

+ luminaria +

restaurant & patio

WEEKEND BRUNCH

Light Bites

Parfait	12	Market Fresh Fruit Plate	12
Berries, House-Made Granola, Greek Yogurt, High Desert Honey		Melons, Pineapple, Fresh Berries	
Market Salad	10	Tortilla Soup	12
Gruet Rose Vinaigrette, Mixed Greens Radish		Grilled Chicken, Avocado, Corn, Cilantro	
Liquid Gold	10	Ahi Tuna Tostada*	16
Butternut and Apple Soup, Maple Cayenne, Pumpkin Seeds, Fresh Apple		Sashimi Grade Ahi Tuna, Apples, Avocado Mousse, Cilantro, Chile Lime Jicama	

Main Selections

All American	22	Caesar Salad	14
Two Farm Fresh Eggs; Ham, Bacon or Sausage, Homestyle Potatoes, Toast,		Parmesan, Anchovy, Garlic Bread Crumbs Add: Grilled Chicken 16, Shrimp 17	
Fish Tacos	14	Chicken Salad	19
Lime Crema, Cabbage, Pico de Gallo, Tortilla Chips and Salsa		Roasted Chicken, Local Feta, Kalamata Olives, Green Chile Greek Dressing, Tomato, Cucumber	
Three Egg Omelet	16	Griddle Burger*	20
Homestyle Potatoes, Toast Choose Three: Onions, Ham Peppers, Chopped Bacon, Green Chile, Spinach, Tomato, Mushrooms; Cheddar, Swiss or Goat Cheese		Green Chile, Cheddar Fondue, Marinated Onion, Shredded Lettuce, Pickle	
Eggs Benedict*	16	Calabacitas Tostada	17
English Muffing, Sautéed Kale, Lemon Hollandaise		Roasted Zucchini, Yellow Squash, Green Chile, Refried Beans, Spanish Rice, Cotija	
Cottage Cheese Pancakes	14		
Ginger Cream, Candied Pecans, Warm Maple Syrup			

Brunch Served 7 a.m. to 2 p.m. Saturday and Sunday
18% gratuity will be added to parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Executive Chef Sean Sinclair