

# late lunch

## snacks & small plates

**warm local bread** | citrus-garlic dipping oil. **5** (df)

**chips and dips** | lentil hummus, broccomole, salsa criolla, tortilla chips. **13** (gf/n/v) **happy hour**

**nosh board** | manchego, blue cheese, warm chèvre, spanish chorizo, spiced almonds, marinated olives, 'honeycomb', mostarda, warm bread. **19**

**rockfish & albacore ceviche** | olive, tomato, onion, radish, cilantro, jalapeño, sour citrus juice, tortilla chips. **17** (gf/df)

**blistered shishito peppers** | whipped chevre, pistachio pesto. **9** (n/v) **happy hour**

**bacon wrapped dates** | stuffed with house-made chorizo, chili oil. **10** (gf/df) **happy hour**  
...add chèvre or blue cheese **2**

**'brava-style' potatoes** | crispy smashed fingerling potatoes, roasted tomato salsa, sambal aioli. **9** (gf/df) **happy hour**

## soup & salads

**soup of the day** | changes daily. please ask your server. **6**

**tortilla soup** | avocado, queso fresco, onion, radish, cilantro. **9** (gf/v) **happy hour**

**farm greens** | onion, cucumber, tomato, sherry vinaigrette, blue cheese, spiked pepitas. **11** (gf/n/v)

**heirloom caprese** | heirloom tomatoes, burrata cheese, pistachio vinaigrette, purslane, basil salt. **14** (gf/v/n)

**watermelon + cucumber** | queso fresco, jalapeño-lime dressing, tajín spice, mint, cilantro, crushed pepitas. **13** (gf/v/n) **happy hour**

**spinach taco salad** | quinoa 'taco meat', esquites, queso fresco, tomato, black beans, avocado, lime crema, crispy whole wheat tortilla. **12** (v)

**\*add ons\***

chicken **4** | shrimp **6** | poached tuna salad **5**

## mains

**luna burger** | grilled onion, cheddar, lettuce, tomato, avocado, pickles, sambal aioli. served with crispy garlic fries or small green salad. **17** (gfo/dfo)

**chicken tostadas** | pollo verde, refried black beans, queso fresco, avocado-lime crema, cabbage slaw. **14** (gfo/dfo)

## street tacos

3 for **13** / 6 for **24** / 9 for **33**

all tacos served with raw onion and cilantro. salsa criolla, chimichurri, piri piri on the side.

**coconut braised pork** (gf) • **al pastor** (gf) • **paprika-garlic shrimp** (gf) • **pollo verde** (gf)

**kale & soyrito** (gf/v) • **charred octopus** (gf) • **red quinoa 'meat'** (gf/v) • **flat iron arrachera** (gf)

**beer battered rockfish** (not gf)

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen or bar. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

(gf) gluten-free (df) dairy-free (v) vegan (o) option (n) contains nuts/seeds

# drinks

## FEATURED COCKTAILS

- daymaker** blanco tequila, melon liqueur, ginger liqueur, citrus, orange flower water, salt, soda. | 12
- cooler heads** tanqueray dry gin, aloe liqueur, cucumber-mint shrub, lime, herbsaint, saline. | 12
- old habits** rye whiskey, toki whisky, peated scotch, amaro, bitters, maple-cold brew, flamed orange. | 15
- speak softly** mezcal, house melon liqueur, stone fruit shrub, jalapeño, lime, tajín. | 15
- yaass queen** lavender re:find vodka, strawberry puree, aperol, house lemon cordial, sour citrus. | 12

## PITCHERS & PUNCHES

- sangría roja** malbec, pisco, root elixirs ginger beer, citrus, fruit juice. | 8 / 24
- fizzy lifting drink** strawberry, mint, vodka, passion fruit liqueur, citrus, pink bubbles. | 11 / 33
- sangría rosita** hibiscus tequila, triple sec, cranberry, strawberry, citrus, mint, cava. | 11 / 33

## WHITE WINE

	half	full	bottle
<b>brut rosé cava</b> juvé & camps nv, spain		11	42
<b>cava</b> castell d'age "anne marie" nv, spain		11	42
<b>grüner veltliner</b> vocal vineyards, santa cruz	7	13	50
<b>rosé</b> stolpman vineyards, grenache, ballard canyon	6	12	46
<b>sauvignon blanc</b> barter & trade, columbia valley, wa	5.5	10	38
<b>alvarinho</b> joão portugal ramos, vinho verde, portugal	5.5	10	38
<b>chardonnay</b> tolosa "no oak," edna valley ava	5.5	11	42
<b>chardonnay</b> deovlet, santa barbara county ava	6.5	13	50

## RED WINE

<b>cabernet franc</b> gaspard, loire valley	7	13	50
<b>pinot noir</b> timbre "super group," santa maria valley ava	6.5	12	46
<b>grenache</b> zinke, organic, santa barbara county ava	6.5	12	46
<b>zinfandel</b> seven oxen, paso robles	7	14	54
<b>red blend</b> brave & maiden "union," santa ynez	6	12	46
<b>tempranillo</b> tinedo "jal," organic, castilla-la mancha, spain	6	12	46
<b>cabernet sauvignon</b> catena, mendoza, spain	5	11	42

## BEER

### 12oz

<b>firestone 805</b> 4.7% abv	5
<b>pranqster belgian golden ale</b> 7.6% abv	7
<b>firestone lager</b> 4.5% abv	5
<b>grapefruit sculpin ipa</b> 7.0% abv	8
<b>lagunitas super cluster iipa</b> 8.0% abv	8

### 16oz

<b>fortunate islands pale wheat ale</b> 5.0% abv	9
<b>pizza port kook double ipa</b> 8.5% abv	10
<b>bruery mischief belgian ale</b> 8.5% abv	12
<b>golden state mighty hops cider</b> 6.9% abv	10
<b>craft on draft</b> ask about our rotating handles	

## NON-ALCOHOLIC

<b>strawberry lemonade</b>	5
<b>orange cream soda</b>	4
<b>pomegranate cucumber-mint soda</b>	6
<b>stone fruit-chile cilantro soda</b>	6
<b>celery-fennel olive soda</b>	6
<b>root elixirs ginger beer</b>	6
<b>root elixirs cucumber-elderflower soda</b>	6

## \$6 HAPPY HOUR

### 3-6pm Daily

- sangría roja • draft beer  
well spirits • house red  
cava • house white

warning: consuming raw eggs may increase your risk of being held in high regard by your bartender

\$20 corkage fee per 750ml bottle / 20% off bottles to go.  
for each 750ml bottle purchased we will waive one corkage fee