

BAR LUNA MENU

TO SHARE

GUACAMOLE – lime tortilla chips **\$12.75**

SALSA TASTING – salsa cruda, cucumber salsa, salsa verde, served with lime tortilla chips **\$12.99**

add guac - \$3.99

AGUACHILE DE CAMARON – poached shrimp, cucumber salsa, lime tortilla chips, cilantro **\$17.99**

CEVICHE – ahi tuna, avocado, onion, jalapeno, cilantro, sesame seeds, lime tortilla chips **\$18.99**

CHEESE QUESADILLA – mozzarella, jalapeno crema, cotija, scallion, radish, pickled jalapeno **\$13.99**

add barbacoa - \$7 add tinga - \$6

FLAUTAS DE POLLO – chicken tinga, mozzarella, cotija, guajillo sauce, jalapeno crema, cabbage slaw **\$16.99**

NACHOS – mozzarella, guacamole, salsa cruda, refried beans, jalapeno crema, jalapeno, cotija, scallion, cilantro **\$19**

add chorizo - \$6 add veggie chorizo - \$4

BABY KALE SALAD – lime cilantro vinagrette, cotija, orange, pickled onions, crispy tortilla **\$16.99**

add 4oz grilled flank - \$10

TACOS

AL PASTOR – white corn tortilla, diced pork shoulder, pineapple salsa, cilantro **\$7.25**

CARNITAS – yellow corn tortilla, confit pork shoulder, avocado salsa, pickled onion, cilantro **\$7.50**

CRISPY CHICKEN – white corn tortilla, marinated chicken thigh, red cabbage slaw, chipotle aioli **\$7.50**

PESCADO – battered rockfish, white corn tortilla, avocado salsa, cucumber salsa, cabbage slaw, salsa cruda, cilantro **\$7.50**

CARNE ASADA – white corn tortilla, grilled flank steak, salsa cruda, avocado salsa, white onion, cilantro **\$8.25**

POLLO AL CARBON – white corn tortilla, grilled chicken thigh, chipotle roja, mango, pickled onion, cilantro **\$7.99**

ISLAND TRUCK – white corn tortilla, marinated flank, red cabbage slaw, chipotle aioli, cotija **\$8.50**

CHORIZO – yellow corn tortilla, ground pork, salsa cruda, white onion, cilantro **\$7.25**

BARBACOA – crispy shell with mozzarella, braised beef, guacamole, cotija, cabbage slaw, jalapeno crema, scallions **\$8.50**

TINGA DE POLLO – crispy shell with mozzarella, braised chicken thigh, mole sauce, guajillo sauce, cabbage slaw, cotija, cilantro **\$7.99**

RAJAS – crispy shell with mozzarella, poblano peppers, salsa roja, cotija, pickled jalapeno, cilantro **\$7.25**

DIABLO – crispy shell with mozzarella, spicy shrimp, guacamole, cilantro **\$8.50**

VEGGIE CHORIZO – crispy shell with mozzarella, marinated tofu, cashews, guacamole, cotija, cabbage slaw, jalapeno crema, scallions **\$7.50**

MAGIC MUSHROOM – crispy shell with mozzarella, mixed mushrooms, blue cheese, crispy shallots, cotija, baby kale, jalapeno **\$8.15**

BURRITOS

10" tortilla filled with rice, beans, mozzarella, & choice of protein. Served with salsa verde, salsa roja, jalapeno crema, guajillo sauce, guacamole, cabbage slaw, scallions, cilantro, cotija

CARNE ASADA - \$21.75 CRISPY CHICKEN - \$20 CHORIZO - \$21.50 RAJAS - \$19.75 CAJUN SHRIMP - \$22.75

ADD EXTRA CHORIZO - \$4

*no substitutions, please inform your server of any allergies or diet restrictions

*18% gratuity will be added automatically for groups of 6 or more

DESSERTS

CHURROS – tossed in cinnamon & sugar, dulce de leche, hibiscus & chocolate ganache, pineapple & pomegranate coulis **\$11.99**

TRES LECHES – rotating berries, dulce de leche, vanilla diplomat, mixed berry gel **\$13.99**

MANGO CUSTARD PIE – candied jalapeno, lime meringue, vanilla diplomat **\$13.99**

HIBISCUS GANACHE – praline cashews, raspberry, candied lime zest (V/GF) **\$13.99**

SIDES

jalapeno crema – **\$1.50**

pickled jalapeno – **\$1.50**

chips – **\$3**

house hot sauce – **\$1.50**

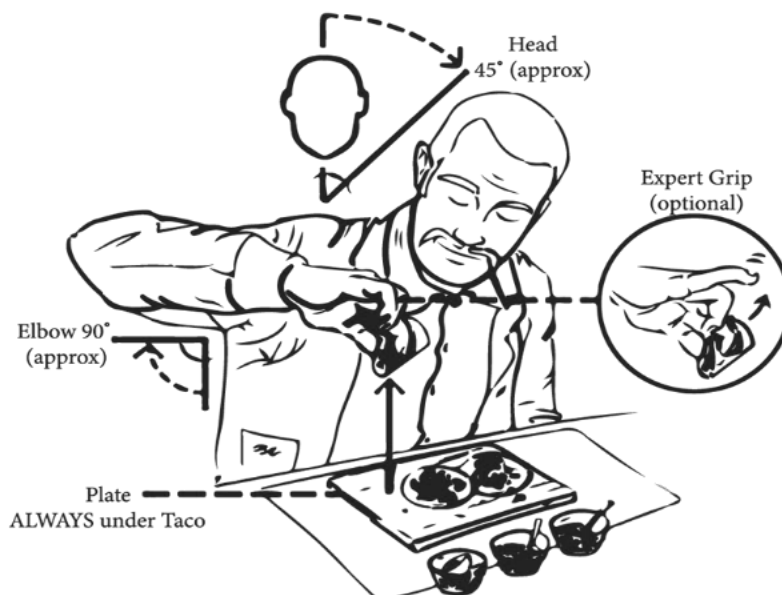
guacamole – **\$3.99**

chipotle aioli – **\$1.00**

salsa cruda – **\$2.50**

beans – **\$3**

HOW TO EAT A TACO LIKE A PRO!



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