

# L u n R e D

RESTAURANT · BAR

## LA CENA | dinner

### TAPAS FRÍAS | cold small plates

- raw pacific oysters** | chili-lime granita, sambal cocktail sauce **2.50** each *(gf/df)*
- wild fish ceviche** | coconut milk, red onion, cilantro, sweet potato, lime, jalapeño, corn tortilla chips **14** *(gf/df)*
- avocado-tuna ceviche** | citrus soy sauce, cilantro, sambal oelek, scallion, sesame seed **15** *(gfo/df/n)*
- pumpkin spiced hummus** | roasted winter squash, grilled flatbread **6** *(v/gfo/df/n)* **additional flatbread 2**

### TAPAS CALIENTES | hot small plates

- stuffed piquillo peppers** | herbed goat cheese, parsley oil, red wine reduction, breadcrumbs **8** *(gfo)*
- black bean-rice-sweet potato fritters** | paprika salt, lime crema **7** *(gf/vo)*
- flash fried green beans** | garlic, chili flake, lemon, manchego **6** *(gf)*
- blue crab hushpuppies** | avocado remoulade, slaw **8** *(gf)*
- calamari** | lightly fried, sambal aioli, honey, piquillo pepper, cilantro, lime **13** *(gf)*
- gambas al ajillo** | white shrimp, paprika olive oil, garlic confit, chili flake, herbs, lemon, grilled bread **14** *(gfo/df)*
- bacon wrapped dates** | stuffed with house-made chorizo **7** *(gf/df)*
- lamb meatballs** | walnut romesco **7** *(gf/df/n)*
- recado beef skewers** | potato, recado rojo, scallion **11** *(gf/df)*
- arrachera skirt steak tacos** | chimichurri, lime, pico de gallo, queso fresco **9** *(gf)*

### ENSALADAS | salads

- autumn** | local lettuce, candied delicata squash, chili spiked pepitas, pomegranate seeds, coriander-apple vinaigrette **9** *(gf/df/v/n)*
- waldorf** | butterleaf, apple, celery, blue cheese dressing, rosemary-chili walnuts **10** *(gf/n)*
- chopped** | brussels sprouts, red onion, unripe tomato, scallion, bacon aioli, queso fresco **11** *(gf)*

### RACIONES | large plates

- flatiron steak “carne asada”** | pickled onion, chimichurri, queso fresco, coriander brown rice, black bean sauce **27** *(gf)*
- shellfish suquet** | manila clams, white shrimp, wild fish, flat noodles, saffron-tomato broth, rouille, grilled bread **26**
- pan seared local sablefish** | purple potato-pumpkin gratin, braised leeks, parsley **24**
- crispy potato wrapped sea scallops** | paprika butter sauce, herb salad **26** *(gf)*
- confit turkey leg** | sweet potato puree, autumn greens, savory bread pudding, mole, onion marmalade **22** *(n)*
- cocoa dusted rabbit** | bacon, rich oyster mushroom rice, pumpkin seed cream, brussels sprouts leaves **29** *(gf)*
- berkshire pork short ribs** | applesauce glaze, crushed potatoes, fennel-apple salad, pork jus **22** *(gf)*
- calabaza enchiladas** | sweet onion, spinach, queso fresco, manchego, green tomato salsa, crispy chili chickpeas **19** *(gf)*

*We encourage family style dining. Food may be served as it becomes ready.*

*(v)-vegan (vo)-vegan option available (df)-dairy free (gf)-gluten free (gfo)-gluten free option available (n)-contains nuts and/or seeds*

*Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

## ENTRE | in between

**luna burger** | 8oz natural beef chuck, tomato, lettuce  
roasted onion, cracked pepper brioche bun, house-made  
pickles white cheddar or blue cheese **15** (gfo)

**black bean-quinoa burger** | tomato, lettuce  
roasted onion, cracked pepper brioche bun  
house-made pickles, white cheddar or blue cheese **13** (gfo/vo)

**winter squash flatbread** | pumpkin seed pesto  
oyster mushrooms, onion marmalade **11** (v/df/n)

**lamb meatball flatbread** | chimichurri, queso fresco  
roasted onion, red wine reduction **13**

**baked clam flatbread** | live manila clams  
smoked bacon, white cheddar cheese  
thyme roasted tomato sauce, herbs **12**

## APERITIVOS | snacks

**pan de oro bread** 3 (serves up to 4)  
balsamic reduction / marinated olive oil

**basket of grilled flatbread** 4 (v)

**citrus marinated olives** 5 (gf/v)

**honey-chile-rosemary walnuts** 4 (gf/n)

**pickled market vegetables** 6 (gf/v)

**crispy chili chickpeas** 4 (gf/v)

## VENIR AQUI | come here

### at the bar @ 5pm

SUNDAYS - bourbon, beer and build your own burger

MONDAYS - flatbreads and beer flights

### all day

TUESDAYS - tequilas and tacos

WEDNESDAYS - \$1 oysters

### \$5 happy hour

SUNDAYS - WEDNESDAYS 3pm-6pm

THURSDAYS all day

### live music

THURSDAY/FRIDAY/SATURDAY

from 10pm-midnight

SUNDAYS ON THE PATIO

3-5pm

### weekend brunch

bottomless mimosas and sangria

starting at 9am

## QUESO | cheese

**cheese plates** one|7 three|18 five|25

*please ask your server about our selections below  
local honey, rosemary-chili walnuts and market fruit*

**cypress grove** | eureka

**cowgirl creamery seasonal** | petaluma

**bellwether farms** | petaluma

**alcea rosea** | templeton

**central coast creamery** | paso robles

**farmgirl creamery** | santa margarita

## TABLEROS DE PICNIC | picnic boards

**when in france** | chef's choice of two cheeses  
pork rillettes, peppercorn terrine, pickles, fruit  
honey, mustards, grilled bread **18** (n)

**the spanish table** | jamon serrano, lomo,  
spanish chorizo, manchego, olives, mustards  
piquillo peppers, dried fruit, grilled bread **19**

**harvest moon** | chef's choice of three cheeses  
peppercorn terrine, pork rillettes, spanish chorizo  
jamon serrano, mustards, market fruit, honey  
pickles, rosemary-chili walnuts, grilled bread **30** (n)

## LA FAMILIA | the family

**Owners** | Shanny & Robin Covey

**Executive Chef** | Shaun Behrens

**Sous Chef** | David Gerszewski

**Pastry Chef** | Ian Kleeman

**House Manager** | Hayley Mae

**Assistant Manager** | Paige Rothe & Roberto Covey

**Bar Manager** | Jason Nuss

**Sommelier** | Justin Brody

**Events Director** | Joshua Ashby

*\$15 Corkage Fee per 750mL bottle / Carry-In Dessert Charge \$2 per person*

#lunared [www.lunaredslo.com](http://www.lunaredslo.com)

Luna Red Restaurant 1023 Chorro Street, San Luis Obispo, California 93401 tel:(805)540-5243 fax:(805)540-5256