



LUNETTA

MID-DAY MENU

TUESDAY - SATURDAY 3PM-5PM

STARTERS

Potato Chips & Dip 12
french onion dip

Guacamole & Chips 16
wood roasted, tomatillo sauce, pico de gallo,
tortilla lime chips *v*

Poached Rock Shrimp Ceviche 20
avocado, heirloom tomato, thai basil

Ahi Tuna Crudo 19
avocado, meyer lemon relish *gf*

SANDWICHES

Fried Chicken Sandwich 21
beefsteak tomato, slaw, cilantro aioli, challah roll

L.A.D. Burger 24
snake river farms grass-fed beef, white cheddar,
caramelized onion, tomato, marie rose sauce

Wood-Grilled Salmon Sandwich 24
cucumber onion relish, tomato, slaw, cilantro aioli,
sourdough

SALADS

20 Grilled Chopped Salad
market greens, asparagus, zucchini, onion, white corn,
tomatoes, avocado, lemon-basil vinaigrette *v + gf*

29 Nicoise Salad
seared ahi tuna, roasted potatoes, confit tomatoes,
kalamata olives, soft boiled egg, haricot verts, red wine
mustard vinaigrette

19 Boston BLT
boston lettuce, bacon, tomatoes, avocado, onion,
point Reyes blue, feuille de brick, fresh herbs, crème
fraîche ranch

17 Garden of Little Gem Caesar
plum tomatoes, croutons, reggiano,
white anchovy dressing

+ 10 grilled chicken or fried chicken
+ 12 grilled salmon or seared tuna
+16 12oz n.y. steak

WE KINDLY ASK FOR NO MODIFICATIONS OR SUBSTITUTIONS.
GF (GLUTEN FREE) V (VEGAN)



COCKTAILS

COSTA TAMARINDO	16
mezcal, fresh tamarind, agave, lime, chipotle salt	
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, chocchi di torino, italicus, suze, grapefruit bitters	
EFECTO	18
hedonistas mezcal, dubonnet, campari, aperol, bitters	
APEROL SPRITZ	14
aperol, prosecco, grapefruit tonic	
PARK DAY	14
monday non-alcoholic gin, optimist fresh, cucumber, lime	

COFFEE

HOT BREW	4
ESPRESSO	3.5
AMERICANO	4
CAPPUCCINO	5
LATTE	5
GIBRALTAR	4
MATCHA	7

+1 almond milk, oat milk, coconut milk

DRINKS

orange	5
grapefruit	5
iced tea	5
arnold palmer	6
matcha lemonade	7
seasonal juice	6
mexican coke	6
coca cola	4
diet coke	4
sprite	4
root beer	6
red bull / sugarfree	6
sparkling water	8/10

WINE

SPARKLING	
Prosecco, Domus Picta, Treviso DOC, IT	14/56
Crémant Rosé, Hubert Meyer, Alsace	14/60
Brut, Esterlin, Eclat, Champagne, FR (375mL)	52
ROSÉ	
Château D'Ollières Cotes de Provence, FR	16/64
Domaine de Cala, Provence, FR	14/56
Le Cengle, Côtes de Provence, FR	13/48
WHITE	
Sancerre, La Raimbuderie, FR	21/84
Sauvignon Blanc, The Better Half, Marlborough, NZ	14/56
panish Blend, Bernabeleva, Navaherros, Madrid, SP	15/60
Côtes de Gascogne, Cuvée Marine, Menard, FR	13/52
Chardonnay, Trefethen, Napa Valley, CA	16/64
Albariño, Cadre, Edna Valley	58
Gruner Veltliner, Weixelbaum, Kampta, AT	52
ORANGE	
Pinot Grigio Ramato, Conte Brandolini, IT	14/56
Blanc de Maceration, Pur Jus, Jouvés & Croisille	13/52
RED	
Pinot Noir, Aether, Santa Barbara, CA	20/80
Pinot Noir, J Christopher, Willamette, OR	16/64
Valpolicella, Tasi Verona, IT <i>chilled</i>	14/56
Cabernet Sauvignon, Beckmen, Santa Ynez, CA	19/72

DRAUGHT BEER \$10

Pacifico 4.5% mexican lager
Sapporo 4.9% japanese lager
Harp 5% euro pale ale
310 5.6% SM brewery, blonde ale
Little Bo Pils 4.4% smog city, pilsner
Seafarer 4.8% three weavers, kolsh
Orderville 7.2%, modern times, hazy ipa
Guinness 4.2% irish stout
Harmonia 5% mango wheat ale

BOTTLED / CAN

Bounce IPA 7.1% brouwerij brewery	10
Allagash White 5.2% witbier	7
Bitburger non-alcoholic	6
Shoreline Hibiscus Blueberry Cider 5.4% san diego	6
Honorie Cidre Normand 4.3% (750 ml) france, cidre brut	30