



LUNETTASM

STARTERS

ROSEMARY CITRUS OLIVES 7 GF + V
 marinated spanish olives

ZUCCHINI BLOSSOMS 17
 stuffed basil ricotta, aged sherry, mandarin tomato concasse

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

TUNA TARTARE 19
 poached asparagus, sherry mustard vinaigrette, herbed breadcrumbs

CRISPY CALAMARI 17
 fresno chili, black garlic plum aioli

CRAB CAKE 19
 maryland crab, rock shrimp, fresh summer corn relish, roasted red peppers, chives, house tartar, shaved cornichons

PAN CON TOMATE 19
 manchego, fresh heirloom tomato, proscuitto, wild arugula, grilled baguette

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

BOSTON BLT 19
 niman ranch bacon, cherry tomatoes, avocado, red onion, point Reyes blue, feuille de brick, creme fraiche ranch

PASTAS

HAND CUT PEPPEROSA GNOCCHI 22
 NZ red crab, seasonal squash, summer tomato nage, herb breadcrumbs

SPAGHETTINI A LA CHECCA 28 V
 valdivia farms heirloom tomato, housemade marinara, fresh basil

SEAFOOD RISOTTO MILANESE 34 GF
 nz red crab, rock shrimp, local squid, english peas, lobster reduction

SPINACH GOAT CHEESE EGGPLANT RAVIOLI 28
 creamy goat cheese, fresh mozzarella, ricotta, oven dried tomato, eggplant, baby spinach, marinara, basil

MUSHROOM FETTUCINE 31
 white wine, thyme, roasted shiitake, fresh black truffle

BOLOGNESE PAPPARDELLE 33
 housemade meat sauce, reggiano, fresh basil

MAINS

WOOD-GRILLED BBQ SALMON 36 GF
 herb potato purée, baby gold beets, green + yellow squash, haricot verts, cherry tomatoes

GRILLED PEPPER CRUSTED AHI TUNA 36
 baby bok choy, mandarin tomato, mushrooms, green tea soba noodles, scallion ponzu sauce

MADEIRA BRAISED BRICK CHICKEN 35 GF
 haricot vert, roasted grapes, cipollini onion, blistered cherry tomatoes, shaved heirloom carrots, verjus chicken sauce

NIMAN RANCH PORK CHOP 36 GF
 creamy polenta, sautéed swiss chard, roasted apple chutney

PETITE SHOULDER FILET 38 GF
 sweet corn confit, ancho chili sauce, cilantro herb gremolata, grilled scallion, natural reduction

HERB-ROASTED BONE-IN FILET OF BEEF 48
 green garlic breadcrumb tomato, hand-cut kennebec fries

N.Y. STEAK FOR TWO 96
 22 oz n.y. steak, cast iron skillet potato gratin, blistered cherry tomatoes, brussel sprouts, crispy onion rings, cognac sauce

SIDES

TOMATO AVOCADO RED ONION 12 GF + V
 red wine vinaigrette

MARKET SHISHITO PEPPERS 12 GF
 reggiano, lemon

WOOD-GRILLED ALL DAY VEGGIES 14 GF + V
 asparagus, sweet white corn, broccoli, squash, arugula, lemon vinaigrette

PAELLA FRIED RICE 17
 saffron bomba rice, rock shrimp, bay scallops, chistorra sausage

MARINATED GREENS 10 GF + V
 baby spinach, arugula, lemon zest

FRESH-CUT KENNEBEC FRIES 9
 housemade chipotle aioli

MADEIRA ROASTED MUSHROOMS 12 GF
 shaved black truffle, parsley, fresh reggiano

GRILLED ORGANIC OLIVE OR SOURDOUGH 7
 white truffle butter

COCOBAKESLA SOURDOUGH 10 GF + V
 e.v.o.o. + aged 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) Menu Available after 5pm
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INTENTIA

COCKTAILS

- COSTA TAMARINDO 16**
mezcal, fresh tamarind, agave, lime, chipotle salt
- MIDNIGHT RAMBLER 18**
monkey shoulder, johnnie walker double black, lemon, smoked charcoal
- HONEY RYDER 16**
gin, pamplemousse, lemon, bubbles
- ALL DAISY 16**
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters
- CHIPOTLE SOUR 16**
bourbon, chipotle, agave, lemon, bitters
- OAXACAN MAI TAI 18**
parnubles rum, mezcal, orgeat, mandarine napoleon, lime
- LA PASSION 18**
condesa gin, passion fruit, blood orange, egg whites
- SALTED BUTTER 18**
suntori toki whiskey, cocchi di torino, italicus, suze, grapefruit bitters
- EFFECTO 18**
hedonistas mezcal, dubonnet, campari, aperol, bitters
- PARK DAY 14**
monday non-alcoholic gin, optimist fresh, cucumber, lime

DRAUGHT BEER

- PACIFICO 4.5%**
mazatlan, mexican 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
- ORDERVILLE 7.2%**
san diego, hazy ipa
- GUINNESS 4.2%**
ireland, irish stout
- DRAUGHT BEER \$10**

CAN/BOTTLE

- ALLGASH 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
- RED BULL / SUGARFREE 6**

WHITE WINE

- 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, Eclat, Champagne, FR (375ml) 52
Brut, G.H. Mumm, Champagne FR 80
Brut, Nicolas FUILLETTE, 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 ♦
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 ♦

RED WINE

- RED**
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 ♦
Bordeaux Blend, 'Dusty Red', Gibbs, Napa, CA 22/88 ♦
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 ♦
Brunello Di Montalcino, La Fiorita, It 190 ♦
Brouilly, Domaine de Bel-Air, Jean Marc Lafont, FR 65 ♦
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
Cabernet/Merlot, Paoloni, Valle de Guadalupe, MX 60 ♦
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
Chateaneuf Du Pape, Jean Royer, FR 98
Cabernet / Zinfandel, VGS, Potelle Two, Napa, 195
Cabernet Sauvignon, Adaptation, Napa, CA 190
Cabernet Sauvignon, "The Mascot", Oakville (375ml) 120/ (750ml) 240

- CHEFS CELLAR**
Bordeaux Blend, Peter Micheal, 'Les Pavots', 2003 Knights Valley, Sonoma, CA 355
Cabernet Sauvignon, Paul Hobbs, Nathan Coombs Estate, 2013, Coombsville Napa, CA 380
Bordeaux, Cos D'Estourvel, St. Estephe, 2009 Bordeaux, FR 650

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