

LUNETTA

STARTERS

- PASTRY BOARD 22**
chocolate croissant, butter croissant, loaf slice, seasonal scone, butter, housemade jam
- AVOCADO TOAST 15 V**
grilled organic olive toast, cucumber onion relish, extra virgin olive oil
- LEMON RICOTTA PANCAKES 15**
roasted blueberry butter, almonds, pure maple syrup

- HOUSEMADE POTATO CHIPS & DIP 11**
french onion dip
- GUACAMOLE & CHIPS 15 V**
housemade tortilla lime chips, wood roasted tomatillo sauce, fresh pico de gallo
- POACHED ROCK SHRIMP CEVICHE 20**
avocado, breakfast radish, red onion, heirloom cherry tomato, tortilla lime chips

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
- BUTTER CROISSANT 5
- CHOCOLATE CROISSANT 5
- SEASONAL SPECIALS

BRUNCH

- POLENTA & EGG 17 GF**
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomatoes
- HUEVOS RANCHEROS 20**
niman ranch bacon, white beans, cilantro rice, tortilla chips, tomatillo sauce, cotija cheese, sunny side up egg
- CRISPY CHICKEN & PANCAKES 23**
fried jidori chicken breast, lemon ricotta pancakes, marinated peppers, maple syrup, clarified butter

+ free-range egg 3

- TWO + TWO + TWO 21**
eggs any style, lemon ricotta pancakes, almonds, thick cut bacon, blueberry butter, pure maple syrup
- 12 OZ N.Y. STEAK & EGGS 29**
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella, pinot noir sauce
- MUSHROOM & CHEESE OMELET 20**
- GREEN OMELET 21**
egg whites, asparagus, zucchini, broccoli, parmesan, basil pesto

SEASONAL OMELET SPECIAL MP

- EGGS BENEDICT HAM 21**
shaved white ham, chive hollandaise, arugula, breakfast potatoes
- O.G. BREAKFAST SANDWICH 17**
fried egg, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli
- PICO BREAKFAST 19**
two eggs, niman ranch bacon, sourdough, housemade jam
- MEMELA 17 GF**
native masa, avocado, cotija cheese, pickled red onion, sunny side up egg

+ grilled chicken 10
+ N.Y. steak 16

SALADS

- 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

ADD ON
+ grilled salmon 12
+ seared albacore tuna 10

- 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

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

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

SIDES

- WOOD-GRILLED SEASONAL VEGGIES 14 GF + V**
- MARINATED GREENS 10 GF + V**
- FRESH-CUT KENNEBEC FRIES 7 V**

- BREAKFAST POTATOES 10 V**
- GRILLED ORGANIC OLIVE OR SOURDOUGH 7 V**
- BRIOCHE BREAD 10 GF + V**

SAUCES

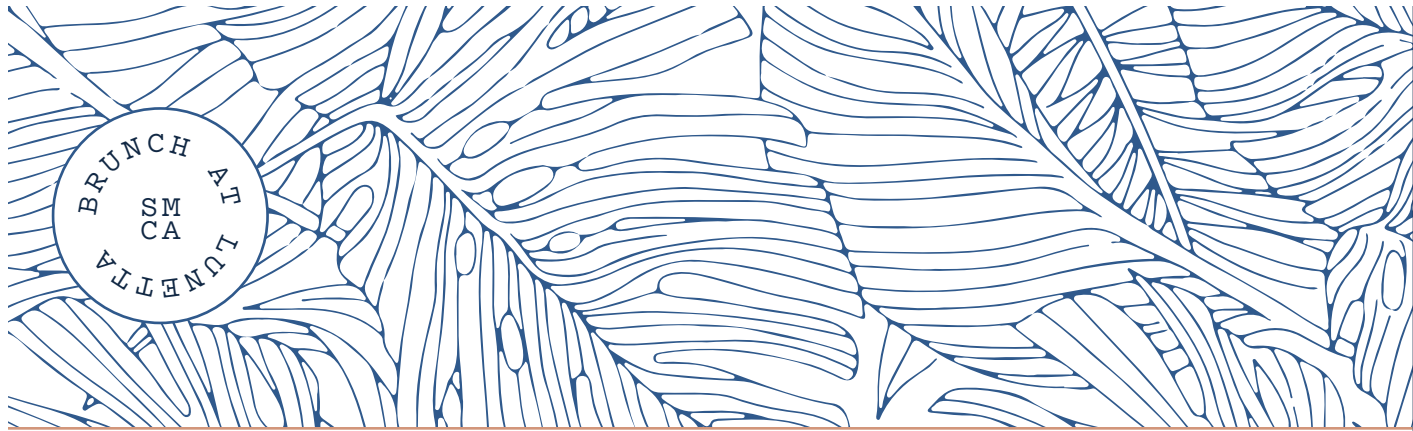
- MARIE ROSE SAUCE 1
- CILANTRO AIOLI 1
- RANCH DRESSING 1
- TOMATILLO SAUCE 1

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) Brunch Menu 10:00am - 3:00pm

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INTHEAIR

COCKTAILS

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

HONEY RYDER 16
gin, pamplemousse, lemon, bubbles

APEROL SPRITZ 15 / 42
aperol, prosecco, grapefruit tonic

MADRITA SPRITZ 19
blanco tequila, strawberry, house sweet & sour, rosé bubbles

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

CHAMOYADA 20
reposado, mango, lemon, mandarin napoleon, chamoy

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

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

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, cider

BITBURGER 7
germany (non-alcoholic)

DRAUGHT BEER

CAN/BOTTLE

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

JUICE
orange 5
grapefruit 4
iced tea 4
mint lemonade 5
seasonal juice 6

SODA
mexican coke 5
coca cola 3.5
diet coke 3.5
sprite 5
root beer 5
sparkling water 6/8

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 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
Bandol, 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, Compliant, 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 WINE

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)