

L U N E T T A ALL DAY

Avocado Toast · 12 v

grilled organic olive bread
cucumber onion relish · olive oil
+add: free-range egg 2.75

Green Chilaquiles · 16 GF

broccolini · marinated greens · cheddar
scrambled eggs · tomatillo sauce
pickled serrano

Lemon Ricotta Pancakes · 14

roasted blueberry butter
almonds · pure maple syrup

Two + Two + Two · 19

two eggs any style
lemon ricotta pancakes · almonds
thick-cut bacon · blueberry butter
pure maple syrup

Crispy Chicken & Pancakes · 21

fried jidori chicken breast
lemon ricotta pancakes
pure maple syrup · clarified butter
+add: free-range egg 2.75

Polenta & Egg · 16 GF

poached egg · creamy polenta
shiitake mushrooms · arugula
blistered tomatoes · thinly sliced ham

Pico Breakfast · 18

two eggs any style · niman ranch bacon
parmesan fingerlings · sourdough toast
house-made strawberry jam

Eggs Benedict Ham · 19

shaved white ham · chive hollandaise
arugula · fingerling potatoes

O.G. Breakfast Sandwich · 16.5

over easy egg · aged white cheddar
beefsteak tomatoes · thinly-sliced ham
cilantro aioli · challah roll
choice of market tender green salad
or fresh-cut kennebec fries

Mushroom & Cheese Omelet · 17

Memela · 16 GF

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

Wagyu Sirloin & Eggs · 29

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

SIDES

Fresh-Cut Kennebec Fries · 7

Grilled Seasonal Veggies · 10 GF + V

Organic Olive or Sourdough Bread · 5 v

Lemon Ricotta Pancake · 4.5

Thick-Cut Niman Ranch Bacon · 5

Seasonal Fruit · 6

Market Tender Green Salad · 6 GF + V

SNACKS

House Made Potato Chips · 9

french onion dip

Guacamole & Chips · 14

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

Poached Rock Shrimp Aguachile · 18

avocado · breakfast radish · red onion
heirloom cherry tomatoes ·
crispy cassava

SALADS

Nicoise Salad · 22 GF

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

Garden of Little Gem Caesar · 17

plum tomatoes · torn croutons
reggiano · white anchovy dressing

Grilled Chopped Salad · 17 GF + V

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

ADD-ON

+ scottish salmon 10

+ seared white albacore 10

+ grilled or fried jidori chicken 10

+ wagyu sirloin 16

SANDWICHES

Choice of fresh-cut kennebec fries or salad

Fried Chicken Sandwich · 18.5

beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 19.5

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

Wood-Grilled Salmon Sandwich · 22

beefsteak tomato · cucumber relish
house slaw · cilantro aioli
organic sourdough

FRESHLY BAKED

Assorted Cookies · 4

Almond Flour Blondie · 4 GF

Chocolate Brownie · 4

Loaves · 4/slice

chocolate-banana | zucchini-pecan
carrot coconut walnut | lemon cream

Specials on Display inside Lunetta All Day

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

DRINKS

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 5
topo chico 3

ON TAP

Pacifico .9 | Mexican Lager
Mazatlan, Mexico 16 oz 4.5%

Harp .9 | Euro Pale Lager
Dundalk Brewery, Ireland 16 oz 5%

310 .9 | Blonde Ale
Santa Monica Brew Works, 16 oz. 4.8%

Trumer Pils .9 | Pilsner
Trumer Brewery, Berkeley 16 oz. 4.9%

Tiki Time .9 | Tropical Wheat
Calicraft Brewing, CA 12 oz. 6.5%

Sapporo .9 | Japanese Lager
Sapporo Breweries, Japan, 16 oz. 4.9%

Orderville .9 | Hazy IPA
Modern Times, San Diego, CA 12 oz. 7.2%

Guinness .10 | Irish Stout
Guinness Breweries, Ireland 12 oz 4.2%

BOTTLE / CAN

Allagash .8 |
maine 12oz. 5.2%

Lagunitas IPA .7 |
california 12oz. 6.8%

Gillys Legendary Lager .6 |
san jose, CA, 12oz 4.7%

Dales Pale Ale .6 |
Colorado, 12oz. 6.5%

Aval Cider .7 |
bretagne, france, 12oz 6%

Bitburger .7 |
germany, non alcoholic

BRUNCH COCKTAILS

House-Charred Bloody Mary .14

+2 hera the dog (support animal rescue)

Honey Ryder .14

gin · pamplemousse · lemon · bubbles

Aperol Spritz Carafe .13 / 36

aperol · prosecco · grapefruit tonic

Costa Tamarindo .14

mezcal . agave . lime · bitters
sal de gusano

Chamoyada .17

casamigos reposado . mango · lemon
mandarin napoleon · chamoy

Build-Your-Own Margarita Carafe .15/ 40

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

Build-Your-Own Mimosa .13 / 36

sparkling · choice of:
apple ginger · O.J, cranberry, grapefruit

WINE

SPARKLING

Brut, Montmartre, Tournan, France 11 / 44
Brut Rosé, Domaine Collin, France 12 / 48
Prosecco, Domus Picta, Treviso DOC, It 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

ROSÉ & ORANGE

Le Cengle, Cotes de Provence 14 / 56
Chateau Saint Pierre, Les Arcs, Var, FR 11/44
Quivira Vineyards, Sonoma County, CA 13 / 52
RUMOR, Cotes de Provence, FR 21/84
Naranjo, Maturuna, Maule Valley, Chile 16 / 64

WHITE

Vinho Verde, Broadbent, Portugal 11 / 44
Sauv. Blanc, Better Half, Marlborough, NZ 12/48
Sauv. Blanc, Trefethen, Napa Valley, CA 16/64
Albariño, La Columna, Rias Baixas, ES 14/56
Chardonnay, Tolosa, Central Coast 12 / 48
Sauv. Blanc, FX Barc, Loire, FR 44
Sauv. Blanc, Cade, Napa Valley, CA 68
Sancerre, La Raimbauderie, France 66
Vinho Verde, Bico Amarelo, Esporao, Spain 32
Pinot Gris, Merisi, Sonoma County, CA 65
Chenin Blanc, La Haie Nardin, Saumur, FR 74
Chablis, Domaine Chatelain, Burgundy, FR 75
Chardonnay, Foxen, Santa Maria Valley 68

RED

Pinot Noir, Head High, Sonoma 14 / 56
Pinot Noir, Aether, Santa Barbara 18 / 72
Tempranillo, Senorio de Pecina, Rioja, SP 12/48
Cabernet Sauvignon, Z Alexander Brown 12 / 48
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64
Bourgogne, Louis Chenu, Burgundy FR 72
Super Tuscan, Piancornello, Tuscany, IT 52
Chianti, Terre di Corzano, Tuscany, IT 56
Gamay, Cote de Brouilly, France 60
Grenache, Navaherros, Barnabelena, SP 55
Chianti, Castello Di Querceto, Il Picchio, IT 68
Cabernet Sauvignon, Iron + Sand, Paso Robles 68



BRUNCH SPECIALS

Eggs Benedict Crab · 24

red deep sea crab · dill hollandaise
arugula · fingerling potatoes

Mascarpone French Toast · 17

housemade strawberry jam · fresh berries
maple syrup

Dessert:

*Lemon Bundt Cake *Croissants (chocolate or plain)

*Apricot Ginger Scones *

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Love our Cocktails

Take them togo!

cocktails and wine sold togo
with a food purchase

Happy Father's Day | JUNE 21, 2020