

# + luminaria +

restaurant & patio

## Weekend Brunch

### Light Bites

<b>Parfait</b>	12	<b>Market Fresh Fruit Plate</b>	12
Berries, House-Made Granola, Greek Yogurt, High Desert Honey		Melons, Pineapple, Fresh Berries	
<b>Super Charged Smoothie</b>	12	<b>Tortilla Soup</b>	12
Chia Seed, Banana, Strawberry, Honey, Greek Yogurt		Grilled Chicken, Avocado, Corn, Cilantro	
<b>Green Monster Vegan Shake</b>	12	<b>Crab Gnocchi</b>	16
Spinach, Cucumber, Soy Milk, Strawberry, Banana		Green Grapes, White Verjus, King Crab Beach Mushrooms	

## Main Selections

<b>All American</b>	22	<b>Caesar Salad</b>	14
Two Farm Fresh Eggs; Ham, Bacon or Sausage, Homestyle Potatoes, Toast, Juice, Coffee		Parmesan, Anchovy, Garlic Bread Crumbs <b>Add: Grilled Chicken 16, Shrimp 17</b>	
<b>Grilled Fish Tacos</b>	14	<b>Chicken Salad</b>	19
Lime Crema, Cabbage, Pico de Gallo, Tortilla Chips and Salsa		Roasted Chicken, Green Chile Greek Dressing, Local Feta, Kalamata Olives, Cucumber and Sunflower	
<b>Three Egg Omelet</b>	16	<b>Griddle Burger</b>	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	
<b>Eggs Benedict</b>	16	<b>Pappardelle</b>	19
Wolferman's English Muffin, Asparagus, Lemon Hollandaise		Roasted Garlic, Yellow Squash, Shishito Peppers, Parmesan, Fresh Corn Maitake Mushrooms	
<b>Pumpkin Waffles</b>	14		
Ginger Cream, Candied Pecans, Warm Maple Syrup			

Brunch Served 11:00a.m. to 2:00p.m. Saturday and Sunday  
18% gratuity will be added to parties of 6 or more.

Executive Chef Sean Sinclair