

+ luminaria +

restaurant & patio

Appetizers

Luminaria's Tortilla Soup	12	Kung Pao Broccoli	12
Roasted Chicken, Avocado, Corn, Cilantro		Crisp Broccoli, Peppers and Onions, Cilantro, Peanuts, Kung Pao Sauce	
Market Salad	11	Liquid Gold	10
Local Greens, Gruet Rose Vinaigrette		Butternut and Apple Soup, Maple Syrup, Pumpkin Seeds, Cayenne, Fresh Apple	

Salads and More

Chicken Salad	19	Crispy Brussels Sprouts	11
Roasted Chicken, Green Chile Greek Dressing, Local Feta, Kalamata Olives, Cucumber and Sunflower		Fried Brussels, Honey Gastrique, Golden Raisins, Toasted Walnuts, Grapes, Red Chile Powder	
Caesar Salad	14	Ahi Tuna Tostada*	16
Parmesan, Garlic Bread Crumbs, Anchovy Add: Roasted Chicken 16		Sashimi Grade Ahi Tuna, Apples, Avocado Mousse, Cilantro, Chile and Lime Seasoning, Jicama	

Sandwiches and Entrées

Grilled Fish Tacos	14
Lime Crema, Cabbage, Pico de Gallo, Tortilla Chips, Salsa	
Carne Asada Tacos	18
Top Sirloin, Cilantro, Charred Tomatillo Crema, Pico de Gallo	
Griddle Burger*	20
Green Chile, Cheddar Fondue, Marinated Onion, Shredded Lettuce Pickle	
Calabacitas Tostadas	17
Roasted Yellow Squash and Zucchini, Refried Beans, Green Chile, Cotija Cheese Lime Crema Slaw	
Pumpkin Risotto	19
Sugar Pumpkin Puree, Toasted Pumpkin Seeds, Parmesan, Sage, Brown Butter, Apple	
Granma Dora's Enchilada Casserole	18
Roasted Chicken, Green Chile, Tucumcari Cheddar Béchamel, Beans and Rice	

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

Executive Chef Sean Sinclair