



## appetizers

fresh salsas, guacamole, warm tortilla chips	9
local award winning tortilla soup smoked chicken, avocado, corn, cilantro	9
buffalo slider, cheddar cheese, chipotle aioli, butter pickles	3 each
pulled pork slider, marble stout guajillo bbq sauce, pepper jack cheese	3 each
wontons, organic pollo real chicken, honey bbq, chayote slaw	9
blue corn fried calamari, jicama slaw, chipotle aioli	13

## salads, sandwiches and entrees

luminaria daily soup and half sandwich ask server for daily selection	12
nachos, black beans, red chile beef or shredded green chile chicken, chile con queso	11
organic pollo real crispy chicken and warm bitter green salad, cranberry coulis, spiced pecans	14
caesar salad, blue corn croutons, shaved dry aged goat cheese	9
add grilled chicken breast	12
add grilled shrimp	15
cobb salad, roasted turkey, bacon, avocado, roaring 40's blue cheese, buttermilk-sage dressing	14
santa fe chopped salad, grilled butternut squash, green beans, black beans, carrots, cilantro, cotija cheese, mustard vinaigrette	10
add grilled chicken breast	13
add grilled shrimp	15
loretto club, roasted turkey, bacon, toasted sourdough, avocado and shaved onions	11
yucatan chicken sandwich, whole wheat bolillo, pepper jack, grilled red onions, sweet potato fries	13
grilled quesadilla - choice of grilled vegetables, green chile chicken or red chile beef, with guacamole, squash salad and salsa fresco	9
grilled beef burger, choice of cheddar, jack or swiss cheese, green chiles, french fries	12
santa fean blt, griddled lobster cake, apple wood smoked bacon, lettuce, tomato, avocado, green chile cheddar roll, chipotle aioli, sweet potato fries, jicama slaw	18
pork adovada flautas, black bean puree, guacamole, squash salad and salsa fresco	13
steak frites, 8 oz flat iron steak, fries, house made green chile a.1. sauce	17
chile crusted shrimp, house made fettuccini, cilantro pesto, organic mushrooms, aged goat cheese	19
grilled shrimp pizza, cotija-oaxaca cheese, roasted cherry tomatoes, cilantro pesto	12
seared alaskan halibut, pomegranate vinaigrette, stewed black beans	16

executive chef brian cooper    executive sous chef matt ostrander    pastry chef andrea clover

*luminaria is proud to be guided by principles of sustainability*

18% service charge added to parties of 8 or more