



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

+ GF sourdough 5

LEMON RICOTTA PANCAKES 15
roasted blueberry butter, almonds, pure maple syrup

HOUSEMADE POTATO CHIPS & DIP 12
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, heirloom tomato, mint infused citrus, thai basil, 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

CHILAQUILES 20
broccoli, marinated greens, scrambled eggs, white cheddar, tomatillo sauce, fresno chili, cilantro

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 21

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

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

ADD ON
+ grilled salmon 12
+ seared albacore tuna 10

RED QUINOA BOWL 19
wild arugula, fennel, cherry tomatoes, pickled red onion, avocado, marinated red peppers, havarti, crispy sunchoke, sunny up egg, dill vinaigrette

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

+ 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, white cheddar, caramelized onion, tomato, marie rose

GRILLED VEGGIE BURGER 24
beefsteak tomato, avocado, havarti, lettuce, marie rose

GODFATHER 22
prosciutto, pistachio mortadella, provolone, little gem, italian relish, tomato, sourdough baguette

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

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

GRILLED BREADBLOCK SOURDOUGH 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

BRUNCH AT
SM
CA
LUNETTA

COCKTAILS

DRAUGHT BEER

CAN/BOTTLE

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 18
calirosa rose 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

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

PARK DAY 14
monday non-alcoholic gin, optimist
fresh, cucumber, ginger, lime

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

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

DRINKS

WHITE WINE

RED WINE

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
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 12/48
Albariño, La Cana, Rias Baixas, SP 15/60 ♦
Txakoli, Xarmon, Basque Country, SP 14/56 ♦
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 ♦
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
Pinot Noir, Aether, Santa Barbara, CA 19/76
Pinot Noir, O.P.P., Willamette, OR 16/64 ♦
Rhone Blend, Cherries & Rainbows, FR, 12/42 (chilled) ♦
Primitivo, Masseria Liveli, Orion, Puglia, IT 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 ♦
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)

HEALTHY