

Lun Red

RESTAURANT · BAR

EL ALMUERZO | lunch

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)*

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)*
- calamari** | lightly fried, sambal aioli, honey, piquillo pepper, cilantro, lime **13** *(gf/df)*
- bacon wrapped dates** | stuffed with house-made chorizo **7** *(gf/df)*
- recado beef skewers** | potato, recado rojo, scallion **11** *(gf/df)*
- daily flatbread** | changes daily on the chef's whim **10**

ENSALADAS | salads

- autumn** | local lettuce, candied delicata squash, chili spiked pepitas, pomegranate seeds, coriander-apple vinaigrette **9** *(gf/df/v)*
- waldorf** | apple, celery, blue cheese dressing, rosemary-chili walnuts **10** *(gf)*
- chopped** | brussels sprouts, red onion, unripe tomato, scallion, bacon aioli, queso fresco **11** *(gf/df)*
- add to any salad...pollo asado \$4 / sautéed garlic shrimp or lump blue crab \$6 / skirt steak arrachera \$5*

TORTAS | sandwiches

served with choice of small farm green salad, soup of the day or crispy local potatoes

- luna burger** | 8oz natural beef chuck, tomato, butterleaf, roasted onion, cracked pepper brioche bun
house-made pickles white cheddar or blue cheese **15** *(gfo)*
- black bean-quinoa burger** | tomato, butterleaf, roasted onion, cracked pepper brioche bun
house-made pickles, white cheddar or blue cheese **13** *(gfo/vo)*
- kimchi reuben** | pastrami, melted white cheddar, roasted onion, house made kimchi, sambal aioli, cilantro, griddled bread **14**
- pollo asado blt** | crispy bacon, butterleaf, vine-ripe tomato, avocado, shaved red onion, bacon aioli, toasted bread **15**
- lamb meatball** | butterleaf, mint, cilantro, cucumber, vine-ripe tomato, shaved red onion, walnut romesco, grilled flatbread **14** *(*n)*
- crispy crab fritter** | avocado remoulade, butterleaf, vine-ripe tomato
shaved red onion, house made hot sauce, pickles, grilled lemon, baguette **16**
- turkey confit melt** | butterleaf, onion marmalade, hot pepper, manchego, griddled bread **13** *(gf)*
- pork short rib dip** | applesauce glaze, fennel-apple slaw, baguette, pork jus **13** *(df)*
- roasted autumn vegetable wrap** | pumpkin spice hummus, winter squash, oyster mushrooms
sweet onions, butterleaf, queso fresco, grilled flatbread **13** *(*n)*

*(v)-vegan (vo)-vegan option available (df)-dairy free
(gf)-gluten free (gfo)-gluten free option available*

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.

MAS | more

calabaza enchiladas | sweet onion, spinach, queso fresco, manchego
green tomato salsa, crispy chili chickpeas, cumin black beans **13** (gf)

arrachera skirt steak tacos | chimichurri, scallion, pico de gallo, queso fresco, cumin black beans **12** (gf)

soup and salad | with pan de oro bread **10**

b.y.o. nachos | corn tortilla rounds, cumin black beans, queso fresco, shredded romaine
pico de gallo and your choice of any **two** additions **12** (gf)
raw red onion, avocado, piquillo peppers, hot pepper, spanish olives, kimchi, quinoa taco "meat"
braised pork, smoked bacon, skirt steak arrachera, chorizo
blue cheese, herbed goat cheese, cheddar cheese, chimichurri, lime crema
additional items \$1 each

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)

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**

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)

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

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

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