

L U N E T T A ALL DAY

SALADS

Tender Greens Jardinière · 15 · V
organic mixed greens · plum tomatoes
shaved heirloom carrots · fennel
cucumber · watermelon radish · croutons
red wine vinaigrette

Nicoise Salad · 25 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 · 19 GF · V
seasonal farmers market greens
asparagus · zucchini · red onion
white corn · tomatoes · avocado
lemon-basil vinaigrette

Garden of Little Gem Caesar · 18.5
plum tomatoes · torn croutons
reggiano · white anchovy dressing

ADD-ON

- + white albacore tuna 10
- + wood grilled salmon 12
- + grilled jidori chicken breast 10
- + fried jidori chicken breast 10
- + 28 day dry aged ribeye 16

LUNCH ENTREES

Grilled Fish · 28
cucumber relish · tartar sauce
malt vinegar · seasonal veggies
fresh-cut kennebec fries

Loup de Mer · 52 GF
balinese spice · marinated greens
ginger citrus emulsion

Steak Frites · 34
28 day dry aged ribeye · pinot noir
sauce · fresh-cut kennebec fries

Herb Roasted Bone-In Filet of Beef · 42
confit tomatoes · green garlic
gremolata · crispy fingerling potatoes

18 oz Wood Grilled Kansas City · 54 GF
crispy yukon gold potato · creme
fraiche bacon bit · chives · wild
arugula onion & tomato salad

FLOUR & WATER

Mushroom Spaghetti · 29
white wine · thyme · roasted shiitake
fresh black truffle

Tequila Shrimp Spaghetti · 32
grilled wild mexican shrimp · onions
roasted peppers · pink sauce

Lasagna Bolognese · 29
housemade meat sauce · reggiano

+ gluten free rigatoni 5

WINE DOWN WEDNESDAY

all day

PRE FIX MENU

Starter

Half Grilled Cheese with
Hugo's Petite Soup du Jour

Mains

choice of one:

Grilled Chicken Chopped Salad GF
crispy or grilled jidori chicken
seasonal farmers market greens
asparagus · zucchini · red onion
white corn · tomatoes · avocado
lemon basil vinaigrette

Everchanging Fish
new inspirations & classics

28 Day Dry Aged Ribeye
grilled seasonal veggies ·
herbed roasted fingerling potatoes

Dessert

chocolate brownie · creme fraiche
raspberry sauce

\$40 per person

SANDWICHES

choice of: fresh cut kennebec fries or mixed greens

Fried Chicken Sandwich · 21
beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 22
snake river grass-fed beef
caramelized onions · beefsteak tomato
aged white cheddar · marie rose sauce

Wood-Grilled Salmon Sandwich · 24
pickled red onions · beefsteak tomato
cucumber relish · house slaw
cilantro aioli · organic sourdough

+ gluten free brioche 4

SHAKE IT OFF FRIDAY

shake off your week

Chamoyada · 24
casamigos reposado · mango · lemon
mandarin napoleon · chamoy

All Daisy · 20
blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Costa Tamarindo · 20
mezcal · tamarind · agave · lime
bitters · sal de gusano

Build-Your-Own Margarita Shaker · 20
blanco tequila · lemon · dry curacao
choice of two: spicy · seasonal berries
passion fruit · cucumber · mint ·
basil

We kindly ask for no modifications or substitu-
tions. Some items may have limited availability.
Items listed gluten-free may not be celiac-free.
Please let us know of any food allergies.



LUNETTA ALL DAY TA

SNACKS

Guacamole & Chips · 15

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

White Bean Hummus · 11

olive tapenade · herb crostini

House Made Potato Chips · 11

french onion dip

BRUNCH

Avocado Toast · 14.5 V

grilled organic olive bread
cucumber onion relish · olive oil
+ free-range egg 3

Lemon Ricotta Pancakes · 15

roasted blueberry butter · almonds
pure maple syrup

O.G. Breakfast Sandwich · 17

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

Polenta & Egg · 17 GF

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

Mushroom & Cheese Omelet · 20 GF

fresh parmigiano reggiano
served with fingerling potatoes ·
arugula

Memela · 17 GF

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

Pico Breakfast · 19

two eggs any style · parmesean
fingerling · niman ranch bacon
sourdough toast · house-made strawberry
jam

28 Day Aged Ribeye & Eggs · 37

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

COFFEE & TEA

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

COCKTAILS

Aperol Spritz · 15 / 42

aperol · prosecco · grapefruit tonic

Honey Ryder · 16

gin · pamplemousse · lemon · bubbles

All Daisy · 16

blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Chipotle Sour · 16

whiskey · chipotle · agave · lemon
vegan egg

Chamoyada · 19

casamigos reposado · mango · lemon
mandarin napoleon · chamoy

House-Charred Bloody Mary · 15

+2 hera the dog (support animal rescue)

Costa Tamarindo · 16

mezcal · tamarind · agave · lime
bitters · chipotle salt

Build-Your-Own Mimosa · 14 / 38

sparkling · choice of juice

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%

El Jefe Manda · 9 | Tangerine Wheat Ale
Hermosa Brewery, CA 16 oz. 4.5%

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%