LUNCH

STARTERS
Grilled Flatbread  13
Basil Chimichurri | Mozzarella Cheese | Oven Roasted Tomato | Balsamic Red Onions

Garden Guacamole  12
Asada Seasoned Tortilla Chips | Salsa Roja

Grilled Shrimp Quesadilla  14
Blue Corn Tortillas | Oaxaca Cheese | Puréed Black Beans | Bacon | Guacamole

SOUP & SALAD
Luminaria Tortilla Soup  11
Adobo Roasted Chicken | Avocado | Corn | Cilantro

Southwest Chop Salad  16
Napa Cabbage | Garden Greens | Adobo Roasted Mushrooms | Crunchy Quinoa | Pickled Red Onion
Marinated Black Beans | Boiled Egg | BBQ Pepita Ranch

Assorted Local Farm Lettuces  10
Tajín Spiced Cucumber | Crumbled Goat Cheese | Roasted Tomatoes | Honey Lime Vinaigrette
ADD Grilled Honey Chipotle Chicken Breast 6, BBQ Spiced Salmon 7, or 4oz Grilled Beef Flat Iron 10

Santa Fe Chopped Caesar  11
Romaine Lettuce | Rajas Poblanas | Croutons | Shaved Manchego | Chayote Caesar Dressing
ADD Grilled Honey Chipotle Chicken Breast 6, BBQ Spiced Salmon 7, or 4oz Grilled Beef Flat Iron 10

FROM THE GRILL
Patio Burger  18
Angus Beef | White Cheddar | Charred Poblano Chimichurri | Butter Lettuce
Roasted Tomato | Black Bean Aioli | Fresh Sesame Bun | Crispy French Fries

Dos Tacos de Pescado  17
Red and Green Marinated Sea Bass | Cilantro Cabbage Slaw
Warm Corn Tortillas | Avocado Crema

Grilled Chicken Sandwich  14
Oaxaca Cheese | Chile Aioli | Carrot Cucumber Slaw | Bakery Roll | Housemade Potato Chips

Sesame Salmon Poke Bowl  21
Napa Cabbage | Rice Noodles | Green Onion | Basil | Pineapple | Hoisin Peanut Sauce | Miso Aioli

DESSERT
Colombian Chocolate Tart  7
Espresso Caramel | Pecan Graham Cracker Ice Cream

Sorbet Selection  6
Daily House Sorbet | Prosecco Marinated Berries