LUNCH

STARTERS
Patio Cured  23
Seasonal Artisanal Meats & Cheeses | Stone Fruit | Juniper Mustard | Toasted Baguette

Mixed Spanish Olives  6
Orange | Rosemary

Pinto Bean Hummus  12
Smoked Green Chile | Queso Fresco | Garlic Oil | Variety of Tostadas

Chilled Pink Shrimp  15
Southwest Cocktail Sauce | Lemon

SOUP & SALAD
Luminaria Tortilla Soup  11
Adobo Roasted Chicken | Avocado | Corn | Cilantro

Plaza Garden Bowl  16
Adobo Marinated Tofu | Roasted Corn | Squash | Black Beans | Avocado | Pico De Gallo
Vegetable Escabeche | Cotija Cheese | Cilantro Tequila Vinaigrette

Assorted Local Farm Lettuces  10
Tajin Spiced Cucumber | Crumbled Goat Cheese | Honey Chipotle Vinaigrette
ADD Grilled Honey Chipotle Chicken Breast 6, BBQ Spiced Salmon Skewer 7,
or 4oz Grilled Beef Flat Iron 10

Santa Fe Chopped Caesar  11
Romaine Lettuce | Rajas Poblanas | Croutons | Shaved Manchego | Chayote Caesar Dressing
ADD Grilled Honey Chipotle Chicken Breast 6, BBQ Spiced Salmon Skewer 7,
or 4oz Grilled Beef Flat Iron 10

FROM THE GRILL
Patio Burger  18
Angus Beef | White Cheddar | Charred Poblano Chimichurri | Butter Lettuce
Roasted Tomato | Black Bean Aioli | Fresh Sesame Bun | Crispy French Fries

Dos Tacos de Pescado  17
Red and Green Marinated Sea Bass | Green Apple Cabbage Slaw
Warm Corn Tortillas | Avocado Crema

Braised Chicken Sandwich  14
Oaxaca Cheese | Chile Aioli | Carrot Cucumber Slaw | Bakery Roll | Housemade Potato Chips

BBQ Grilled Atlantic Salmon  21
Asparagus and Carrot Salad | Honey Lime Vinaigrette | Salsa de Piña

DESSERT
Colombian Chocolate Tart  7
Espresso Caramel | Pecan Graham Cracker Ice Cream

Sorbet Selection  6
Daily House Sorbet | Prosecco Marinated Berries