

ANTOJITOS *Appetizers*

- Tableside Guacamole** Avocado, fresh tomatoes, onion, jalapeño peppers, lime, cilantro 10.95
- Baja Ceviche Clasico** Shrimp & red snapper marinated in fresh squeezed lime and Serrano chile tossed with tomatoes, red onion and cilantro 9.95
- Coktel de Camaron** Mexican-style shrimp cocktail with steamed shrimp, avocado, cucumber, red onion and cilantro in a spicy tomato broth 10.75
- Spicy Calamari** Fried in a light jalapeño-tempura batter served with a spicy avocado sauce 9.95
- Quesadilla a la Plancha** “Hot griddled” flour tortilla filled with jack cheese, roasted poblano peppers, caramelized and nopales served with pico de gallo and poblano crema 9.95
Choice of Chicken | Vegetarian Wild Mushroom
- Smoked Mesquite Chicken Taquitos** Warm avocado-tomatillo sauce, pico de gallo, crema, queso añejo with succulent smoked mesquite chicken 7.95
- Luminarias Nachos** Topped with refried beans, melted jack cheese, guacamole, pico de gallo and sour cream, served on a bed of crispy tortilla chips 9.95
Choice of Grilled Chicken | Carne Asada
- Luminarias Fiesta Platter** Spicy calamari, chunky guacamole, chicken taquitos and grilled chicken quesadilla 16.95

SOPAS *Soups*

- Albondigas Soup** Mexican meatball soup made fresh daily 5.95
- Tortilla Soup** 5.95

ENSALADAS *Salads*

- Add Chicken 6 | Add Salmon 9 | Add Shrimp 12**
- California Mixed Greens** Tomato, red onions, cucumber, served with your choice of dressing 6.95
- Mexican Wedge Salad** Iceberg wedge, chorizo sausage, cherry tomato, queso fresco, chipotle-buttermilk dressing 6.95
- Mexican Caesar** Crisp romaine hearts, house made Caesar dressing and cotija cheese topped with crispy tortilla strips 7.95
- Ensalada de Salmon a la Parrilla** Blackened salmon, crisp romaine hearts, house made mango papaya dressing 15.95

MARISCOS *Seafood*

- Salmon a la Plancha en Pipian Verde** Seared salmon with a green chile sesame sauce, seasonal salsa, mashed potatoes, grilled vegetables 20.95
- Blackened Red Snapper** Topped with baby shrimp, grilled vegetables and Spanish rice 19.95
- Camarones al Mojo de Ajo or a la Diabla** Jumbo shrimp cooked in a roasted garlic-butter sauce with fresh squeezed lime (spicy or mild), grilled vegetables and Spanish rice 20.95
- Huachinango Veracruz** Sautéed snapper topped with Vera Cruz sauce, avocado and jack cheese, served with Spanish rice and fresh vegetables 18.95

BOTANAS *Sides*

- Chiles Toreados** 3.75

Chile Ancho Dusted Fries 3.95

Grilled Vegetables 4.50
- Sweet Fried Plantains** 3.75

Spanish Rice and Refried Beans 3.50

PLATOS TÍPICOS MEXICANOS
Authentic Mexican Dishes

- Beef Enchiladas Rojas** Topped with ancho-guajillo sauce with roasted garlic and cumin, finished with melted jack cheese, served with Spanish rice and refried beans 13.95
- Tacos** Soft or hard shell with fresh made corn tortillas, served with Mexican cowboy beans (frijoles charros) 9.95
- Choice of:**
- Chicken with roasted tomatillo-serrano salsa
 - Carne asada with tomatillo-puya salsa
 - Carnitas with spicy avocado salsa
 - Mushrooms & poblano rajas with tomatillo-puya salsa
- Burritos Mojado** Large flour tortilla filled with your choice of green chile chicken or red chile carne asada, beans, rice and pico de gallo 10.50
- Chile Relleno** Soufflé battered roasted poblano chile, stuffed with jack cheese and lightly fried in a roasted tomato-arbol sauce served with Spanish rice and refried beans 14.95

Mexican Favorites Combination Plates

Served with Spanish rice, refried beans and pico de gallo

- Combo 1** Enchilada | Taco 12.95
- Combo 2** Chile Relleno | Taco 12.95
- Combo 3** Chile Relleno | Enchilada | Taco 15.95

Mexican Favorites Family Platters

Served with Spanish rice and refried beans

- 12 Enchiladas** Red, green or divorciadas
Choice of Cheese | Chicken | Beef 44.95
- 12 Tacos** Served with red, green and spicy guacamole table salsas 34.95
Choice of Chicken | Carne Asada | Carnitas
- 6 Chiles Rellenos** 34.95

PLATOS FUERTES *Entrées*

- Sizzling Fajitas** Served on a cast iron skillet with onions, peppers, tomatoes and nopales with Spanish rice and refried beans
Choice of Grilled Chicken 13.95 | *Carne Asada* 17.95
Grilled Shrimp 18.95
- Carne Asada** All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, Spanish rice, refried beans and warm tortillas 19.95
- Luminarias Chicken** Rolled chicken breast stuffed with a delicious combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco cheese 17.95
- Enchiladas Verdes** Two chicken enchiladas smothered in a tangy fresh roasted tomatillo sauce, topped with melted jack cheese, served with Spanish rice and refried beans 12.95
- Bistec Del Rey** Grilled ribeye steak with roasted red peppers, mushrooms, Spanish rice and refried beans, jalapeño jus 22.95



COCKTAILS

Handcrafted

Burning Mandarin Sweet & Spicy! Absolut Mandrin Vodka, Lemon, Orange and Cranberry Juices with muddled fresh Serrano Peppers served on the rocks or straight up 10

Cucumber Gin Cooler Uncle Val’s Botanical Gin, St. Germain Elderflower, fresh Lime Juice, and Sprite with muddled fresh Cucumber and Mint 9

The Gold Rush Woodford Reserve Bourbon, Honey and fresh Lemon Juice shaken, strained and served over ice 10

Margaritas

Margarita Fresh Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar and fresh Lime Juice served on the rocks 8

Acai Cuervo Gold Tequila, Acai Syrup, fresh Lime Juice and Organic Agave Nectar 9

Dave’s Our founder’s signature Margarita made with 1800 Reposado Tequila, Cointreau, fresh Lime Juice and Grand Marnier 10

CoronaRita Luminarias Margarita topped with a Corona 10

Tamarindo 9

Mango 9

Pomegranate 9

Martinis

Grey Goose Our classic martini made with Grey Goose Vodka, shaken and served chilled, garnished with a Bleu Cheese stuffed Olive 12

Lemon Drop Absolut Citron Vodka, fresh Lemon Juice and Triple Sec served chilled 10

Hibiscus Tito’s Handmade Vodka, Hibiscus Syrup, Organic Agave Nectar, fresh Lime & Lemon juice, muddled fresh Ginger and Cucumber served straight up and chilled 11

Sangrias

Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices and fresh Fruit 8

Roja Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices and fresh Fruit 8

Tropical

Classic Mojito Bacardi Superior Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

Rock Coconut Mojito Bacardi Coconut Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

Wild Berry Mojito Bacardi Superior Rum, Organic Agave Nectar, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum 9

1944 Mai Tai Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices with a float of Myers’s Dark Rum 9

WINE

Sparkling / Champagne

	glass	btl
<i>sweet to most sweet</i>		
Coppola Blanc de Blancs ‘Sofia’, Monterey County		40
William Wycliff Brut, California	6.50	26
<i>dry to most dry</i>		
La Marca Prosecco, Italy		36
Zonin .187ml Split, Prosecco Brut, Veneto, Italy	8	
Korbel .187ml Split, Brut, California	9	

Pinot Grigio

Ecco Domani, delle Venezie, Italy	8	30
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Sauvignon Blanc

Canyon Road, California	6.50	26
Ferrari Carano Fume Blanc, Sonoma County	9.50	36

Chardonnay

Canyon Road, California	6.50	26
Kendall Jackson ‘Vintner’s Reserve’, California	9.50	36

Other White Varietals

<i>sweet to most sweet</i>		
Chateau Ste. Michelle Riesling, Washington	8	30
Beringer White Zinfandel, California	7	26
Mirassou Moscato, California	7.50	28

Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	9	34
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Merlot

Canyon Road, California	6.50	26
St. Francis Vineyards, Sonoma Valley	9.50	36

Cabernet

Canyon Road, California	6.50	26
Robert Mondavi Private Selection, Central Coast	8	30

Other Red Varietals

<i>milder to stronger</i>		
Gnarly Head ‘Old Vine Zin’ Zinfandel, Lodi, California	7.50	28
Apothic Wines ‘Winemaker’s Blend’, California	8	30
Massimo Malbec Mendoza, Argentina	8.50	32

BEER

Bottle

Bud Light 5
Budweiser 5
Coors Light 5
MGD 5
Miller Lite 5
Bohemia 6
Corona 6
Dos Equis Amber 6
Dos Equis Lager 6
Heineken 6
Modelo Especial 6
Negra Modelo 6
Pacifico 6
Victoria 6
Tecate 6

Draft

Bud Light 4.5
Dos Equis Lager 6
Negra Modelo 6
Michelada Add-On 1

Non-Alcoholic

O’Doul’s 4

Bucket of Beer

Domestic 20
Import 25

