

BAR LUNA

TACO BAR

TO SHARE

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

SALSA TASTING GF **\$13**
salsa cruda, cucumber salsa, salsa verde,
lime tortilla chips **add guac - \$3.50**

AGUACHILE DE CAMARON GF  **\$18**
poached shrimp, cucumber salsa,
lime tortilla chips, cilantro

LUNA CEVICHE **\$19**
ahi tuna, avocado, onion, jalapeno, cilantro,
sesame seeds, lime tortilla chips

CRISPY CHICKEN THIGH GF  **\$15**
house seasoning, honey & arbol,
lime & cilantro slaw, spicy mango sauce

BURRITO BITES **\$14.50**
chorizo, refried beans, mozzarella,
chipotle mayo

NACHO GF **\$19**
mozzarella, guacamole, salsa cruda,
refried beans, jalapeno crema, jalapeno,
cotija, scallion, cilantro
add chorizo...\$6

LUNA FRIES GF **\$9**
house seasoning, chipotle mayo

CHURRO FRIES **\$13**
cilantro & jalapeno seasoning,
sweet poblano mayo

TACOS - \$20

choose any two tacos, comes with
chips & salsa or house salad

upgrade your side: churro fries...\$4

BARBACOA GF
5" crispy shell with mozzarella, braised beef,
guacamole, jalapeno crema, cabbage slaw,
cotija, radish & scallion

CARNITAS GF
5" yellow corn tortilla, confit pork shoulder,
mango & habanero salsa, smashed avocado, pickled
onions

DIABLO
5" crispy shell with mozzarella, sweet & spicy
shrimp, guacamole, cilantro

PESCADO GF
5" white corn tortilla, battered rockfish, mango &
habanero salsa, cabbage slaw

CARNE ASADA 
5" white corn tortilla, grilled sierra steak,
mole seasoning, salsa picante, smashed avocado

POLLO AL CARBON GF 
5" white corn tortilla, grilled chicken thigh,
mango & habanero salsa, pickled onion, cilantro

RAJAS GF V
5" crispy shell with mozzarella, poblano peppers,
salsa roja, cotija, pickled jalapeno, cilantro

MAGIC MUSHROOM V
5" crispy shell with mozzarella, sauteed
mushrooms, blue cheese, cotija, crispy shallots,
frisee, jalapeno

PREMIUM TACOS - \$25 - 3 traditional style tacos, served with refried beans & tostada

BIRRIA GF
braised beef chuck, onion, cilantro, mozzarella, salsa piquante, birria consome

CANASTAS GF
chorizo & potato, onion, cilantro, salsa verde, canasta oil

*no substitutions, please inform your server of any allergies or dietary restrictions
*18% gratuity will be added automatically for groups of 12 or more

BAR LUNA

TACO BAR

MAINS

STEAK & TAMAL *GF*

*grilled denver steak, barbacoa tamal,
roasted squash, ancho & squash puree, cilantro
chimichurri*

\$28

upgrade to 14oz chuck eye steak...\$45

QUARTER ROASTED CHICKEN *GF*

*mole roasted chicken, tlacoyo de pollo,
grilled broccolini, chicken jus*

\$26

half chicken...\$32

SWEET POTATO AL PASTOR *V GF*

*mango mole blanco, ensalada enmolada,
mango & habanero*

\$22

LOADED QUESADILA

*10' flour tortilla, mozzarella, chorizo & rajas,
pickled jalapeno, chipotle mayo, house seasoning*

\$20

make it messy...\$1

ENSALADA DE QUESO FRESCO *GF*

*cured duck breast, mixed greens, grilled frisee,
whipped queso fresco, morita chile dressing,
pumpkin seed crumble, tostada*

\$20

ADD TO MAINS

CHURRO FRIES

\$13

cilantro & jalapeno seasoning, sweet poblano mayo

LUNA FRIES

\$9

house seasoning, chipotle mayo

CHIPS & SALSA *choice of one*

\$6

salsa verde, salsa cruda, or guacamole

GRILLED SHRIMP SKEWER

\$7.50

BURRITOS

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

CARNE ASADA

\$21.75

grilled sierra steak, house hot sauce

CHORIZO

\$21.50

seasoned ground pork

CRISPY CHICKEN

\$20.00

buttermilk marinated chicken thigh, tossed in chipotle roja

RAJAS

\$19.75

sauteed poblano pepper, onion, and corn

CAMARON AL CARBON

\$22.75

morita marinated grilled shrimp

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

**18% gratuity will be added automatically for groups of 12 or more*