

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 · 9

olive tapenade · herb crostini

House Made Potato Chips · 9

french onion dip

SALADS

Nicoise Salad · 22 GF

seared white albacore tuna · roasted
potatoes · confit tomatoes · kalamata
olives · soft boiled egg · haricot
verts · red wine mustard 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 10
- + wood grilled salmon 10
- + grilled or fried jidori chicken 10
- + 28 day aged ribeye 16

SANDWICHES

Fried Chicken Sandwich · 18.5

beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 19.5

snake river american wagyu 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 4
- + hass avocado 2.5
- + gluten free brioche 3.5
- + free-range egg 2.75

STARTERS

Daily Market Vegetable · 14 GF

Poached Rock Shrimp Aguachile · 18

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

Albacore Crudo · 16

avocado · meyer lemon relish

FLOUR & WATER

available at 5pm

Hand Cut Gnocchi · 16

new zealand red crab · herb tomato nage

Mushroom Fettuccine · 28

white wine · thyme · roasted shiitake
fresh black truffle

Bolognese Fettuccine · 28

housemade meat sauce · reggiano

+ gluten free rigatoni 5

ENTREES

available at 5pm

Wood Grilled BBQ Salmon · 34 GF

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

Herb Jidori Brick Chicken · 34 GF

heirloom tomato salsa · parsnip puree
sweet summer corn · tomatillo sauce
natural jus

Herb Roasted Bone-In 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

Market Tender Green Salad · 6 GF + V

Fresh-Cut Kennebec Fries · 7

Grilled Organic Olive or Sourdough · 7

white truffle butter

Brioche Bread · 8 GF + V

white truffle butter

Kids Menu Available

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 · 13

aperol · prosecco · grapefruit tonic

Honey Ryder · 14

gin · pamplemusse · lemon · bubbles

All Daisy · 14

blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Chipotle Sour · 14

whiskey · chipotle · agave · lemon
vegan egg

Costa Tamarindo · 14

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

Salted Butter · 16

suntori toki whiskey · cocchi di torino
italicus · suze · grapefruit bitters

Build-Your-Own Margarita · 15

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

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%

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

Lagunitas IPA · 7 | california, 12oz 6.8%

Allagash White · 8 | portland, maine 12oz 5.2%

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

Dales Pale Ale · 6 | colorado 12oz 6.5%

Gilly's Legendary Lager · 6 | california 12oz 4.7%

Bitburger · 7 | germany, non-alcoholic

WINE

SPARKLING

Brut Rosé, Domaine Collin, France 12 / 48
Prosecco, Domus Picta, Treviso DOC, It 14/56
Brut, Nicolas Feuillatte, Champagne, FR 88
Crémant Rosé, Hubert Meyer, Alsace 60
Brut Rosé, Billecart-Salmon, Champagne FR 225
Brut, G.H. Mumm, Champagne FR 80
Brut, Veuve Clicquot, Champagne FR 180
Brut, Lallier, Millesime(2002) Champagne, FR 220

ROSÉ & ORANGE

Le Cengle, Cotes de Provence 14 / 56
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, 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
Pouilly Fumé, En Travertin, Loire, France 81
Riesling, Müller, Kremstal, Austria (375ml) 28
Gruner Veltliner, Weixelbaum, Kampta, AT 52
Pinot Gris, Merisi, Sonoma County, CA 65
Chenin Blanc, La Haie Nardin, Saumur, FR 74
Chablis, Domaine Chatelain, Burgundy, FR 75
Chardonnay, Michael David, Lodi, CA 52
Chardonnay, Foxen, Santa Maria Valley 68
Chardonnay, Gregory Graham, Carneros, CA 75
Chardonnay, "Bruliam", Heitz Vineyard, CA 96
Chardonnay, Complant, Napa Valley, Ca 98

RED

Pinot Noir, Head High, Sonoma 14 / 56
Pinot Noir, Aether, Santa Barbara, CA 18 / 72
Tempranillo, Senorio de Pecina, Rioja, SP 12/48
Cabernet Sauvignon, Z Alexander Brown, CA 12/48
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64
Bourgogne, Louis Chenu, Burgundy FR 72
Pinot Noir, Bergstrom, Willamette Valley, OR 88
Pinot Noir, J. Christopher, Willamette, OR 70
Pinot Noir, La Justice, Gevrey-Chambertin 130
Beaujolais, Fleurie, Roche Guillon, FR 84
Super Tuscan, Piancornello, Tuscany, IT 52
Chianti, Terre di Corzano, Tuscany, IT 56
Gamay, Cote de Brouilly, France 60
Grenache, Navaherreros, Barnabelena, SP 55
Grenache Blend, Camins del Priorat, SP 62
Grenache/Syrah, Lou Combaou, Cotes du Rhone 56
Malbec, Fabre Montamayou, Mendoza, AR 58
Syrah, Terre Rouge, Sierra Foothills 72
Brunello Di Montalcino, La Fiorita, It 89
Bordeaux, Chateau Macquin St. Emilion, FR 64
Bordeaux, Chateau Franc Patarabet, St. Emilion
Grand Cru, FR (375ml) 49
Barolo, Vietti Castiglione, Piedmont, IT 140
Nebbiolo, Gaja "Costa Russi" 1998
Piedmont, IT 450
Cabernet Franc, Clos de Cordeliers, FR 65
Chateaufneuf Du Pape, Jean Royer, FR 98
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, Cos D'Estourvel, St. Estephe, 2009
Bordeaux, FR 650

Dessert

Sticky Toffee Pudding 12

vanilla ice cream • toffee sauce
candied pecans

Chocolate Bourbon Truffle Cake 12

caramel bourbon sauce • whipped cream
cocoa nibs

Chocolate Coconut Cake 12

buttercream • coconut • vanilla ice cream

Gelato • 5

pistachio

Sorbet • 5 v

Mango

Bakery

Loaves • slice/4

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

Cookies • 3

Chocolate Chip | Oatmeal Pecan Golden Raisin |
Rainbow Sugar | Peanut Butter Chocolate Chip

Lemon Bundt Cake • 6

Brownie • 4

Almond Flour Blondie • 4 GF

some items may have limited availability

After Dinner Libations

Espresso Martini • 16

Amaro Montenegro • 12

Amaro Nonino • 14

Averna • 10

Cochi Americano • 10

Cochi di Torino • 10

Cynar 70 • 13

Don Zoilo 12yr Sherry • 10

Fernet Branca • 12

Branca Menta • 11

Taylor Fladgate 10 yr Tawny Port • 14

Sandeman 20 yr Tawny Porto • 18

Sambuca Romana • 11

Hennessey • 14