



LUNETTA

golden hour
tuesday-friday 4pm-6pm

ROSEMARY CITRUS OLIVES 5
marinated spanish olives

ROCK SHRIMP CEVICHE 14
heirloom tomato, thai basil, mint-infused citrus, tortilla lime chips

AHI TUNA CRUDO 14
smashed avocado, blistered cherry tomatoes, meyer lemon relish

CRISPY CALAMARI 10
fresno chili, black garlic, plum aioli

GRILLED ITALIAN CHEESE 16
tomino del boscaiolo, fig jam, organic sourdough

FISH TACOS 15
adobo slaw, mango salsa, tomatillo sauce

WOOD GRILLED ARTICHOKE 12
whole grain mustard aioli

GRILLED CHICKEN ARANCINI 7
heirloom tomato marinara, pickled onion, caesar dressing

PETITE CRISPY CHICKEN SANDWICH 10
jidori chicken, beefsteak tomato, ranch slaw, preserved lemon aioli

PETITE SALMON SANDWICH 12
beefsteak tomato, cucumber onion relish, cilantro aioli, house slaw

SMASH BURGER 15
new school american cheese, county fair dill pickle, beefsteak tomato, shredded lettuce, spicy mustard-mayonnaise
+5 Make it a Double

STEAK FRITES 18
diced tomato, cornichons, pepperoncini, fresh cut kennebec fries

Only available for dine in seating at Lunetta All Day Dining Room & Bar
We kindly ask for no modifications or substitutions.

Cocktails

All Daisy
blanco tequila, hibiscus, dry curacao, lemon, bitters 12

Fresh Summer Fruit Sangria Rosso 10 / 25

The Weekender
krafted small batch rum, tropical red bull, fresh lime 10

Wine 12

Pinot Noir Rosé, Frey, Rheinhessen, GER

'Orange', Côte Mas, Malras, FR

Les Garrigues Blanc, Jean Louis Denois, FR

Spanish Red Blend, Mas Marer Monstant, Catalonia, SP

Beer 8

Harp 5% Ireland, Euro Pale Ale

Space Camper 5.9%, Boulevard, Cosmic IPA

Sapporo 4.9% Japanese Lager

Big Noise 4.5% Oregon Lager

*flip upside down to check out
our girl dinner*



GIRL

Lucretia

DINNER

\$34 PER PERSON

**WE KINDLY REQUEST NO SUBSTITUTIONS OR
MODIFICATIONS**

MARTINI
CLASSIC MARTINI WITH A
CHOICE OF GIN OR VODKA

GARDEN OF LITTLE
GEM CAESAR
PLUM TOMATOES,
CROUTONS, REGGIANO,
WHITE ANCHOVY DRESSING

FRESH CUT
KENNEBEC FRIES
CHIPOTLE AÏOLI, KETCHUP

