

# + luminaria +

restaurant & patio

## Appetizers

<b>Luminaria's Tortilla Soup</b>	<b>10</b>	<b>Mussels and Chorizo*</b>	<b>17</b>
Grilled Chicken   Avocado   Corn Cilantro		Mussels in Shell   Spanish Chorizo Chive   Cornbread Batons	
<b>Watermelon Gazpacho</b>	<b>9</b>	<b>Corn Riblets</b>	<b>11</b>
Watermelon   Jalapeño   Cilantro		Sweet Corn   Cotija Cheese Cilantro-Lime Butter	
<b>Blistered Shishito Peppers</b>	<b>12</b>		
Poblano Green Goddess   Feta			

## Salads

Add Chicken 7 | Salmon 8\* | Shrimp 8\*

<b>Santa Fe Chopped Salad</b>	<b>16</b>	<b>New Mexico Wedge</b>	<b>14</b>
Avocado   Farm Greens   Blue Cheese Tomato   Egg   Grilled Chicken   Bacon Tortilla Strips   Chipotle Ranch		Shucked Summer Corn   Avocado Heirloom Tomatoes   Cotija Cheese Scallion   Poblano Green Goddess Dressing	
<b>Plaza Salad</b>	<b>14</b>	<b>Kale and Cabbage</b>	<b>14</b>
Shredded Romaine and Red Cabbage Green Onion   NM Cheddar-Jack Pico de Gallo   Corn   Frito Croutons Cumin-Lime Vinaigrette		Roasted Pears   Marinated Beets Puffed Wild Rice   Chile Pear Vinaigrette	

## Sandwiches

Choice of Simple Greens | House Fries | Tortilla Chips

<b>Chicken Ciabatta</b>	<b>17</b>	<b>Lobster Roll*</b>	<b>19</b>
Natural Breast   Spicy Aioli Avocado Spread   Thick Sliced Tomato Romaine Lettuce   Bacon   Roasted Chile NM Cheddar-Jack   Rustic Ciabatta Roll		Old Bay Mayo   Fine Herbs   Mixed Field Greens   Heirloom Tomato   Toasted Bun	
<b>Southwest Turkey Wrap</b>	<b>17</b>	<b>Avocado Veggie Stack</b>	<b>17</b>
Bacon   Smoked Turkey   Avocado   Swiss Tomato   Lettuce   Chipotle Ranch Dip		Grilled Marinated Portabella Mushrooms Bell Pepper   Red Onion   Green Chile Avocado Spread   Ciabatta Roll	
<b>Fish Tacos*</b>	<b>17</b>	<b>Half-Pound Burger*</b>	<b>17</b>
Lime Crema   Cotija Cheese Shaved Cabbage   Pico de Gallo   Avocado		Choice of Cheese   Tomato   Lettuce Crispy Onion   Pickle   Fano Bakery Bun Add: Fried Egg   Avocado   Green Chile Bacon \$2 each	
<b>Green Chile Grilled Cheese</b>	<b>15</b>		
Munster   Swiss   Pepperjack   Spicy Aioli			

## Entrée

<b>Chicken Enchiladas</b>	<b>24</b>	<b>Pappardelle Verde*</b>	<b>26</b>
Shredded Roasted Chicken Blue & White Corn Tortillas   Green Chile Fire-Roasted Enchilada Sauce   Spanish Rice Local Pinto Beans		Green Chile Pappardelle Pasta Jumbo Shrimp   Charred Corn Heirloom Cherry Tomatoes   Local Parmesan Poblano Cream Sauce	

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

Executive Chef Jason Stewart