

# Luna Red

RESTAURANT · BAR

## Late Afternoon

### TAPAS FRÍAS | cold small plates

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

### ENSALADAS | salads

- autumn** | local lettuce, candied delicata squash  
chili spiked pepitas, pomegranate seeds  
coriander-apple vinaigrette **9** (gf/dl/v/n)  
**waldorf** | butterleaf, apple, celery, blue cheese dressing  
rosemary-chili walnuts **10** (gf/n)  
**red quinoa** | kale, citrus, dried fruit, scallion  
olive oil marinated feta cheese, piquillo peppers, cumin **11** (gf)

### COCAS | spanish flatbreads

- winter squash** | pumpkin seed pesto  
oyster mushrooms, onion marmalade **11** (v/dl/n)  
**lamb sausage** | chimichurri, queso fresco  
roasted onion, red wine reduction **13**  
**baked clam** | live manila clams, smoked bacon  
white cheddar cheese, thyme roasted tomato sauce, herbs **12**

### 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)

### 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 brussels sprouts** |  
garlic, chili flake, jamon bits, manchego **7** (gf)  
**blue crab hushpuppies** | avocado remoulade, slaw **8** (gf)  
**gambas al ajillo** | white shrimp, paprika olive oil  
garlic confit, chili flake, herbs, lemon, grilled bread **14** (gfo/dl)  
**bacon wrapped dates** |  
stuffed with house-made chorizo **7** (gf/dl)  
**lamb meatballs** | walnut romesco **7** (gf/dl/n)  
**patatas bravas** | sambal rouille  
citrus-chili marinated olives **8** (gf/dl)  
**berkshire pork short ribs** |  
honey chimichurri glaze, apple-fennel salad **15** (gf)  
**recado beef skewers** | potato, recado rojo, scallion **11** (gf/dl)  
**arrachera skirt steak tacos** |  
chimichurri, citrus criolla, queso fresco **9** (gf)

### APERITIVOS | snacks

- cheese and charcuterie board** | selections change daily  
olives, mustards, market fruit, honey  
rosemary-chili walnuts, grilled bread **19**  
**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 arepas** | citrus criolla **4** (gf)

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

(v)-vegan (vo)-vegan option available (dl)-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.*

# BEBIDAS | drinks

Full lists available for bottles of wine, beers and cocktails. Please ask your server

## CÓCTELES | cocktails

- orchard rendezvous** | bulleit bourbon, apple cider  
grand marnier, clover, lemon juice, bitters **12**
- citrus spiked rum** | ballast point rum, chopped citrus  
farmers' market honey, ginger beer, tea **12**
- blood orange old fashioned** | bulleit rye whiskey  
averna amaro, blood orange liqueur, orange twist **12**
- stealing persephone** | pomegranate vodka, cranberry  
lemon juice, cinnamon, orange flower water **12**
- sloe gin fizz** | tanqueray gin, plymouth sloe gin  
lemon juice, egg white, simple syrup, soda **11**
- tequila verde** | blanco tequila, muddled jalapeño, cilantro  
lime juice, agave nectar, salt and pepper rim **12**
- sangria roja** | market berries, chopped citrus  
malbec, ginger **glass 7 pitcher 25**

## CERVEZA | beer

### craft on draft |

*ask your server about our rotating handles*

- bottellas** | 12oz bottles **5**
- FMB davy brown ale** 6% abv
- FMB 101 kolsch** 4.8% abv
- lagunitas IPA, ca** 6.2% abv
- firestone 805** 4.7% abv
- bottellas grandes** | big bottles
- arrogant bastard** 7.2% abv 22oz **9**
- barrelhouse rye pale ale** 6.1% abv 22oz **11**
- firestone wookey jack IPA** 8.3% abv 22oz **11**
- reef points apple cider** 6.9% abv 22oz **14**
- bruery mischief belgian** 8.5% abv 750ml **15**
- allagash black belgian stout** 7.5% abv 750ml **19**
- green flash seasonal** *ask your server for details* 22oz **11**

## NO ALCOHÓLICO | non alcoholic **5**

- pomegranate mint** | house grenadine, mint  
pomegranate seeds, soda
- berry lemonade** | raspberry, blackberries  
blueberries, agave lemonade
- pear and clove** | muddled asian pear, clove syrup, lemon,  
soda
- apple cider soda** | spiced apple cider, lemon, ginger ale
- cilantro sour** | cilantro, grapefruit, lime, soda

*\$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

## VINO | wine

*half glass / glass*

- laetitia brut cuvee** | n.v. arroyo grande valley **11**
- taltarni "taché" sparkling rosé** |  
2010 south australia/tasmania **10**
- keola rosé** | (*petite sirah-syrah-grenache*) 2013 paso robles  
**4.50/8**
- reichsrat von buhl "jazz" riesling** | 2011 pfalz germany  
**8**
- chasing venus sauvignon blanc** |  
2013 marlborough new zealand **4.50/8**
- sauvion chenin blanc** | 2013 vouvray loire valley france **8**
- palmina pinot grigio** | 2013 santa ynez valley **5/9**
- tangent albariño** | 2013 paragon vineyard edna valley **5/9**
- pomar junction viognier** | 2013 paso robles **5/9**
- sextant chardonnay** | 2013 central coast **5/9**
- trefethen chardonnay** | 2012 oak knoll district napa valley  
**6/12**
- landmark pinot noir** | 2012 san luis obispo/sonoma **6/11**
- tenuta sassoregale sangiovese** | 2012 tuscanly italy **5/9**
- los topos tempranillo** | 2012 paso robles **5.50/10**
- bodegas atteca "honoro vera" grenache** |  
2013 calatayud spain **4.50/8**
- barrel 27 "right hand man" syrah** | 2012 central coast  
**5/9**
- wolff petite sirah** | 2012 edna valley **5.50/10**
- opolo "mountain" zinfandel** | 2012 paso robles **6/11**
- la cosecha** | (*grenache-syrah-mourvedre*) 2011 central coast **5/9**
- navarro "coleccion privada" malbec** |  
2012 mendoza valley argentina **4.50/8**
- daou cabernet sauvignon** | 2013 paso robles **6.50/12**
- chateau guibeau** | (*merlot-cabernet sauvignon-cabernet franc*)  
2009 st. emilion bordeaux france **5.50/10**

## 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