



# LUNETTASMA

## STARTERS

**WILD TAHITIAN ALBACORE CRUDO 18 GF**  
avocado, meyer lemon relish

**POACHED ROCK SHRIMP AGUACHILE 19**  
avocado, breakfast radish, red onion, heirloom cherry tomatoes, tortilla lime chips

**HAND CUT GNOCCHI 18** ▶  
rock shrimp, heirloom tomato nage, herb breadcrumbs

**SNAKE RIVER MEATBALLS 19**  
creamy polenta, stracciatella cheese, heirloom tomato sauce, parmesan, fresh basil, olive toast

## SNACKS

**HOUSEMADE POTATO CHIPS & DIP 11**  
french onion dip

**GUACAMOLE & CHIPS 15 V**  
housemade tortilla lime chips, wood roasted tomatillo sauce, fresh pico de gallo

**WHITE BEAN HUMMUS 11 V**  
olive tapenade, herb crostini

## SALADS

**TENDER GREENS JARDINIÈRE 15 V**  
organic mixed greens, plum tomatoes, fennel, sliced heirloom carrot, radish, red wine vinaigrette, croutons

**GARDEN OF LITTLE GEM CAESAR 17**  
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

**NICOISE SALAD 28 GF**  
seared white albacore tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette

## SANDWICHES

**FRIED CHICKEN SANDWICH 21**  
beefsteak tomato, slaw, cilantro aioli

**L.A.D. BURGER 22**  
snake river farms grass fed beef, caramelized onion, beefsteak tomato, marie rose sauce

**WOOD-GRILLED SALMON SANDWICH 24**  
beefsteak tomato, cucumber onion relish, slaw, cilantro aioli, organic sourdough

+ GF Brioche 5

## ENTRÉES

**WOOD-GRILLED BBQ SALMON 36 GF** ▶  
herb potato purée, baby gold beets, market green and yellow squash, sugar snap peas

**GRILLED PEPPER CRUSTED AHI TUNA 35** ▶  
baby bok choy, heirloom tomato, crispy rice noodles, scallion ponzu sauce

**HERB JIDORI BRICK CHICKEN 35 GF** ▶  
heirloom tomato salsa, sweet summer corn confit, tomatillo sauce, natural jus

**NIMAN RANCH PORK CHOP 35** ▶  
creamy polenta, sautéed swiss chard, seasonal fruit gastrique

**HERB-ROASTED BONE-IN FILET OF BEEF 48** ▶  
confit tomatoes, green garlic gremolata, hand-cut kennebec fries

**MUSHROOM FETTUCCHINE 29** ▶  
white wine, thyme, roasted shiitake, fresh black truffle

**BOLOGNESE PAPPARDELLE 29** ▶  
housemade meat sauce, reggiano, fresh basil

+ GF pasta 5

## SIDES

**WOOD-GRILLED SEASONAL VEGGIES 14 GF + V**

**MARINATED GREENS 10 GF + V**

**FRESH-CUT KENNEBEC FRIES 7 V**

**GRILLED ORGANIC OLIVE OR SOURDOUGH 7**  
white truffle butter

**BRIOCHE BREAD 10 GF + V**  
white truffle butter

EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

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

GF (Gluten Free) V (Vegan) ▶ (Available after 5pm)

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# INTENTIA

## COCKTAILS

- HONEY RYDER 16**  
gin, pamplemousse, lemon, bubbles
- ALL DAISY 16**  
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters
- COSTA TAMARINDO 16**  
mezcal, fresh tamrind, agave, lime, chipotle salt
- EL WHISKEY 16**  
abasolo mexican whiskey, nixta liquor, amaretto, barrel-aged bitters
- MOONFLOWER 18**  
pink gin, rosewater bitters, lemon, egg whites
- SALTED BUTTER 18**  
suntori toki whiskey, chocchi di torino, italicus, suze, grapefruit bitters
- WATERMELON SUGAR 18**  
vodka, fresh basil, lemon, ap-erol
- PALOMA SOUR 18**  
mezcal, fresh grapefruit juice, vegan bitters

## DRAUGHT BEER

- PACIFICO 4.5%**  
mazatlan, meixcan lager
- SAPPORO 4.9%**  
japan, japanese lager
- HARP 5%**  
ireland, euro pale ale
- XPA 5.6%**  
santa monica, american pale ale
- TRUMER PILS 4,9%**  
berkeley, classic pilsner
- GET BUSY LIVING 7%**  
el segundo, red ale
- ORDERVILLE 7.2%**  
san diego, hazy ipa
- GUINNESS 4.2%**  
ireland, irish stout
- DRAUGHT BEER \$10**
- LAGUANITAS 7**  
6.8% california, ipa
- ALLGASH WHITE 8**  
5.2% maine, witbier
- GILLY'S LEGENDARY LAGER 6**  
4.7% california, american lager
- AVAL CIDER 7 GF**  
6% france, witbier

## WHITE WINE

- SPARKLING**  
Brut Rosé, Domaine Collin, FR 12/48 ♦  
Crémant Rosé, Hubert Meyer, Alsace 14/60 ♦  
Prosecco, Domus Picta, Treviso DOC, IT 14/56  
Brut, Nicolas Feuillatte, Champagne, FR 88  
Brut, G.H. Mumm, Champagne FR 80  
Brut, Bernard Gaucher, Champagne FR 96  
Brut Rosé, Billecart-Salmon, Champagne FR (375ml) 130 / (750 ml) 225  
Brut, Veuve Clicquot, Champagne FR 180  
Brut, Lallier, Millesime(2002) Champagne, FR 220 ♦

- ROSÉ**  
Château D'Ollières, Cotes de Provence, FR 16/64  
BandoI, Les Hauts Du Vallon, FR 15/60  
Domaine de Cala, Provence, FR 14/56  
RUMOR, Cotes de Provence, FR 18/72 ♦

- WHITE**  
Sancerre, La Raimbauderie, FR 19/76 ♦  
Sauvignon Blanc, te Pa, Marlborough, NZ 14/56  
Albariño, La Cana, Rias Baixas, ES 15/60 ♦  
Chardonnay, Tolosa, Central Coast, CA 12/48  
Chardonnay, Balletto, Russian River Valley, CA 14/56 ♦  
Riesling, Müller, Kremstal, Austria (375ml) 28 ♦  
Gruner Veltliner, Weixelbaum, Kampta, AT 52 ♦  
Sauvignon Blanc, Cordon, Happy Canyon, CA 54  
Chenin Blanc, La Haie Nardin, Saumur, FR 74 ♦  
Pouilly Fumé, En Travertin, Loire, France 81 ♦  
Macon-Fuissé, Pierre Vessigaud, Borgogne, FR 65 ♦  
Chardonnay, Complant, Napa Valley, CA 98 ♦  
Chardonnay, Foxen, Santa Maria Valley, CA 68 ♦  
Chardonnay, Hey Ginger, Santa Maria, CA 70 ♦

- ORANGE**  
Pinot Grigio Ramato, Conte Brandolini, IT 14/56 ♦  
Semillon, Valle de Colchagua, Chile 16/64 ♦

- RED**  
Pinot Noir, Aether, Santa Barbara, CA 19/70  
Pinot Noir, O.P.P, Willamette, OR 16/64 ♦  
Ripasso, Valpolicella Classico, IT 14/56 (chilled)  
Rhone Blend, Cherries & Rainbows, FR, 12/42 (chilled) ♦  
Cabernet Sauvignon, Z Alexander Brown, CA 12/48  
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64 ♦  
Bourgogne, Louis Chenu, Burgundy FR 72 ♦  
Pinot Noir, J. Christopher, Willamette, OR 70 ♦  
Pinot Noir, La Justice, Gevrey-Chambertin 130 ♦  
Pinot Noir "Les Jumeaux", Cordon, Sta Rita, CA 74  
Chianti, Terre di Corzano, Tuscany, IT 56 ♦  
Cuvée Rouge, Cordon, Santa Ynez Valley, CA 82  
Beaujolais, Fleurie, Roche Guillon, Domaine de Fa, FR 84 ♦  
Super Tuscan, Piancornello, Tuscany, IT 52 ♦  
Grenache, Navaherreros, Barnabelena, SP 55 ♦  
Malbec, Fabre Montamayou, Mendoza, AR 58  
Gamay, Cru Fluerie, Yohan Lardy, FR 56 ♦  
Cabernet Franc, Clos de Cordeliers, FR 65 ♦  
Grenache Blend, Camins del Priorat, SP 62 ♦  
Grenache/Syrah, Lou Combaou, Cotes du Rhone, 56 ♦  
Syrah, L'Appel des Sereines, Francois Villard, FR 56 ♦  
Brunello Di Montalcino, La Fiorita, It 190 ♦  
Bordeaux, Chateau Macquin St. Emilion, FR 64  
Bordeaux, Patarabet, St. Emilion Grand Cru, FR (375ml) 49  
Barolo, Vietti Castiglione, Piedmont, IT 140  
Nebbiolo, Gaja "Costa Russi" 1998 Piedmont, IT 450  
Chateaneuf Du Pape, Jean Royer, FR 98  
Cabernet Sauvignon, Adaptation, Napa, CA 190  
Cabernet Sauvignon, "The Mascot", Oakville (375ml) 120/ (750ml) 240  
Bordeaux, Cos D'Estourvel, St. Estephe, 2009 Bordeaux, FR 650

## RED WINE

♦ (wines are natural / bio / organic / sustainable)