

L U N E T T A ALL DAY

STARTERS

Albacore Crudo · 17

avocado · meyer lemon relish

Poached Rock Shrimp Aguachile · 19

avocado · breakfast radish · red onion
heirloom cherry tomatoes
corn tortills chips

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

Daily Market Vegetable · 15 GF

Mint Chimichurri Sugar Snap Peas · 12

organic sourdough breadcrumbs

Hand Cut Gnocchi · 18

new zealand red crab · herb tomato nage

Snake River Meatballs · 19

creamy polenta · straciatelli cheese · heirloom
tomato sauce · snake river grass-fed beef

SALADS

Tender Greens Jardinière · 15

organic mixed greens · plum tomatoes
shaved heirloom carrots · fennel
cucumber · watermelon radish
organic sourdough croutons
red wine vinaigrette

Nicoise Salad · 28 GF

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

Grilled Chopped Salad · 18 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

ENTREES

available at 5pm

Wood Grilled BBQ Salmon · 36 GF

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

Loup De Mer · 52 GF

balinese spice · citrus white
wine reduction

Herb Jidori Brick Chicken · 36 GF

heirloom tomato salsa · corn confit
tomatillo sauce · natural jus

Niman Ranch Pork Chop · 36

creamy polenta · sauteed swiss chard
seasonal fruit gastrique

Herb Roasted Bone-In Filet of Beef · 46

confit tomatoes · green garlic
gremolata · hand cut kennebec fries

18 oz Wood Grilled Kansas City · 54 GF

crispy yukon gold potato · creme fraiche
bacon bit · chives · wild arugala salad
balsamic reduction

FLOUR & WATER

Mushroom Fettuccine · 29

white wine · thyme · roasted shiitake
fresh black truffle

Bolognese Fettuccine · 29

housemade meat sauce · reggiano

Hugo's Lasagna · 29

housemade meat sauce · reggiano

Pasta of the day · MP

+ gluten free pasta 5
allow an extra 10 minutes

SIDES

Wood Grilled Seasonal Veggies · 12 GF · V

Marinated Greens · 10 GF · V

Fresh-Cut Kennebec Fries · 8

Grilled Organic Olive or Sourdough · 7

white truffle butter

Brioche Bread · 8 GF · V

white truffle butter

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

SANDWICHES

Fried Chicken Sandwich · 21

beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 22

snake river american wagyu 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

WINES BY THE GLASS

SPARKLING

Brut Rosé, Domaine Collin, France 12
Prosecco, Domus Picta, Treviso DOC, It 14
Rose Cremant D Aslsace, Hubert Meyer,
Pinot Nior FR 14

ROSÉ

Le Cengle, Cotes de Provence, FR 14
Quivira Vineyards, Sonoma County, CA 13
Liquid Farms, Santa Barbara, CA 16
Domaine de Cala, Provence, FR 14
RUMOR, Cotes de Provence, FR 21

ORANGE

Pinot Grigio Ramato, Conte Brandolini, IT 14
Semillon, Valle de Colchagua, Chile 16

WHITE

Vinho Verde, Broadbent, Portugal 11
Sauv. Blanc, Better Half, Marlborough, NZ 12
Sauv. Blanc, Trefethen, Napa Valley, CA 16
Sancerre, Les Barrones, France 18
Albariño, Columna, Rias Baixas, ES 15
Chardonnay, Tolosa, Central Coast 12
Chardonnay, J Lohr, Arroyo Secco 14

RED

Pinot Noir, Aether, Santa Barbara, CA 18
Pinot Noir, O.P.P, Willamette Valley, OR 16
Tempranillo, Senorio de Pecina, Rioja, SP 12
Ripasso, Valpolicella Classico, IT 14
Cabernet Sauvignon, Z Alexander Brown, CA 12
Cabernet Sauvignon, Beckmen, Santa Ynez, CA
16

Half Bottles (375 ml)

Brut Rosé, Billecart-Salmon, Champagne FR
125
Riesling, Müller, Kremstal, Austria 28
Bordeaux, Chateau Franc Patarabet, St.
Emilion Grand Cru, FR 49
Pinot Noir, Banshee, Sonoma 25
Cabernet Sauvignon, "The Mascot", Oakville

COCKTAILS

Aperol Spritz · 15

aperol · prosecco · grapefruit tonic

Honey Ryder · 16

gin · pamplemousse · lemon · bubbles

All Daisy · 16

blanco tequila · hibiscus · dry curacao
lemon · aromatic bitters

Pixie · 16

mezcal · pixie tangerine · agave · ginger

Costa Tamarindo · 16

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

Salted Butter · 17

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

Build-Your-Own Margarita · 16

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%

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

Get Busy Living · 9 | Red Ale
Hermosa Brewing, Hermosa, CA 12 oz.
7.2%

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%

Guinness · 7 | Ireland 4.2%

Bitburger · 7 | germany, non-alcoholic

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