



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, 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, marinates greens, scrambled eggs, white cheddar, tomatillo sauce, pickled serrano, 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**
shiitake mushrooms, white cheddar, reggiano
- GREEN OMELET 21**
egg whites, asparagus, zucchini, broccoli, parmesan, basil pesto

- 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

- GARDEN OF LITTLE GEM CAESAR 18**
plum tomatoes, croutons, reggiano, white anchovy caesar dressing
- TENDER GREENS JARDINIÈRE 16 V**
organic mixed greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, 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 24**
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

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**

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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BRUNCH AT
SM
CA
LUNETTA

COCKTAILS

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

APEROL SPRITZ 15 / 42
aperol, prosecco, grapefruit tonic

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

THE WEEKENDER 15
krafted small batch rum,
tropical red bull, fresh lime

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

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

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

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

310 BLONDE 4.8%
santa monica, blonde ale

LITTLE BO PILS 4.4%
smog city, czech style pilsner

SEAFARER 4.8%
three weavers, kolsh

HARMONIA 7.1%
ogopogo brewery, mango wheat ale
+ 3 make it a michelada

ORDERVILLE 7.2%
san diego, hazy ipa

GUINNESS 4.2%
ireland, irish stout

DRAUGHT BEER \$10

ALLAGASH WHITE 8
5.2% maine, witbier

BOUNCE IPA 10
7.1% california, west coast ipa

BITBURGER 7
germany, non-alcoholic

AVAL CIDER 7 GF
6% france, blueberry cider

HONORIE CIDRE NORMAND 30 GF
4.3% (750 ML) france, cidre brut

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
Prosecco, Domus Picta, Treviso DOC, IT 14/56
Crémant Rosé, Hubert Meyer, Alsace 14/60 ♦
Brut, Nicolas Feuillatte, Champagne, FR 88
Brut Rosé, Billecart-Salmon, Champagne FR
(375ml) 130 / (750 ml) 225
Brut, Veuve Clicquot, Champagne FR 180

ROSÉ
Château D'Ollières, Cotes de Provence, FR 16/64
Domaine de Cala, Provence, FR 14/56
Le Cengle, Cotes de Provence, FR 13/48
RUMOR, Cotes de Provence, FR 72 ♦

WHITE WINE

WHITE
Sancerre, Domaine Naudet, FR 19/76 ♦
Sauvignon Blanc, Orchard Lane, Marlborough, NZ 14/56
Txakoli, Artomana Xarmant, SP 14/56 ♦
Chardonnay, Trefethen, Napa Valley, CA 16/64
Chardonnay, Balletto, Russian River, CA 14/56 ♦
Riesling, Müller, Kremstal, Austria (375ml) 28 ♦
Gruner Veltliner, Weixelbaum, Kampta, AT 52 ♦
Sauvignon Blanc, Cordon, Happy Canyon, CA 54
Macon-Charnay, Pierre Vessigaud, Borgogne, FR 65 ♦
Aligote, Domaine Castagnier, Borgogne, FR 68 ♦
Chardonnay, County Line, Sonoma Coast, CA 65 ♦
Chardonnay, Foxen, Santa Maria Valley, CA 68 ♦

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, David Hill Estate, Willamette, OR 15/60 ♦
Rhone Blend, Cherries & Rainbows, FR,
12/42 (chilled) ♦
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64 ♦
Ca'N Verdura, Mallorca, SP 19/74 ♦
Bourgogne, Louis Chenu, Burgundy FR 72 ♦
Pinot Noir, J. Christopher, Willamette, OR 70 ♦
Gevrey-Chambertin, Pinot Noir, La Justice, FR 130 ♦
Chianti, Terre di Corzano, Tuscany, IT 56 ♦
Beaujolais, Fleurie, Roche Guillon, Domaine de Fa,
FR 84 ♦
Super Tuscan, Piancornello, Tuscany, IT 52 ♦
Grenacha, La Comarcal, Delmoro, Valencia, SP 55 ♦
Malbec Reserva, Orfila, Mendoza, Uco Valley, AR 52
Tempranillo, Remelluri, Rioja Reserva, SP 98 ♦
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 ♦

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

DRAUGHT BEER

CAN/BOTTLE

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