



LUNCH AT LUNETTA

STARTERS

- ROSEMARY CITRUS OLIVES 7 GF + V**
marinated spanish olives
- POACHED ROCK SHRIMP CEVICHE 20**
avocado, breakfast radish, red onion, heirloom cherry tomato, tortilla lime chips
- MARKET SHISHITO PEPPERS 12 GF**
reggiano, lemon

- AHI TUNA CRUDO 18 GF**
avocado, meyer lemon relish
- GUACAMOLE & CHIPS 15 V**
housemade tortilla lime chips, wood roasted tomatillo sauce, fresh pico de gallo
- HOUSEMADE POTATO CHIPS & DIP 11**
french onion dip

BAKERY

- ASSORTED LOAF SLICE 5
- LEMON BUNDT CAKE 10
- 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
- POLENTA & EGG 17 GF**
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered tomatoes
- O.G. BREAKFAST SANDWICH 17**
fried egg, thinly sliced ham, white cheddar, beef-steak tomatocilantro aiol
- CRISPY CHICKEN & PANCAKES 23**
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 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
- REUBEN SANDWICH 24**
pastrami, house-made kraut, gruyere cheese, cornichons, mustard, horseradish-caraway aioli, rye

ENTREES

- GRILLED FISH 28**
seasonal vegetables, fresh cut kennebec fries, cucumber relish, tartar sauce
- SPAGHETTINI A LA CHECCA 28 V**
valdivia farms heirloom tomato, housemade marinara, fresh basil
- MUSHROOM FETTUCINI 29**
white wine, thyme, roasted shiitake mushrooms, fresh black truffle
- BOLOGNESE PAPPARDELLE 33**
housemade meat sauce, reggiano, fresh basil
- STEAK FRITES 29**
N.Y. steak, pinot noir sauce, fresh cut kennebec fries

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 ahi tuna 10*

- TENDER GREENS JARDINIERE 15 V**
organic mixed greens, plum tomatoes, fennel, cucumber, sliced heirloom carrot, radish, red wine vinaigrette, croutons
- NICOISE SALAD 28 GF**
seared ahi 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 WEDNESDAYS FOR HALF OFF SELECT BOTTLES OF WINE

TAPAS TUESDAY
4PM - 7PM
GOLDEN HOUR
SEASONAL COCKTAILS & FOOD
COME IN WEEKDAYS FROM 4PM-6PM 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) * lunch menu available weekdays from 11am to 3pm

LUNCH AT
SM
CA
LUNETA

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

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

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

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

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

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

BUILD-YOUR-OWN
MARGARITA 16 /26/52
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

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 weevers, 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

SHORELINE CIDER 7 GF
5.4% hibiscus blueberry 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
Prosecco, Domus Picta, Treviso DOC, IT 14/56
Crémant Rosé, Hubert Meyer, Alsace 14/60 ♦
L'Ancestral Rose, Montrubi, Penedes, SP 15/60 ♦
Brut, Esterlin, Éclat, Champagne, FR (375ml) 52
Brut, G.H. Mumm, Champagne FR 80
Brut, Nicolas Fillellette, Champagne, FR 88
Brut Rosé, Billecart-Salmon, Champagne FR
(375ml) 130 / (750 ml) 225
Brut, Veuve Clicquot, Champagne FR 180
Brut, Waris-Larmandier, Racines de Trois, FR 225 ♦
Brut, Lallier, Millesime (2002) Champagne, FR 220 ♦

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

WHITE
Sancerre, Domaine Naudet, FR 21/84 ♦
Sauvignon Blanc, Orchard Lane, Marlborough, NZ 14/56
Vermentino, Il Monticello, Colli di Luni, IT 15/60 ♦
Cotes De Gascogne, Cuvee Marine, Menard, FR 13/52 ♦
Chardonnay, Trefethen, Napa Valley, CA 16/64
Txakolina, Talai Berri, Basque Country, SP 64 ♦
Riesling, Müller, Kremstal, Austria (375ml) 38 ♦
Gruner Veltliner, Weixelbaum, Kampta, AT 52 ♦
Sauvignon Blanc, Cordon, Happy Canyon, CA 64
Macon-Charnay, Pierre Vessigaud, Borgogne, FR 65 ♦
Aligote, Domaine Castagnier, Borgogne, FR 68 ♦
Chardonnay, La Rinconada Vineyard, Aether,
Sta. Rita Hills, CA 85 ♦
Chardonnay, Foxen, Santa Maria Valley, CA 68 ♦
Chardonnay, County Line, Sonoma Coast, CA 78 ♦

ORANGE
Pinot Grigio Ramato, Conte Brandolini, IT 14/56 ♦
Blanc de Maceration, Pur Jus, Jouvès & Croisille 13/52
♦

Semillon, Valle de Colchagua, Chile 18/72 ♦
Pinot Noir, Aether, Santa Barbara, CA 19/70
Pinot Noir, David Hill Estate, Willamette, OR 15/60 ♦
Valpolicella, Tasi Verona, IT (chilled) 14/56 ♦
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64 ♦
Bourgogne, Louis Chenu, Burgundy FR 72 ♦
Pinot Noir, J. Christopher, Willamette, OR 70 ♦
Gavrey Chambertin, Rene Bouvier, FR 148 ♦
Chianti, Terre di Corzano, Tuscany, IT 56 ♦
Beaujolais, Fleurie, Roche Guillon, Domaine de Fa,
FR 84 ♦
Super Tuscan, Viticcio Bolgheri, Tuscany, IT 68 ♦
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 ♦
Mantonegro, Ca'N Verdura, Mallorca, SP 76 ♦
Barolo, Ca'Viola, Piedmont, IT 118 ♦
Bordeaux, Petit Picoron, Sainte-Colombe, FR 68

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

COCKTAILS

DRAUGHT BEER

CAN/BOTTLE

THE DRAFT AWAITS