

## BENEDICTS | arepa benedicts

*crispy venezuelan corn cakes*

*served with crispy herbed potatoes and paprika hollandaise*

**house-made chorizo and manchego** 14 (gf)

**grilled greens and avocado pesto** 12 (gf)

**crispy blue crab cake and tomato** 15 (gf)

## TORTILLAS Y REVUELTOS | three egg omelets and scrambles

*\*served with crispy herbed potatoes*

*white cheddar is included / choice of any **two** fillings*

daily market vegetable, spinach, tomato, sweet onion

raw red onion, avocado, basil, piquillo pepper

crispy oysters, hot pepper, olives, pork cheek

braised pork, smoked bacon, chorizo, blue cheese

goat cheese, cheddar cheese **14** (gf)

*additional items \$1 each*

*egg whites only \$2 blue crab or shrimp \$3*

## PLATOS | breakfast plates

**luna french toast** custard soaked and baked  
house made dried fruit bread, caramelized strawberry  
syrup, mascarpone **12** kids **8** (with whipped cream)

**quinoa waffles** (your choice of any two toppings)

chili-rosemary walnuts, avocado, strawberries

whipped cream, mascarpone, fried chicken

market berries, deep fried eggs, smoked bacon

pork cheek, goat cheese, cheddar cheese **14**

*additional items 2 each*

**two egg breakfast** with your choice of  
smoked bacon or chorizo, crispy herbed potatoes  
market fruit **13** (gf) kids **8**

**fried egg sando** avocado, pastrami, sambal aioli  
tomato, lettuce, crispy onion strings  
cracked pepper-herb roll, crispy herbed potatoes **12**

**sweet onion pupusas** savory el salvadorian  
griddled masa quesadillas filled with  
queso fresco and sweet onions  
cumin black beans, fried eggs, spicy cabbage slaw **12**

**mission steak & eggs** grilled skirt steak  
two "fried" eggs, chimichurri, avocado  
soft white corn tortillas **16**

**pan-fried chilaquiles** corn tortillas, fried eggs  
cilantro, onion, salted radish, hot chili sauce  
queso fresco **12** (gf/vo)

**gallo pinto** cumin black beans, brown rice  
jalapeno, piquillo pepper, onion, cilantro  
fried eggs, avocado, salsa criolla  
white corn tortillas **13** (gf/vo)

**chorizo and egg tacos** soft white corn tortillas  
jalapeno, onion, tomato, cilantro, avocado  
salsa criolla, cumin black beans, queso fresco **12** (gf)

**breakfast flatbread** always with sunny up eggs  
and it changes daily **12**

## A LADO | brunch sides

**smoked bacon** 4

**house made chorizo** 5

**crispy herbed potatoes** 4

**market fruit bowl** 4

**cumin black beans** 2

**avocado** 1.50

**basket of pastries** 4

with butter and jam

*(gf)-gluten free (v)-vegan*

*(vo)-vegan option available*

*(gfo)-gluten free option available*

## BEBIDAS | drinks

*sangria, mimosas, and limosas  
bottomless is 15 per person*

**mimosa** 5/glass 20/pitcher  
or limosa with agave lemonade

**sangria roja** vodka, malbec  
cranberry, ginger, citrus 7

**Michelada** negra modelo, lime  
worcestershire, soy, and hot sauce 6

**kir royale** chambord, sparkling, lemon twist 10

**organic spicy bloody mary** 8

## ARTISANAL | handcrafted 12

**tequila verde** cilantro, jalapeño  
espolon, blanco, lime juice, agave nectar

**southern veranda** bulleit bourbon, lillet blanc  
ceylon black tea, lemon, honey

**le jardin** st. george botanivore gin, cucumber  
dry vermouth, lime, chartreuse

## CLÁSICO | classic 10

**corpse reviver #2** anchor juniper gin,  
grand marnier, lillet blanc, lemon, absinthe rinse

**harvey wallbanger** square one vodka  
orange juice, liqueur galliano l'autentico float

**sloe gin fizz** tanqueray, plymouth sloe gin  
simple syrup, egg white, soda

## ESPUMOSO | sparkling 10

**rosemary 75** aviation gin, lemon juice, rosemary

**bellissima** moscato, aperol, grapefruit  
blood orange liqueur, grenadine splash

**strawberry fields** re:find vodka, strawberry  
lillet rose, hibiscus

## NO ALCOHÓLICO |

non alcoholic 5

**strawberry basil** strawberry puree  
basil, simple syrup, soda

**cucumber mint** cucumber water  
mint, simple syrup, soda

**rosemary lemonade** blueberries, agave lemonade

**cilantro sour** cilantro, grapefruit  
lime, simple syrup, soda

**bottled hibiscus soda** 6  
carbonated and bottled in house

## TÉ Y CAFÉ | tea and coffee

**the secret garden** 4  
*organic and hand blended hot teas*

**coastal peaks coffee** 3  
*locally roasted organic fair trade coffee*

**espresso** 3

**cappuccino or latte** 4

**mocha** 5

## ETCÉTERA | et cetera

**mango ceylon iced tea** 3

**arnold palmer** 4

**sodas** 3

**grapefruit, tomato, or cranberry juice** 3

**fresh squeezed orange juice** 4

**llanllyr organic sparkling water** 6

## CRUDO | raw

**pacific oysters** lemon, bloody mary cocktail sauce  
chili-lime mignonette 2.50 each (gf)

**wild fish ceviche** red onion, cilantro, tomato  
avocado, lime, jalapeño, corn tortilla chips 14 (gf)

**avocado tuna ceviche** citrus soy sauce  
cilantro, sambal chili, onion, sesame 15

**shrimp ceviche** coconut milk, lime, cucumber  
jalapeno, cilantro, red onion, corn tortilla chips 16 (gf)

**ceviche sampler** 20

*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.*

## TAPAS | small plates

**smoked paprika hummus**

marinated olives, grilled flatbread 6 (v)  
*\*additional flatbread 2*

**calamari** lightly fried and tossed in sambal aioli  
honey, piquillo peppers, cilantro and lime 13

**black bean, rice and avocado fritters**  
paprika salt, lime crema 6 (gf/vo)

**local spuds** crispy heirloom potatoes  
marinated olives, sambal aioli 7 (gf/vo)

**chorizo stuffed dates** bacon wrapped 6 (gf)

**stuffed piquillo peppers** herbed goat cheese, basil oil  
red wine reduction, seasoned breadcrumbs 7 (gfo)

**lamb meatballs** walnut romesco 11 (gf)

## ENSALADAS | salads

**farm lettuce** citrus-herb vinaigrette  
red onion, fennel, market vegetables  
rosemary-chili walnuts 8 (gf/v)

**grilled heart of romaine** blue cheese cream  
crostini, balsamic reduction 10 (gfo/vo)

**bacon butter leaf salad** queso fresco  
red onion, avocado, seasoned breadcrumbs  
bacon-sherry vinaigrette, deep fried egg 10

**heirloom tomatoes** pistachio vinaigrette  
basil salt, burrata cheese, purslane 12 (gf)

**summer melon and feta** marinated farmgirl feta  
cherry tomatoes, mint, jalapeno vinaigrette 11 (gf)

*to any salad add...grilled chicken thigh \$5  
sautéed garlic shrimp or blue crab \$6  
skirt steak arrachera \$5*

## TORTAS | sandwiches

*served with choice of farm greens salad,  
soup of the day or crispy potatoes*

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

**quinoa vegetable burger** roasted onion  
aioli, lettuce, tomato, cracked pepper brioche bun  
white cheddar or blue cheese 13 (gfo/vo)

**kimchi reuben** pastrami, melted white cheddar  
roasted onion, sambal aioli, griddled bread 14

**grilled chicken blt** asado marinated chicken thigh  
bacon, lettuce, tomato, onion, aioli, dijon  
toasted wheat bread 15

**grilled ground lamb gyro** lettuce  
tomato, yogurt dressed cucumbers  
onion salad, flatbread wrap 13

**roasted vegetable and olive melt** avocado pesto  
arugula, sheep's milk gouda, pan de oro bread 12