

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

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

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

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

Lasagna Bolognese · 29

housemade meat sauce · reggiano

+ gluten free rigatoni 5

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

Half Grilled Cheese with Hugo's Petite Soup du Jour · 16

GOLDEN HOUR

4-7

Only available for dine in seating at
all day dining room & bar.

We kindly ask for no modifications or substitu-
tions. Some items may have limited avail-
ability. Let us know of any food allergies.

WINE DOWN WEDNESDAY

all day

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.

Executive Chef Emilio Cuyuch

THANK YOU TO OUR CALIFORNIA FARMS:

MUNAK, GIVENS, THE GARDEN OF, TAMAI, SCHANER, VALDIVIA, REYES, FROG HOLLOW.



LUNETTA ALL DAY TA

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 breakfast potatoes •
arugula

Memela • 17 GF

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

Pico Breakfast • 19

two eggs any style • breakfast potatoes
niman ranch bacon • sourdough toast
housemade 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 Caffè 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

BAKERY & SWEETS

Loaves • slice/5 loaf/40

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

Cookies • 4.5

Brownie • 5

Almond Flour Blondie • 5 GF

Check our bakery case for our freshly baked
specials daily!

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

Watermelon Sugar • 16

vodka • basil • lemon • aperol

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
apple ginger, O.J., grapefruit

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%

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

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 |