

+ luminaria +

restaurant & patio

WEEKEND BRUNCH

Light Bites

Parfait	12	Market Fresh Fruit Plate	12
Berries, House-Made Granola, Greek Yogurt, High Desert Honey		Melons, Pineapple, Fresh Berries	
Supercharged Smoothie	12	Tortilla Soup	10
Chia Seed, Banana, Strawberry, Honey, Greek Yogurt		Grilled Chicken, Avocado, Corn, Cilantro	
Green Monster Vegan Shake	12	Crab Cake	12
Spinach, Cucumber, Soy Milk, Strawberry, Banana		Jicama Slaw, Saffron Aioli, Harissa Drizzle	

Main Selections

All American	22	Red Chile Caesar Salad	
Two Farm Fresh Eggs; Ham, Bacon or Sausage; Homestyle Potatoes, Toast, Juice, Coffee		Parmesan, Tomatoes, Ancho Spiced Croutons, Add: Grilled Chicken 14 , Calamari 16 , Shrimp 17	
Mario's Fish Tacos	14	Santa Fe Chopped Salad	14
Lime Crema, Cabbage, Pico de Gallo, Tortilla Chips and Salsa		Avocado, Farm Greens, Blue Cheese, Tomato, Egg, Grilled Chicken, Bacon, Tortilla Strips, Chipotle Ranch	
Three Egg Omelet	16	Carne Asada	20
Homestyle Potatoes, Toast Choose Three: Onions, Ham, Peppers, Chopped Bacon, Green Chile, Spinach, Tomato, Mushrooms; Cheddar, Swiss or Goat Cheese		Skirt Steak, Home Style Potatoes Two Eggs, Flour Tortillas	
Eggs Benedict	16	Luminaria Brunch Burger	15
Wolferman's English Muffin, Asparagus, Lemon Hollandaise		Artisan Bun, Bacon, Fried Egg, Cheddar Cheese, Fries	
Pumpkin Waffles	14	Lobster Green Chile Mac-n-Cheese	18
Ginger Cream, Candied Pecans, Warm Maple Syrup		Maine Lobster, Four Cheeses, New Mexico Green Chile	

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

Executive Chef Arturo Urreola
Restaurant Manager, Francisco Fabara