

# LUNETTA ALL DAY

## BRUNCH

### Avocado Toast · 14.5 v

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

### Huevos Rancheros · 20 GF

niman ranch bacon · white beans  
cilantro rice · tortilla chips  
tomatillo sauce · cojita cheese  
sunny side up chino egg

### Lemon Ricotta Pancakes · 15

roasted blueberry butter · almonds

### Two + Two + Two · 21

two eggs any style  
lemon ricotta pancakes · almonds  
thick-cut bacon · blueberry butter  
pure maple syrup

### Crispy Chicken & Pancakes · 23

fried jidori chicken breast  
lemon ricotta pancakes  
pure maple syrup · clarified butter  
+add: free-range egg 3

### Polenta & Egg · 17 GF

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

### Pico Breakfast · 19

two eggs any style · niman ranch bacon  
breakfast potatoes · sourdough toast  
house-made strawberry jam

### Eggs Benedict Ham · 21

shaved white ham · chive hollandaise  
arugula · breakfast potatoes

### O.G. Breakfast Sandwich · 17

over easy egg · aged white cheddar  
beefsteak tomatoes · thinly-sliced ham  
cilantro aioli · challah roll  
choice of market tender green salad  
or fresh-cut kennebec fries

### Memela · 17 GF

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

### 28 Day Dry Aged Ribeye Steak & Eggs · 37

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

### Mascarparone French Toast · 19.5

fresh strawberry jam · berries

## OMELETES

### Mushroom & Cheese Omelet · 20

### Green Omelet · 21

egg whites · grilled asparagus · green  
zucchini · broccoli · parmesan ·  
basil pesto

### Snake River Meatball Omelet · 22

marinara · heirloom tomato  
salsa · burrata

## SNACKS

### House Made Potato Chips · 11

french onion dip

### Gaucamole & Chips · 15

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

### Poached Rock Shrimp Aguachile · 20

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

## SALADS

### 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

### Garden of Little Gem Caesar · 18.5

plum tomatoes · torn croutons  
reggiano · white anchovy dressing

### Grilled Chopped Salad · 19 GF + V

seasonal farmers market greens  
asparagus · zucchini · red onion  
white corn · tomatoes · avocado  
lemon-basil vinaigrette

#### ADD-ON

- + scottish salmon 12
- + seared white albacore 10
- + grilled or fried jidori chicken 10
- + dry aged ribeye 16

## SANDWICHES

Choice of fresh-cut kennebec fries or salad

### 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

beefsteak tomato · cucumber relish  
house slaw · cilantro aioli  
organic sourdough

## FRESHLY BAKED

### Assorted Cookies · 4.5

### Almond Flour Blondie · 5 GF

### Chocolate Brownie · 5

### Loaves · 5/slice

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

### Specials on Display inside Lunetta All Day

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

## DRINKS

### 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

### FRESH JUICE

apple ginger 6  
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 5  
topo chico 3

## ON TAP

### Draught Beers \$10

Pacifico | Mexican Lager  
Mazatlan, Mexico 16 oz 4.5%

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

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

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

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

El Hefe Manda | Tangerine Wheat Ale  
Hermosa Brewing, Hermosa, CA 16 oz. 4.5%

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

Orderville | Hazy IPA  
Modern Times, San Diego, CA 12 oz. 7.2%

Guinness | Irish Stout  
Guinness Breweries, Ireland 12 oz 4.2%

## BOTTLE / CAN

Allagash .8 |  
maine 12oz. 5.2%

Lagunitas IPA .7 |  
california 12oz. 6.8%

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

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

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

Guinness .7 |  
Ireland 12oz 4.2%

## BRUNCH COCKTAILS

House-Charred Bloody Mary · 15  
+2 hera the dog (support animal rescue)

Honey Ryder · 16  
gin · pamplemousse · lemon · bubbles

Aperol Spritz Carafe · 15 / 42  
aperol · prosecco · grapefruit tonic

Costa Tamarindo · 16  
mezcal · agave · lime · bitters  
sal de gusano

Madrita · 19  
casamigos blanco · strawberry · housemade  
sweet & sour · rose bubbles

Watermelon Sugar · 16  
vodka · basil · lemon · aperol

Chamoyada · 19  
casamigos reposado · mango · lemon  
mandarin napoleon · chamoy

Build-Your-Own Margarita Carafe · 16 / 52  
blanco tequila · lemon · dry curacao  
choice of: spicy · seasonal berries  
passion fruit · cucumber · mint · basil

Build-Your-Own Mimosa · 14 / 38  
sparkling · choice of:  
apple ginger · O.J. · cranberry, grapefruit

## WINE

### SPARKLING

Brut, Montmartre, Tournan, France 11 / 44  
Brut Rosé, Domaine Collin, France 12 / 48  
Prosecco, Domus Picta, Treviso DOC, It 14/56  
Crémant Rosé, Hubert Meyer, Alsace 60  
Brut, Nicolas Feuillatte, Champagne, FR 82  
Brut, G.H. Mumm, Champagne FR 80  
Brut, Veuve Clicquot, Champagne FR 180

### ROSÉ

Fleur de Provence, Les Vignerons De Grimaud,  
FR 12  
Le Cengle, Cotes de Provence 14/56  
Liquid Farms, Santa Barbara, CA 16/64  
Domaine de Cala, Provence, FR 14/56  
RUMOR, Cotes de Provence, FR 19/76

### ORANGE

Pinot Grigio Ramato, Conte Brandolini, IT 12/48  
Semillon, Valle de Colchagua, 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  
Chardonnay, Balletto, Russian River 14/56  
Sancerre, Les Baronnes, France 19/72

### RED

Pinot Noir, Aether, Santa Barbara 18/72  
Pinot Noir, O.P.P, Willamette Valley, OR 16/64  
Rhône Blend, Rainbows & Cherries, FR 12/48  
Ripasso, Valpolicella Classico, IT 12/ 48  
Cabernet Sauvignon, Z Alexander Brown 12 / 48  
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64



## BRUNCH SPECIALS

### Eggs Benedict Crab · 24

red deep sea crab · dill hollandaise  
arugula · fingerling potatoes

### Mascarpone French Toast · 17

housemade strawberry jam · fresh berries  
maple syrup

### Dessert:

\*Lemon Bundt Cake \*Croissants (chocolate or plain)  
\*Apricot Ginger Scones \*



Love our Cocktails  
Take them togo!

cocktails and wine sold togo  
with a food purchase

Happy Father's Day | JUNE 21, 2020