

L U N E T T A ALL DAY

SNACKS

Guacamole & Chips · 14

house made tortilla lime chips
wood roasted tomatillo sauce
fresh pico de gallo

White Bean Hummus · 8

olive tapenade · herb crostini

House Made Potato Chips · 8

french onion dip

SALADS

Nicoise Salad · 20 GF

white albacore tuna
soft boiled egg · confit tomatoes
kalamata olives · roasted potatoes
lemon zest haricots verts
red wine mustard vinaigrette

Grilled Chopped Salad · 17 GF · V

seasonal farmers market greens
asparagus · zucchini · red onion
white corn · tomatoes · avocado
lemon-basil vinaigrette

Garden of Little Gem Caesar · 17

plum tomatoes · torn croutons
reggiano · white anchovy dressing

ADD-ON

- + white albacore tuna 8.5
- + wood grilled salmon 10
- + grilled jidori chicken breast 8
- + fried jidori chicken breast 8
- + creekstone filet 16

SANDWICHES

Choice of fresh-cut kennebec fries or market green salad.

Fried Chicken Sandwich · 18.5

beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 18.5

snake river grass-fed beef
caramelized onions · beefsteak tomato
aged white cheddar · marie rose sauce

Wood-Grilled Salmon Sandwich · 22

pickled red onions · beefsteak tomato
cucumber relish · house slaw
cilantro aioli · organic sourdough

ADD-ON

- + thick-cut niman ranch bacon 2
- + hass avocado 2.5
- + free-range egg 2.75

SUBSTITUTE

- + brioche bread 3.5 GF + V

SPECIALS

Grilled Fish · 25

cucumber relish · tartar sauce
malt vinegar · seasonal veggies
fresh-cut kennebec fries

Steak Frites · 28

creekstone filet · green peppercorn
sauce · fresh-cut kennebec fries

SIDES

Fresh-Cut Kennebec Fries · 7

Wood-grilled Seasonal Veggies · 10 GF · V

Grilled Organic Olive OR Sourdough · 5 V

Marinated Greens · 6 GF · V

Market Tender Green Salad · 6 GF · V

Brioche Bread · 7 GF · V

PROTEINS

White Albacore Tuna · 13

Wood Grilled Salmon · 14

Grilled Jidori Chicken Breast · 9

Fried Jidori Chicken Breast · 9

Creekstone Filet · 24

BAKERY & SWEETS

Loaves · slice/3.5 loaf/35

Chocolate-Banana | Carrot walnut
Lemon | Zucchini pecan

Cookies · 3

Chocolate Chip | Oatmeal Raisin | Sugar

Brownie · 4

Almond Flour Blondie · 4 GF

Daily Special Dessert

SIDES

Seasonal Fruit · 4 GF · V

Lemon Ricotta Pancake · 4.5

Niman Ranch Bacon · 5 GF

Grilled Organic Olive OR Sourdough · 5 V

Marinated Greens · 6 GF · V

Market Tender Green Salad · 6 GF · V

Kids Menu Available

Executive Chef Emilio Cuyuch

THANK YOU TO OUR CALIFORNIA FARMS:

MUNAK, GIVENS, THE GARDEN OF, TAMAI, SCHANER, VALDIVIA, REYES, FROG HOLLOW.

We kindly ask for no modifications or substitutions. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.



BREAKFAST until 2:30pm

Avocado Toast • 12 v

grilled organic olive bread
cucumber onion relish • olive oil
+ free-range egg 2.75

Greek Yogurt & Granola Parfait • 9.5

seasonal fruit • berries
house-made granola • strawberry jam
tahitian vanilla

Lemon Ricotta Pancakes • 14

roasted blueberry butter • almonds
pure maple syrup

O.G. Breakfast Sandwich • 16

over medium egg • beefsteak tomatoes
aged white cheddar • sliced ham •
cilantro aioli • challah roll •
market salad or fresh-cut fries

Polenta & Egg • 16 GF

poached egg • creamy polenta
shiitake mushrooms • arugula
blistered tomatoes • thinly sliced ham
+ hass avocado 2.5

Mushroom & Cheese Omelet • 16 gf

fresh parmigiano reggiano
served with fingerling potatoes •
arugula

Asparagus White Cheddar Quiche • 14

choice of fresh fruit or market salad

Memela • 15 GF

native masa • smashed avocado • cotija
pickled red onions • sunny side up egg

Pico Breakfast • 18

two eggs any style • parmesan
fingerling • niman ranch bacon
sourdough toast • house-made strawberry
jam

Creekstone Filet & Eggs • 29

two eggs any style breakfast potatoes
grilled asparagus tomato & olive
panzanella • green peppercorn sauce

WINE

SPARKLING

Brut, B&G, France 8 / 32
Brut Rosé, Domaine Collin, France 12 / 48

ROSÉ

Saint Pierre, vin de pays, 8 / 32
Chateau D'Ollieres, provence 14 / 56

White

Vinho Verde, Broadbent, Portugal 10 / 40
Sauv.Blanc, Domaine Des Forges, Loire 10/40
Sauv.Blanc, Hunky Dory, Marlborough, NZ 12/48
Chardonnay, Tolosa, Central Coast 12 / 48
Chenin Blanc, Le Seigneurie, Anjou, FR 15/60

RED

Pinot Noir, Head High, Sonoma 14 / 56
Pinot Noir, Aether, Santa Barbara 16 / 64
Tempranillo, Protocolo, Spain 10 / 40
Cabernet Sauvignon, Z Alexander Brown 12 / 48
Grenache/Syrah, Tipping Tree, Los Olivos 12/48

COCKTAILS

Aperol Spritz • 12 / 34

aperol • prosecco • grapefruit tonic

Honey Ryder • 12

gin • pamplemousse • lemon • bubbles

All Daisy • 12

blanco tequila • hibiscus • dry curacao
lemon • aromatic bitters

Chipotle Sour • 12

whiskey • chipotle • agave • lemon
vegan egg • cocoa

House-Charred Bloody Mary • 12

+2 hera the dog (support animal rescue)

Costa Tamarindo • 12

mezcal • tamarind • agave • lime
bitters • sal de gusano

Pretty in Pink • 12

vodka • guava • rosemary syrup • aperol
lemon

Build-Your-Own Mimosa • 12 / 34

sparkling • choice of juice:
watermelon, O.J, grapefruit

ON TAP

Pacifico • 6 |

mexico 12 oz. 4.5%

Lagunitas IPA • 7 |

california 12oz. 6.8%

Allagash • 8 |

maine 12oz. 5.2%

Aval Cider • 7 |

bretagne, france, 12oz 6%

DRINKS

DRAFT (N/A)

nitro cold brew 6

COFFEE (locally-sourced by Caffe Luxxe)

espresso 3.5

americano 4

cappuccino 5

latte 5

gibraltar 4

hot brew 4

hot chocolate 5

MATCHA (locally-sourced by Tenzo Tea)

latte, hot or iced 7

green eye, hot or iced 8

LOOSE LEAF TEA

artisanal selection 6

FRESH JUICE

apple ginger 6

orange 5

grapefruit 4

iced tea 4

mint lemonade 4

matcha lemonade 6

SODA

mexican coke 5

coca cola 3

diet coke 3

sprite 3

root beer 4

coconut water 5