

# + luminaria +

restaurant & patio

## Appetizers

<b>King Crab with Potato Gnocchi</b>	16	<b>Street Corn</b>	9
Green Grapes, White Verjus, Beach Mushrooms		Sweet Corn, Cotija Cheese, Cilantro, Lime	
<b>Luminaria's Tortilla Soup</b>	12	<b>Hamachi Crudo</b>	15
Roasted Chicken, Avocado, Corn, Cilantro		Cucumber Aguachiles, Avocado Mousse, Tortilla Chips, Red Onion	
<b>Market Salad</b>	11		
Local Greens, Gruet Rose Vinaigrette			

## Salads and More

<b>Chicken Salad</b>	19	<b>Heirloom Tomato Salad</b>	12
Roasted Chicken, Green Chile Greek Dressing, Local Feta, Kalamata Olives, Cucumber and Sunflower		Fresh Herbs, Local Feta, XO Vinegar Vine Ripe Heirloom Tomatoes	
<b>Caesar Salad</b>	14	<b>Shrimp Tostada</b>	16
Parmesan, Garlic Bread Crumbs, Anchovy		Grilled Chile Lime Shrimp, Avocado Mousse Cilantro, Mango, Sesame Jalapeno	
<b>Add:</b> Roasted Chicken 16 or Shrimp 17			

## Sandwiches and Entrees

<b>Grilled Fish Tacos</b>	14
Lime Crema, Cabbage, Pico de Gallo, Tortilla Chips, Salsa	
<b>Fried Chicken Bahn Mi</b>	18
Buttermilk Fried Chicken Thigh, Nuoc Cham Carrots, Spicy Mayo, Radish	
<b>Griddle Burger</b>	20
Green Chile, Cheddar Fondue, Marinated Onion, Shredded Lettuce Pickle	
<b>Fried Zucchini Sandwich</b>	17
Provolone Cheese, Shredded Lettuce, Heirloom Tomatoes, House Hot Sauce	
<b>Pappardelle</b>	19
Roasted Garlic, Yellow Squash, Shishito Peppers, Parmesan, Fresh Corn Maitake Mushrooms	
<b>Grandma Dora's Enchilada Casserole</b>	18
Roasted Chicken, Green Chile, Tucumcari Cheddar Béchamel, Beans and Rice	

Executive Chef Sean Sinclair

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