

L u n R e d

RESTAURANT · BAR

LA CENA | dinner

TAPAS FRÍAS | cold small plates

- raw pacific oysters** | chili-lime granita **2.50** each *(gf/df)*
wild fish ceviche | lime, orange, red onion, cilantro
cucumber, 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**

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)*
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/df/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)*

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)*

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/df)*
bacon wrapped dates |
stuffed with house-made chorizo **7** *(gf/df)*
lamb meatballs | walnut romesco **7** *(gf/df/n)*
patatas bravas | sambal rouille
citrus-chili marinated olives **8** *(gf/df)*
berkshire pork short ribs |
honey chimichurri glaze, apple-fennel salad **15** *(gf)*
recado beef skewers | potato, recado rojo, scallion **11** *(gf/df)*
arrachera skirt steak tacos |
chimichurri, citrus criolla, queso fresco **9** *(gf)*

RACIONES | large plates

not available after 10:30pm

- flatiron steak churrasco** | patatas bravas, chimichurri
braised autumn greens, pickled onion, soft corn tortillas **27** *(gf)*
shellfish suquet | manila clams, white shrimp
wild fish, squid, flat noodles, saffron-tomato broth
walnut romesco, grilled bread **26** *(gfo/n)*
crispy potato wrapped sea scallops |
citrus criolla, herb salad **26** *(gf)*
confit turkey thigh | oaxacan mole, braised autumn greens
savory bread pudding, onion marmalade **22** *(n)*
rabbit stew | celery, cider, bacon, garlic, leeks, grilled bread **28**
(gfo)
coconut milk braised pork shoulder |
crushed local sweet and savory potatoes, jamon bits
coconut gravy, brussels sprouts leaves **23** *(gf)*
calabaza enchiladas | sweet onion, spinach
queso fresco, manchego, green tomato salsa
coriander brown rice, cumin black beans **20** *(gf)*

*(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.

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

#lunared www.lunaredslo.com

Luna Red Restaurant 1023 Chorro Street, San Luis Obispo, California 93401
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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 guibeu | (*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

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

Bar Manager | Jason Nuss

Sommelier | Justin Brody

Events Director | Joshua Ashby