITH OUR HOUSEMADE REMOULADE AND SLAW

**EGG ZEPPELIN**
TWO EGGS OVER MEDIUM WITH BACON, SALSA, AND MAYO ON CRISP BUTTERED AND GRILLED BREAD
SERVED WITH FRITOS

"Who you are is what you settle for, you know?"
Janice Joplin

"MOST OF OUR MENU ITEMS ARE AVAILABLE SERVED OVER JASMINE RICE INSTEAD OF A BUN."
ENCORES & BEVERAGES

RASPBERRY BERET $6
NEW YORK STYLE CHEESECAKE TOPPED WITH OUR HOUSEMADE BERRY COULIS, CHOCOLATE AND CARAMEL, AND WHIPPED CREAM

BERRY WHITE $6
VANILLA BEAN ICE CREAM WITH OUR HOUSEMADE ORANGE BRANDY VANILLA SAUCE, CHOICE OF BLUEBERRIES OR STRAWBERRIES, TOPPED WITH CHOCOLATE, WHIPPED CREAM, AND A CHERRY

BRIE B. KING $10
THE THRILL IS GONNA BE ENJOYING THIS HALF BRIE CHEESE WHEEL BAKED WITH BACON & TRUFFLE OIL TOPPED W/CHEVRE, HONEY, AND OUR HOUSEMADE BERRY COULIS. SERVED W/CRACKERS

JAMES BROWNIE $7
A WARM, FRESHLY BAKED DARK CHOCOLATE BROWNIE TOPPED WITH A SCOOP OF REAL VANILLA BEAN ICE CREAM, OUR HOUSEMADE ORANGE BRANDY VANILLA SAUCE, OUR BERRY COULIS, AND WHIPPED CREAM YOU'LL WANNA KISS YOURSELF

COLD BEVERAGES
PEPSI | DIET PEPSI | SIERRA MIST
ORANGE | DR PEPPER | GINGER ALE
GRAPE | ROOT BEER | MOUNTAIN DEW
FRUIT PUNCH | LEMONADE
GINGER BEER | RED BULL
SELTZERS: LIME | ORANGE | MANGO
JUICES: ORANGE | CRANBERRY
PINEAPPLE | GRAPEFRUIT

WINES
REDS: CABERNET SAUVIGNON | PINOT NOIR | MERLOT
WHITES: CHARDONNAY | RIESLING
SAUVIGNON BLANC | PINOT GRIGIO
WHITE ZINFANDEL | MOSCATO
SPARKLING: PROSECCO | MOSCATO | BRUT

DOMESTIC BEERS
ABITA PURPLE HAZE | BLUE MOON | BUDWEISER | BUD LIGHT
BUD LIGHT LIME | COORS LIGHT | LAZY MAGNOLIA PECAN
MICH ULTRA | MICKEY'S | MILLER LITE | NATURAL LIGHT
PABST BLUE RIBBON | ROLLING ROCK | STELLA | YUENGLING
NON-ALCOHOLIC: ST. PAULI GIRL N/A

IMPORTED BEERS
BECKS | CORONA EXTRA | DOS EQUIS AMBER | GUINNESS
HEINEKEN | HOEGAARDEN | MODELO ESPECIAL | MODELO NEGRA
PERONI | RED STRIPE

HOT TEA & COFFEE
DARK ROAST | LIGHT ROAST | DECAF
FRENCH VANILLA | CARAMEL CREAM
HAZELNUT | RASPBERRY CHOCOLATE LAVA
GREEN TEA | BLACK CHAI TEA
HOT COCOA

"The past is a great place and I don't want to erase it or to regret it, but I don't want to be its prisoner either.”
Mick Jagger

CIDERS AND COOLERS
ANGRY ORCHARD APPLE | NOT YOUR FATHER’S ROOT BEER
MANGO WHITE CLAW | BLACK CHERRY WHITE CLAW
REKORDERLIG SWEDISH CIDERS: MANGO RASPBERRY
PEAR | PASSIONFRUIT
STRAWBERRY-LIME
WILD BERRIES

OUR DRAFT BEER SELECTION
ASK ABOUT OUR BEERS ON DRAFT. WE CARRY SEVERAL LOCAL AND REGIONAL CRAFT BEERS SUCH AS DEEP, PROOF, AND OYSTER CITY

ASK ABOUT SEASONAL BEERS AND SPECIALS
THE RUSSARITA™ $13
OUR FAMOUS ARTISAN MARGARITA WITH GRAN CENTENARIO TEQUILA AND FRESH SQUEEZED LIMES IN OUR HOUSE MIX. RIMMED WITH A SALT/SUGAR BLEND AND TOPPED WITH A GRAND FLOATER, ORANGE & LIME

GINNIE GOT A GUN $11
RUN AWAY FROM THE PAIN WITH A REFRESHING FLORAL AND FRUIT-FORWARD DRINK. UNCLE VAL’S BOTANICAL GIN AND OUR HOUSE LIME MIX. FRESH ORANGE AND LIME

S’PANGRIA $10
DELICIOUS RED OR WHITE SANGRIA MADE WITH GRAN DUQUE DE ALBA SPANISH BRANDY AND FRESH FRUIT

MANGO TANGO $12
TALL, COLD MANGO MARGARITA WITH ROCK N ROLL MANGO TEQUILA, MANGO NECTAR, HOUSE LIME MIX, & AN ORANGE ON A KOSHER SALT/TURBINADO SUGAR RIM

SUNDAY BLOODY $11
TAKE THE EDGE OFF WITH OUR TAKE ON THE CLASSIC BLOODY MARY. STOLI VODKA, ZING ZANG, AND A LEMON/Olive Spear. Spicy or mild

LONG ISLAND SONG $12
STOLI, TANQUERAY, CUERVO, AND BRINLEY’S WITH OUR HOUSE LIME MIX, SODA, AND LEMON - IT’S A NEW YORK STATE OF MIND

DIRTY DIANA $11
A CREAMY, FROTHY BLEND OF COFFEE LIQUEUR, IRISH CREAM, AND VODKA SHAKEN WELL WITH CREAM, OH NO!

LEATHER AND LACE $11
EAGLE RARE BOURBON & DISARONNO AMARETTO WITH CRANBERRY AND A SQUEEZE OF LEMON. IMPOSSIBLE TO FOLLOW!

“I don’t work at being ordinary”
Paul McCartney

ASK ABOUT OUR FULL LIQUOR SELECTION. SWIG RESPONSIBLY!
ALL DRINKS INCLUDE SALES TAX
@M HISTORY
The Junction at Monroe, aka @M (pronounced “jam”), began in 2014 as a place for local musicians to gather to rehearse, experiment, share resources, and showcase their talent. The catalyst for the concept was the amazing natural acoustics in the building constructed of brick and heart pine. Built in 1936, it housed the original Flint River Mills (FRM) feed & seed store for many decades.

@M’s business model has evolved over the years. From a simple beverage and snack counter, to a BYOB bottle club with consignment vintage items, to beer and wine only, and finally a full service restaurant. One thing, however, has remained its constant focal point - music. Since @M is primarily a live music showplace, you’ll notice our menu items are named after musical terms and artists.

THE RESTAURANT
Sloppy’s Restaurant opened in November 2016 nearly two years after the opening of The Junction at Monroe. The concept of Sloppy's was the brainchild of owner Russ Pangratz’s brother Rich (that’s his caricature in the Sloppy’s logo).
For nearly a century, the sloppy joe sandwich has been one of America’s favorite simple home meals. Until recently, the only way you could experience a sloppy joe was by opening a can of sauce, browning some ground beef on the stove, and piling the combination between two buns. This task was typically performed by everyone’s favorite chef - mom.

Here at Sloppy’s, we’ve revived and revitalized this iconic culinary treasure by creating three signature sauces and a variety of ways to experience the Sloppy.
Our Classic Sloppy Sauce is tomato based with cumin, paprika, and other spices plus a generous amount of Tallahassee’s own Proof Brewing Company’s 850 American Pale Ale.
Our Citrus Agave Honey Habanero is a coconut milk base with fresh habanero peppers, fresh lime, honey, and blue agave. Flavorful yet mild.
Our Pineapple Bourbon Barbecue is the perfect simple flavorful blend of sweet, spice, and smoke all wrapped around a smooth Kentucky bourbon.

All of our Sloppy sauces are housemade as well as our coleslaw dressing, pimiento cheese, horseradish sauce, .38 Special sauce, remoulade, Roadie Relish, raspberry coulis, and orange brandy vanilla sauce.

Please consider leaving a review on Google, Facebook, Yelp, or TripAdvisor.

Thank you for choosing to be here and for supporting local business.
It is my goal to see that you feel welcome and enjoy your visit enough to want to return.
Russ Pangratz - proprietor

Princi mural by artist Kollet Hardeman Spring 2018. All menu artwork used with permission.