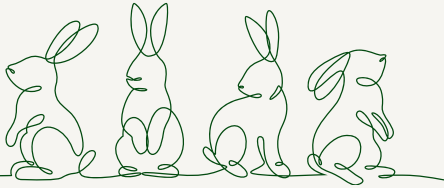




# LUNETTA

# Easter Brunch Weekend



## STARTERS

- SMOKED SALMON DEVILED EGGS *gf* 14
- PAN CON TOMATE + JAMON 6  
*shaved manchego, heirloom tomatoes, grilled baguette*
- POTATO CHIPS & DIP 14  
*housemade potato chips, shallot dip*
- GUACAMOLE & CHIPS 18  
*wood roasted, tomatillo sauce, pico de gallo *vr**
- PASTRY BOARD 25  
*chocolate & butter croissant, loaf slice, scone *vr**
- POACHED ROCK SHRIMP CEVICHE 24  
*avocado, heirloom tomato, thai basil *gf**
- HAWAIIAN AHI TUNA CRUDO 22  
*avocado, meyer lemon relish *gf**

## SALADS

- REED AVOCADO TOMATO ONION SALAD 16  
*red wine vinaigrette, fresh herbs *gf + v**
- GRILLED CHOPPED SALAD 20  
*market greens, asparagus, zucchini, onion, sweet white corn, tomatoes, avocado, lemon-basil vinaigrette *gf + v**
- NICOISE SALAD 29  
*seared white albacore tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette *gf**
- NOVA JARDINIÈRE 20  
*little gem lettuce, tomatoes, kalamata olives, marinated cucumbers, shaved sweet onion, marinated soft feta, lemon-herb vinaigrette *gf**
- BOSTON BLT 20  
*boston lettuce, bacon, tomatoes, avocado, onion, point Reyes blue, fresh herbs, creme fraiche ranch*

- + 10 grilled chicken or fried chicken  
+ 12 grilled salmon or seared ahi tuna  
+ 16 12oz N.Y steak

## SIDES

- ROSEMARY CITRUS OLIVES 7 *gf + v*
- WOOD-GRILLED SEASONAL VEGGIES 16 *gf + v*
- MARINATED GREENS 14 *gf + v*
- FRESH-CUT KENNEBEC FRIES 9 *v*
- PARMESAN BREAKFAST POTATOES 12
- GRILLED ORGANIC OLIVE OR SOURDOUGH 7 *v*
- ROSEMARY CIABATTA 10 *gf+v*

## BRUNCH

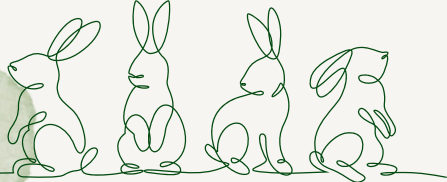
- MASCARPONE FRENCH TOAST 21  
*brioche, farmer's market berries, strawberry jam, maple syrup*
- CRISPY JIDORI CHICKEN & PANCAKES 24  
*marinated peppers, maple syrup, clarified butter*
- TWO + TWO + TWO 23  
*lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup*
- O.G. BREAKFAST SANDWICH 19  
*fried egg, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli, choice of hand-cut kennebec fries or tender greens*
- POLENTA & EGG 19  
*poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered tomatoes *gf**
- MUSHROOM & CHEESE OMELET 22  
*white cheddar, shiitake mushrooms, arugula salad *gf**
- SMOKED SALMON OMELET 26  
*crème fraiche, parmesan fingerling potatoes, arugula salad, grilled sourdough*
- EGGS BENEDICT HAM 24  
*shaved french white ham, fine herb hollandaise, wild arugula, parmesan fingerling potatoes*
- N.Y. STEAK & EGGS 32  
*12oz black angus steak, two chino farms marigold eggs, parmesan breakfast potatoes, grilled asparagus, tomato & olive panzanella*
- N.Y. STEAK FRITES 32  
*12oz black angus steak, cherry tomatoes, cipollini onion chimichurri, pinot noir sauce, fresh cut kennebec fries*

## SANDWICHES

- choice of hand-cut kennebec fries or tender greens*
- CRISPY CHICKEN SANDWICH 24  
*jidori chicken, beefsteak tomato, ranch slaw, preserved meyer lemon aioli*
- L.A.D. BURGER 25  
*snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce*
- WOOD-GRILLED SALMON SANDWICH 25  
*faroe island salmon, cucumber onion relish, tomato, slaw, cilantro aioli, organic sourdough*

## BAKERY

- WARM CINNAMON BUN 10
- ASSORTED COOKIES 5  
*chocolate chip, oatmeal raisin pecan, peanut butter chocolate chip, sprinkle*
- ASSORTED LOAF SLICE 6  
*chocolate banana, carrot coconut walnut, zucchini pecan*
- ALMOND-FLOUR BLONDIE *gf* 6
- CHOCOLATE BROWNIE 5.5
- LEMON BUNDT CAKE 10
- CHOCOLATE COCONUT CAKE 10



## COCKTAILS

House Charred Bloody Mary 16  
*vodka, lunetta bloody mary blend*

Carrotini 16  
*vodka, fresh carrot juice, mandarine napoleon, turmeric syrup, lemon, orange flower water*

The Weekender 15  
*small batch rum, tropical red bull, fresh lime*

All Daisy 16  
*blanco tequila, hibiscus, dry curaçao, lemon, aromatic bitters*

Costa Tamarindo 17  
*mezcal, fresh tamarind, agave, lime, chipotle salt*

Honey Ryder 16  
*gin, pamplemousse, lemon, bubbles*

Aperol Spritz 15 / 44  
*aperol, prosecco, grapefruit tonic*

Build-Your-Own Mimosa 15 / 42  
*choice of: oj, grapefruit, cranberry, seasonal juice*

Build-Your-Own Margarita 16 / 52  
*tequila blanco, lemon, dry curaçao  
choice of two: seasonal berries, cucumber, mint, basil, seasonal*

### HOLD THE BOOZE

Sparkling Rosé 16 / 64  
*NON 1, Salted Raspberry & Chamomile, Australia*

Amalfi Spritz 14  
*lyre's italian spritz, monday non-alcoholic gun, grapefruit tonic, orange bubbly*

Park Day 14  
*monday non-alcoholic gin, optimist, cucumber*

Spice of Life 15  
*feragaia, grapefruit shrubs, hibiscus, lemon, fresh muddled market berries*

Espresso No-Tini  
*seedlip spice, espresso, vanilla cream*

## COFFEE/TEA/JUICE

*coffee sourced by caffe luxxe*

ESPRESSO 3.5

AMERICANO 5

CAPPUCCINO 5.5

LATTE 5.5

GIBRALTAR 4

HOT BREW 5

HOT CHOCOLATE 6

MATCHA LATTE 7

MATCHA GREENEYE 8

MATCHA LEMONADE 7

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

SEASONAL JUICE 6

ICED TEA 5

MINT LEMONADE 6

## SODA

MEXICAN COKE 6

COCA COLA 4

DIET COKE 4

SPRITE 4

ROOT BEER 6

SPARKLING WATER 8/10

RED BULL / SUGAR

FREE / TROPICAL 6

## WINE

### BY THE GLASS

#### CHAMPAGNE / SPARKLING

*Prosecco, Tasi Verona, DOC, IT 16*

*Brut Rose, Petnat, Sumoll, L'Ancestral, Montrubi, SP 16*

*Brut, Ployez-Jacquemart, Campagne, FR 28*

#### ROSE / ORANGE

*Rosé, Zweigelt, Müller Family Vineyards, Austria 15*

*Cartixà Vermell, Escabeces, Catalunya, SP 17*

*Grenache Blend, Côte Mas, Orange, Vin de France 14*

#### WHITE

*Sancerre, Domaine Gerard & Hubert Thiroit, FR 21*

*Sauvignon Blanc, Priest Ranch, Napa Valley, CA 17*

*Chardonnay, Trefethen, Napa Valley, CA 16*

#### RED

*Pinot Noir, Fennell, Sta. Rita Hills, Santa Barbara 18*

*Cabernet Sauvignon, Band of Vintners, Napa Valley 21*

*Cabernet/Merlot, Paoloni, Valle de Guadalupe, MX 18*

### BY THE BOTTLE

#### SPARKLING / CHAMPAGNE

*Brut, Ployez-Jacquemart, Campagne, FR (375 ml) 65*

*Brut Rosé, Billecart-Salmon, Champagne, FR (375ml) 130*

*Brut, Iris, Willamette Valley, OR 78*

#### WHITE

*Riesling, Urziger Wurzgarten, Dr. Loosen GER (375ml) 38*

*Muscadet, Les Salines, Gilbert Chon, Loire Valley, FR 58*

*Chablis, Jean-Marc Brocard, Sainte Claire, FR (375ml) 38*

*Grüner Veltliner, Gritsch, Kirchpoint, Wachau, AUT 60*

*Pinot Grigio, Nals Margreid Hill, Alto Adige DOC IT 56*

*Sauvignon Blanc, Domaine Felix, Saint-Bris, FR 66*

*Pouilly-Loche, Clos de Rocs, Les Quatre Saisons, FR 94*

#### RED

*Pinot Noir, Cristom, Mt. Jefferson, Willamette, OR (375ml) 45*

*Beaujolais, Fleurie, Roche Guillon, Domaine de Fa, FR 84*

*Rioja, Sierra Cantabria, Crianza, SP 72*

*Malbec, Adelante, Mendoza, AR 52*

*Valpolicella Ripasso, Domenico Fraccaroli, IT 72*

*Nebbiolo, Pertinace, Langhe, IT 62*

*Brouilly, Domaine de Bel-Air, Jean Marc Lafont, FR 67*

