



HOUSE COCKTAILS

LUNA MARGARITA 2oz | 13

*blue +1, fruit +1.5, coconut + 2,
mezcal +3, mezcalita +4, premium +5*
cazadores reposado, triple sec. lime

EL FUEGO 2oz | 15

jalapeno&serrano infused reposado tequila, triple sec, cilantro, orange peel, pink peppercorn, lime

HIBISCUS SOUR 1.75oz | 14.75

hibiscus infused blanco tequila, rosso vermouth, jamaica flowers, lemon, egg white

OAXACA OLD FASHION 2oz | 15

cazadores anejo, fandango espadin, blue agave, angostura bitters

CARAJILLO 2oz | 14.50

licor 43, kahlua, cold brew, orange, cinnamon, chocolate bitters

ROSA BLANCO 2oz | 13.5

cazadores blanco, bianco vermouth, rice, almond, cinnamon, grapefruit, lemon, soda

PASSIONFRUIT CAIPIRINHA 2oz | 14

cachaca, passionfruit, lime, orange, soda

MEZCAL PAPERPLANE 2.25oz | 16

montelobos espadin, amaro montenegro, aperol, lime

WOO WOO 2oz | 13

ketel one vodka, peach schnapps, cranberry juice, orange bitters

NON-ALCOHOLIC

HORCHATA | 7.75

vanilla, nutty rice syrup, almond, cinnamon

HIBISCUS LEMONADE | 7.50

jamaica flowers, rose, fizzy lemon

AGUA FRESCA | 8.25

rotating flavour

LUNA ICED TEA | 8.50

earl grey, passionfruit, lime

JARRITOS | 4.5

mexican cola, fruit punch, mango, lime, guava, pineapple, mandarin

SOFT DRINKS | 3.5

pepsi, 7up, gingerale, iced tea, diet pepsi, orange juice, cranberry juice

TEA | 4

earl grey, peppermint, green tea, orange pekoe, english breakfast

CORONA SUNBREW | 7

lime

BEER & MORE

ROTATING LOCAL DRAFT

10oz | 5.25 - 20oz | 9.25

MEXICAN BEERS | 8.50

corona, pacifico, sol, modelo, negra modelo, dos equis

MICHELADA | 13

mango +1

red sauce, tajin, clamato, black pepper, your choice of beer

LUCKY | 5

ROTATING CIDER | 8

HOUSE WINE 6oz | 8

suunday b r u n c h **until 3:30**

EGGS BENEDICT | barbacoa 21, carnitas 20, chorizo 18.5, smashed avocado 16.5 mushroom 18.5
scallion&cheddar biscuit, poached eggs, hollandaise, choice of protein. served w/ potato&salad

HUEVOS RANCHEROS GF | 16

two eggs on yellow corn tortillas w/ choice of chorizo or mushroom and refried beans, avocado, cabbage slaw, pickled jalapenos, salsa roja, cotija and scallion

QUESA-BIRRIA GRILLED CHEESE | 21

barbacoa beef with mozzarella and oaxaca on sourdough bread. served w/ birria broth and salad

CHILAQUILES GF | 14

add tinga +4, add carnitas +6

choice of salsa roja or salsa verde, two eggs served over fried tortillas tossed in your choice of salsa, jalapeno crema, pickled red onion, scallion, cotija

PAPAS BRAVAS GF | 15

add tinga +4, add carnitas +6

two eggs served over fried potatoes tossed in salsa roja, jalapeno crema, pickled red onion, cilantro, cotija

BREAKFAST BURRITO | 16

choice of chorizo or mushroom, scrambled eggs, mozzarella and oaxaca, salsa cruda, potato&salad

h a p p y h o u r

2:00 to 5:00

snacks

SALSA TASTING | 10

add guac +4

salsa verde, salsa serrano, grilled pineapple-mango salsa

CEVICHE | 16

add shrimp +4

ahi tuna, avocado, onion, ponzu, jalapeno, cilantro oil

FRIED CHICKEN THIGH | 14

house seasoning, arbol honey, cabbage slaw, escabeche, chipotle mayo

LUNA FRIES | 9

house seasoning, morita oil, cotija, chipotle mayo

bar

HIBISCUS SOUR | 11

jamaica flowers infused blanco tequila, rosso vermouth, lemon, egg white

ROSA BLANCO | 9.5

cazadores blanco, bianco vermouth, rice, almond, cinnamon, grapefruit, lemon, soda

WOO WOO | 9

ketel one vodka, peach schnapps, cranberry juice

MEXICAN BEERS | 5

corona, pacifico, sol, modelo, negra modelo, dos equis

TACO TUESDAY \$3 off : our regular tacos with your choice of side, join us every Tuesday

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