

L U N E T T ALL DAY A

SNACKS

Guacamole & Chips · 14

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

White Bean Hummus · 9

olive tapenade · herb crostini

House Made Potato Chips · 9

french onion dip

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

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 10
- + wood grilled salmon 10
- + grilled jidori chicken breast 10
- + fried jidori chicken breast 10
- + wagyu sirloin (grade 9) 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 · 19

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 3
- + hass avocado 2.5
- + free-range egg 2.75

SUBSTITUTE

- + brioche bread 3.5 GF + V

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.

LUNCH SPECIALS

Grilled Fish · 25

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

Steak Frites · 32

28 day aged ribeye · pinot noir sauce
fresh-cut kennebec fries

BREAKFAST

Avocado Toast · 12 V

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

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

Mushroom & Cheese Omelet · 16 gf

fresh parmigiano reggiano
served with fingerling potatoes ·
arugula

Memela · 16 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

28 Day Aged Ribeye & Eggs · 32

two eggs any style breakfast potatoes
grilled asparagus tomato & olive
panzanella · pinot noir sauce

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

Seasonal Fruit · 6

Lemon Ricotta Pancake · 4.5

Niman Ranch Bacon · 5 GF

Chicken Apple Sausage · 7



LUNETTA ALL DAY TA

BAKERY & SWEETS

Loaves · slice/3.5 loaf/35

chocolate-banana | carrot walnut
lemon crema cheese | zucchini pecan

Cookies · 3

Brownie · 4

Almond Flour Blondie · 4 GF

ON TAP

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

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

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

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

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

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

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%

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

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

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

DRINKS

COFFEE (locally-sourced by Caffe Luxxe)

espresso 3.5

americano 4

cappuccino

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

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

COCKTAILS

Aperol Spritz · 13 / 36

aperol · prosecco · grapefruit tonic

Honey Ryder · 14

gin · pamplemousse · lemon · bubbles

All Daisy · 14

blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Chipotle Sour · 14

whiskey · chipotle · agave · lemon
vegan egg

Chamoyada · 17

casamigos reposado · mango · lemon
mandarin napoleon · chamoy

House-Charred Bloody Mary · 14

+2 hera the dog (support animal rescue)

Costa Tamarindo · 14

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

Build-Your-Own Mimosa · 13 / 36

sparkling · choice of juice

SHAKE IT OFF FRIDAY

shake off your week with a drink & a half

Chamoyada · 22

casamigos reposado · mango · lemon
mandarin napoleon · chamoy

All Daisy · 18

blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Costa Tamarindo · 18

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

Build-Your-Own Margarita Shaker · 18

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

WINE

SPARKLING

Brut, Montmartre, Tournan, France 11 / 44

Brut Rosé, Domaine Collin, France 12 / 48

Prosecco, Domus Picta, Treviso DOC, It 14 / 56

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

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

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