

BAR LUNA DRINK MENU

HOUSE COCKTAILS

all cocktails minimum 2oz

LUNA MARGARITA – tequila, cointreau, lime **\$12.99**

make it spicy \$1 make it premium \$4 make it blue \$1

MEZCAL MARGARITA – mezcal, cointreau, lime, simple syrup **\$15.99**

HIBISCUS SOUR – tequila, sweet vermouth, lemon, hibiscus syrup, egg white **\$15.99**

ROSA BLANCO – tequila, almond, cinnamon & rice syrup, grapefruit, vermouth **\$13.99**

OAXACA OLD FASHION – tequila, mezcal, agave syrup, bitters **\$14.99**

MEZCAL PAPERPLANE – mezcal, amaro, aperol, lemon **\$15.99**

BLUE ISLAND ICED TEA (2.5oz) – tequila, rum, vodka, gin, curacao, ginger ale **\$14.99**

ROSE PISCO SOUR – el gobernador, strawberry & mango, egg white, sweet vermouth **\$16.99**

CARAJILLO – licor 43, iced coffee **\$11.99**

CAIPIRINHA – cachaca, smashed limes, simple syrup **\$12.99**

IF YOU FEEL LIKE A CLASSIC COCKTAIL JUST LET US KNOW, WE GOT YOU COVERED!

CEASER, MOSCOW MULE, BOULEVERDIER, MANHATTAN, APEROL SPIRITZ, NEGRONI, NEW YORK SOUR, DARK & STORMY ETC.

MOCKTAILS

LUNA MOCK – infused hibiscus syrup, orange juice **\$7.99**

REDBONE – strawberry, whipped cream, half & half, jalapeno dusting **\$10.99**

ROY ROGERS – pomegranate, rose water, cola, lemon **\$7.99**

HORCHATA – cinnamon & rice syrup, condensed milk **\$8.50**
add coffee \$1

FUN SHOTS

ANY RAIL SHOTS –\$7

BLUE MARGARITA –tequila, curacao, lime **\$10**

MEZCAL/AMARO –orange & tajin **\$11**

LA PINTA –pomegranate tequila, orange **\$12**

TEQUILA AND MEZCAL

RAILS – Plata Cazadores **\$7**, Altos **\$7**, Reposado Cazadores **\$8**, Anejo Cazadores **\$8**

MID RANGE – Plata Casamigos **\$12**, Reposado Casamigos **\$14**

TOP SHELF – Clase azul **\$25**, Don Julio Anejo 1942 **\$26**

MEZCAL – Montelobos **\$10**, Fandango **\$8**

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

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

BEERS AND CIDERS

upgrade your beer to a michelada **\$4**

BOTTLES & CANS

CORONA EXTRA (330ml) - **\$8.50**

MODELO (355ml) - **\$8.75**

NEGRA MODELO (355ml) - **\$8.75**

PACIFICO (355ml) - **\$8.75**

TECATE (473ml) - **\$8.99**

LONETREE DRY CIDER (355ml) - **\$7.99**

LUCKY (355ml) - **\$5.25**

ON TAP - 16oz/\$7.99 10oz/\$5.99

PHILIPS "TILT" LAGER

PHILIPS "FREE RIDE" HAZY IPA

PHILIPS "DINOSOUR STONE FRUIT" SOUR

PHILIPS "BLUE BUCK" PALE ALE

ROTATING BEER - ask your server **\$8.50**

WINES

HOUSE RED(6oz) - ask your server **\$7.50**

HOUSE WHITE(6oz) - ask your server **\$7.50**

"QUAILS' GATE" DRY RIESLING 2021 - **\$49.75** - Okanagan Valley, Canada

"THE BROCK" CHARDONNAY 2018 - **\$54.75** - Niagara Peninsula, Canada

"BABICH" SAUVIGNON BLANC 2022 - **\$47.75** - Marlborough, New Zealand

"STAVE AND STEEL" CABERNET SAUVIGNON 2019 - **\$46.99** - Paso Robles, United States

"PETER LEHMANN" SHIRAZ 2019 - **\$54.75** - Barossa Valley, Australia

"BREAD AND BUTTER" PINOT NOIR 2020 - **\$59.75** - Napa Valley, United States

"CÔTE DES ROSES" ROSE 2020 - **\$58.99** - Languedoc, France

NON-ALCOHOLIC

BUDWISER ZERO - **\$6**

CORONA SUNBREW 0.0 - **\$7**

SOFT DRINKS - **\$3**

JARRITOS - lime, mexican cola, mandarin, mango, fruit punch, grapefruit, guava, pineapple **\$4**

COFFEE - **\$4**

TEA - **\$3**

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