

# Lun Red

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/df)  
**calamari** | lightly fried, sambal aioli, honey, piquillo pepper, cilantro, lime **13** (gf/df)  
**gambas al ajillo** | white shrimp, paprika olive oil, garlic confit, chili flake, herbs, lemon, grilled bread **14** (df)  
**bacon wrapped dates** | stuffed with house-made chorizo **7** (gf/df)  
**lamb meatballs** | walnut romesco **9** (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 spiced pepitas, pomegranate seeds, coriander-apple vinaigrette **9** (gf/df/v/\*n)  
**waldorf** | 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/df)

### RACIONES | large plates

- flatiron steak “carne asada”** | pickled onion, chimichurri, queso fresco, coriander brown rice, black bean sauce **28** (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** (gf/\*n)  
**cocoa dusted rabbit** | bacon, rich oyster mushroom rice, pumpkin seed cream, brussels sprouts leaves **26** (gf/df)  
**berkshire pork short ribs** | applesauce glaze, crushed potatoes, fennel-apple salad, pork jus **21** (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 rilletes, 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 rilletes, 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

*\$1.5 Corkage Fee per 750mL bottle / Carry-In Dessert Charge \$2 per person*

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

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