



LUNETTASMA

STARTERS

EVERCHANGING CEVICHE MP

WILD TAHITIAN
ALBACORE CRUDO 19 *GF*
avocado, meyer lemon relish

FIRE ROASTED
WILD SHRIMP 28 *GF*
shaved green papaya, onion,
cucumbers, carrots, chili
lime vinaigrette, fresh
mint, thai basil, cilantro

DIVER SEA SCALLOPS 28 *GF* *GF*
roasted maitake mushrooms,
escargot butter

HAND CUT GNOCCHI 22 *GF*
NZ red crab, seasonal squash,
heirloom tomato nage,
herb breadcrumbs

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

HOUSEMADE POTATO
CHIPS & DIP 12
french onion dip

GUACAMOLE & CHIPS 16 *V*
housemade tortilla lime
chips, wood roasted
tomatillo sauce,
fresh pico de gallo

WHITE BEAN HUMMUS 12 *V*
olive tapenade,
herb crostini

SNACKS

SALADS

GARDEN OF LITTLE
GEM CAESAR 17
plum tomatoes, torn
croutons, reggiano,
white anchovy dressing

BOSTON BLT 19
market boston lettuce,
niman ranch bacon, cherry
tomatoes, avocado, onion,
point Reyes blue, feuille
de brick, fresh herbs,
creme fraiche ranch

TENDER GREENS
JARDINIÈRE 16 *V*
organic mixed greens,
plum tomatoes, fennel,
sliced heirloom carrot,
radish, cucumber, red wine
vinaigrette, croutons

SOMMA SALAD 19
little gem, radicchio,
fennel, avocado, endives,
heirloom tomatoes,
pickled red onions,
marinated red bell
peppers, crispy sunchokes,
havarti, champagne dill
vinaigrette

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

FRIED CHICKEN SANDWICH 21
beefsteak tomato, slaw,
cilantro aioli

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

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

+ *GF* sourdough 5

SANDWICHES

ENTRÉES

WOOD-GRILLED
BBQ SALMON 36 *GF* *GF*
herb potato purée,
baby gold beets, market
green and yellow squash,
haricot verts

GRILLED PEPPER CRUSTED
AHI TUNA 36 *GF*
baby bok choy, heirloom
tomato, mushrooms, fresh
squid ink spaghettini,
scallion ponzu sauce,
crispy vermicelli

WOOD-GRILLED LOUP DE MER MP
swarnadwipa, herb salad,
pickled fresno, local citrus
(LIMITED AVAILABILITY)

MADEIRA BRAISED
BRICK CHICKEN 35 *GF* *GF*
fingerling potatoes,
haricot verts, dates,
cipollini onions, blistered
cherry tomatoes,
shaved carrots

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

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

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

SPAGHETTI A LA CHECCA 29 *V* *GF*
valdivia farms heirloom
tomato, housemade marinara,
fresh basil

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

+ *GF* pasta 5
(ADDITIONAL TIME FOR *GF* PASTA)

SIDES

WOOD-GRILLED ALL DAY
VEGGIES 14 *GF* + *V*

MARINATED GREENS 10 *GF* + *V*

SEASONAL MARKET VEGETABLE MP

GRILLED ORGANIC
OLIVE OR SOURDOUGH 7
white truffle butter

FRESH-CUT KENNEBEC FRIES 7 *V*

BREADBLOCK SOURDOUGH 10 *GF* + *V*
e.v.o.o. + balsamic

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) *GF* (Available after 5pm)

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INTENTIA

COCKTAILS

- COSTA TAMARINDO 16**
mezcal, fresh tamrind, agave, lime, chipotle salt
- HONEY RYDER 16**
gin, pamplemousse, lemon, bubbles
- ALL DAISY 16**
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters
- EL WHISKEY 16**
abasolo mexican whiskey, nixta, amaretto, barrell-aged bitters
- MOONFLOWER 18**
pink gin, rosewater bitters, lemon, egg whites
- SALTED BUTTER 18**
suntori toki whiskey, chocchi di torino, italicus, suze, grapefruit bitters
- L'AMOUR 17**
vodka, raspberrry, strawberry, lemon, orange flower water
- EFFECTO 18**
hedonistas mezcal, dubonnet, campari, aperol, bitters
- BOOZE-LESS TINI 14**
everchanging seasonal mocktail

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**

CAN/BOTTLE

- LAGUNITAS 7**
6.8% california, ipa
- ALLAGASH WHITE 8**
5.2% maine, witbier
- GILLY'S LEGENDARY LAGER 6**
4.7% california, american lager
- BITBURGER 7**
germany, non-alcoholic
- AVAL CIDER 7 GF**
6% france, apple cider
- HONORIE CIDRE NORMAND 30 GF**
4.3% (750 ML) france, cidre brut

WHITE WINE

- SPARKLING**
Champagne, Louis Balincourt, Brut, FR 22 / 88
Prosecco, Domus Picta, Treviso DOC, IT 14/56
Brut Rosé, Domaine Collin, FR 12/48 ♦
Crémant Rosé, Hubert Meyer, Alsace 14/60 ♦
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
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, Ocean Road, AU 14/56
Albariño, La Cana, Rias Baixas, ES 15/60 ♦
Chardonnay, Trefethen, Napa Valley, CA 16/64
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 ♦
Aligote, Domaine Castagnier, Borgogne, FR 68 ♦
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 ♦
Pinot Gris, Lumen, Santa Barbara County 55 ♦

RED WINE

- RED**
Pinot Noir, Aether, Santa Barbara, CA 19/70
Pinot Noir, O.P.P. Willamette, OR 16/64 ♦
Rhone Blend, Cherries & Rainbows, FR, 12/42 (chilled) ♦
Primitivo, Masseria Liveli, Orion, Puglia, IT 14/56 ♦
Cabernet Sauvignon, Charles Krug, Napa Valley, CA 21/84 ♦
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 ♦
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, Chateau Du Bellay, Saumur, FR 66 ♦
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, Petit Picoron, Sainte-Colombe, FR 68
Bordeaux, Patarabet, St. Emilion Grand Cru, FR (375ml) 49
Barolo, Vietti Castiglione, Piedmont, IT 140
Nebbiolo, Gaja "Costa Russi" 1998 Piedmont, IT 450
Chateauneuf 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

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