

L U N E T T A ALL DAY A

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 · roasted potatoes
confit tomatoes · kalamata olives
soft boiled egg · haricot verts
red wine mustard vinaigrette

Frog Hollow Farms Pear Salad · 17

wild rocket · point reyes blue
white radicchio · hazelnut vinaigrette

Grilled Chopped Salad · 17

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 or fried jidori chicken 8
- + creekstone filet of beef 14

SANDWICHES

Fried Chicken Sandwich · 18.5

beefsteak tomato · house slaw
cilantro aioli · challah roll
+ free-range egg 2.75

L.A.D. Burger · 18.5

snake river american wagyu beef
caramelized onions · beefsteak tomato
aged white cheddar · marie rose sauce
+ free-range egg 2.75

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
- + gluten free brioche 3

Kids Menu Available

STARTERS

Fire Roasted Shishito Peppers · 10 GF

lemon · reggiano

Daily Market Vegetable · 14 GF

Hand Cut Gnocchi · 16

new zealand red crab · herb tomato nage

Snake River Grass Fed Meatballs · 17

mascarpone polenta · stracciatella
heirloom tomatoes · parmesan

FLOUR & WATER

Mushroom Fettuccine · 28

white wine · thyme · roasted shiitake

Bolognese Fettuccine · 28

housemade meat sauce · reggiano

Spinach Ricotta Ravioli · 26

heirloom tomato sauce · fresh mozzarella
roasted eggplant

ENTREES

Wood Grilled BBQ Salmon · 34 GF

herb potato puree · baby gold beets
market squash · sugar snap peas

Madeira Braised Brick Chicken · 34 GF

fingerlings · haricot verts · dates
cipollini onions · blistered tomatoes
shaved heirloom carrots

Herb Roasted Filet of Beef · 42

confit tomatoes · green garlic
gremolata · hand cut kennebec fries

SIDES

Wood Grilled Seasonal Veggies · 10 GF + V

Marinated Greens · 8 GF + V

Tender Green Salad · 6 GF + V

Fresh-Cut Kennebec Fries · 7

Side Grilled Bread · 5

BAKERY & SWEETS

Loaves · slice/3.5 loaf/35

Chocolate-Banana | Carrot walnut |
Lemon cream cheese | zucchini peacan

Cookies · 3

Chocolate Chip | Oatmeal Raisin
Penut Butter Chocolate Chip | Sugar

Brownie · 4

Almond Flour Blondie · 4 GF

Daily Special Dessert

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.



L U N E T T A ALL DAY

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
bitters

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 Margarita Carafe · 14 / 38

blanco tequila · lemon · dry curacao
choice of: spicy · seasonal berries
hibiscus · cucumber · mint · basil

BOTTLE / CAN

Pacifico · 6

mexico, 12oz 4.5%

Mission IPA · 7

california, 12oz 6.8%

Allagash White · 8

portland, maine 12oz 5.2%

Aval Cider · 7

bretagne, france 12oz 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

WINE

SPARKLING

Brut Rosé, Domaine Collin, France 12 / 48

Brut, B&G, France 8 / 32

Prosecco, Bele Casel, Italy 14 / 56

Crémant Rosé, Hubert Meyer, Alsace 60

Brut, Nicolas Feuillatte, Champagne, FR 82

Brut, G.H. Mumm, Champagne FR 80

Brut, Veuve Clicquot, Champagne FR 180

Brut, Lallier, Millesime Brut (2002)

Champagne, FR 220

ROSÉ

Chateau D'Ollieres, Provence 14 / 56

Grenache, Tipping Tree, Santa Ynez, Ca 40

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

Vinho Verde, Bico Amarelo, Esporao, Spain 32

Tzakolina, Hondarrabi Zuri, Spain 56

Sancerre, Terres Blanches, Vignoble Dauny 64

Sauvignon Blanc, Cade, Napa Valley 79

Pouilly Fume, Domaine Fontenille, France 72

Pinot Gris, Merisi, Sonoma County, CA 65

Chablis, Vieilles Vignes, Loire FR 72

Chenin Blanc, La Haie Nardin, Saumur, FR 74

Chardonnay, Foxen, Santa Maria Valley 68

Chardonnay, Gregory Graham, Carneros, Ca 90

Chardonnay, Complant, Napa Valley, Ca 96

Chardonnay, Bruliam, Sonoma Coast, 96

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

Pinot Noir, David Hill, Willamette, OR 53

Pinot Noir, Montre-Cul, Burgundy FR 78

Pinot Noir, Nicolas Jay, Willamette, OR 125

Pinot Noir, Louis Max, Gevrey-Chambertin 128

Gamay, Cote de Brouilly, France 60

Merlot/Syrah blend, Merit, Priorat, SP 62

Malbec, Madrona Estate, Sierra Foothills 65

Brunello Di Montalcino, La Fiorita, It 89

Chianti, Il Picchio, Tuscany, Italy 68

Syrah, Terre Rouge, Sierra Foothills 72

Cabernet Franc, Clos des Cordeliers, Loire 64

Cabernet Sauvignon, Iron + Sand, Paso Robles 68

Cabernet Sauvignon, "The Mascot", Oakville 240

Cabernet Sauvignon, Daou, "Soul of a Lion"

Paso Robles, Ca 225

Bordeaux, Petit Picoron, France 68

Bordeaux Blend, Piocho, Happy Canyon SB 64

Bordeaux Blend, Pahlmeyer, (2004), Napa 350

Chateauneuf Du Pape, Jean Royer, FR 98

Nebbiolo Vietti, "Castiglione", Barolo 115