

# LUNETTA

## STARTERS

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

**POACHED ROCK SHRIMP CEVICHE 20**  
avocado, breakfast radish, red onion, heirloom cherry tomato, tortilla lime chips

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

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

## BAKERY

**ASSORTED LOAF SLICE 5**

**LEMON BUNDT CAKE 7**

**CHOCOLATE COCONUT CAKE 10**

**ASSORTED COOKIES 5**

**ALMOND-FLOUR BLONDIE 6 GF**

**CHOCOLATE BROWNIE 5.5**

## BREAKFAST

**AVOCADO TOAST 15 V \***  
grilled olive bread, cucumber onion relish + free-range egg 3

**POLENTA & EGG 17 GF \***  
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered tomatoes

**CRISPY CHICKEN & PANCAKES 23 \***  
fried jidori chicken breast, lemon ricotta pancakes, marinated peppers, maple syrup, clarified butter

**12 OZ N.Y. STEAK & EGGS 29 \***  
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella, red wine sauce

## SANDWICHES

**FRIED CHICKEN SANDWICH 21**  
beefsteak tomato, housemade marie rose 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

**O.G. BREAKFAST SANDWICH 17 \***  
fried egg, thinly sliced ham, white cheddar, beefsteak tomato, cilantro aioli

## ENTREES

**GRILLED FISH 28**  
seasonal vegetables, fresh cut kennebec fries, cucumber relish, tartar sauce

**MUSHROOM FETTUCCINE 29**  
white wine, thyme, roasted shiitake mushrooms, fresh black truffle

**STEAK FRITES 29**  
N.Y. steak, pinot noir sauce, fresh cut kennebec fries

**HERB ROASTED BONE-IN FILET 48**  
confit tomatoes, green garlic gremolata, fingerlings

**18 OZ WOOD GRILLED KANSAS CITY 60 GF**  
crispy yukon gold potato, crème fraiche, bacon bits, chives, wild arugula, onion, tomato, balsamic reduction

## SALADS

**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 17**  
plum tomatoes, torn croutons, reggiano, white anchovy dressing

**ADD ON**  
+ *grilled salmon* 12  
+ *seared albacore tuna* 10

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

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

+ *grilled or fried jidori chicken* 10  
+ *N.Y. steak* 16

## SIDES

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

**MARINATED GREENS 10 GF + V**

**FRESH-CUT KENNEBEC FRIES 7 V**


**BREAKFAST POTATOES 10 V \***

**OLIVE OR SOURDOUGH 7 V**

**BRIOCHE BREAD 10 GF + V**

**SAUCES 1**  
-MARIE ROSE  
-CILANTRO AIOLI  
-RANCH DRESSING  
-TOMATILLO SAUCE

**BIRTHDAY MONTH!**

 **SIGN UP FOR LUNETTA NEWSLETTERS AND RECIEVE A BIRTHDAY BROWNIE ON US**

**LOVE WINE?**

**JOIN US ON WEDESAYS FOR HALF OFF SELECT BOTTLES OF WINE**

**GOLDEN HOUR**

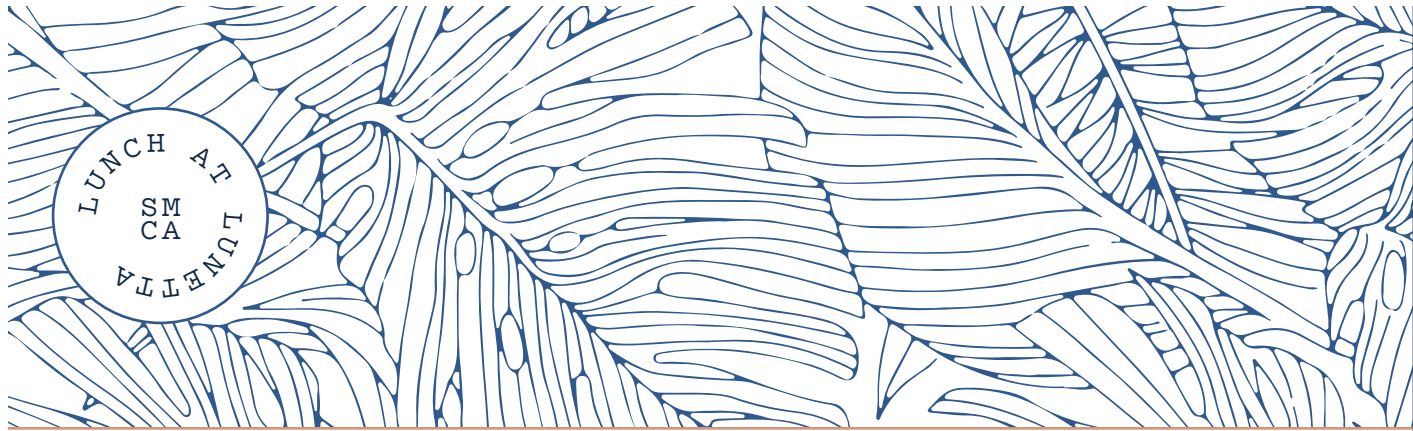
**SEASONAL COCKTAILS & FOOD COME IN WEEKDAYS FROM 4PM-7PM AVAILABLE AT LUNETTA ALL DAY BAR**

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) \* (not available after 3pm)

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# THE DRAFT A

## COCKTAILS

**HOUSE CHARRED BLOODY MARY 15**  
+2 here the dog (support animal rescue)

**HONEY RYDER 16**  
gin, pamplemousse, lemon, bubbles

**APEROL SPRITZ 15 / 42**  
aperol, prosecco, grapefruit tonic

**ALL DAISY 16**  
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters

**COSTA TAMARINDO 16**  
mezcal, fresh tamarind, agave, lime, chipotle salt

**WATERMELON SUGAR 18**  
vodka, fresh basil, lemon, aperol

**BUILD-YOUR-OWN MARGARITA 16 / 52**  
blanco tequila, lemon, dry curacao  
choice of two: market berries, cucumber, mint, basil, seasonal

**BUILD-YOUR-OWN MIMOSA 14 / 38**  
choice of: OJ, cranberry, grapefruit, seasonal juice

**SHAKE IT OFF FRIDAY'S**

**CHAMOYADA 24**  
reposado, mango, lemon, mandarin napoleon, chamoy

**BUILD-YOUR-OWN MARGARITA SHAKER 24**  
choice of two: seasonal berries, cucumber, mint, basil, hibiscus

**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

**ALLAGASH WHITE 8**  
5.2% maine, witbier

**GILLY'S LEGENDARY LAGER 6**  
4.7% california, american lager

**AVAL CIDER 7 GF**  
6% france, hard apple cider

**BITBURGER 7**  
germany (non-alcoholic)

## DRINKS

**COFFEE**  
(sourced by caffe luxxe)  
espresso 3.5  
americano 4  
cappuccino 5  
latte 5  
gibraltar 4  
hot brew 4  
hot chocolate 5

**MATCHA**  
latte 7  
green eye 8  
matcha lemonade 7

**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 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  
Bando1, 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 ♦  
Gruener 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 "Les Jumeaux", Cordon, Sta Rita, CA 74  
Chianti, Terre di Corzano, Tuscany, IT 56 ♦  
Cuvée Rouge, Cordon, Santa Ynez Valley, CA 82  
Super Tuscan, Piancornello, Tuscany, IT 52 ♦  
Grenache, Navaherreros, Barnabelena, SP 55 ♦  
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

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

## WHITE WINE

## RED WINE

## DRAUGHT BEER

## CAN/BOTTLE