

+ luminaria +

restaurant & patio

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