



LUMINARIAS

Booze — and — VIEWS

A Collection of Beer,
Wine, Cocktails and Spirits



LUMINARIASRESTAURANT.COM

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STARTERS

Tableside Guacamole Avocado, fresh tomatoes, onion, jalapeño peppers, lime, cilantro 14.95

Baja Ceviche Clasico Marinated in fresh squeezed lime and serrano chile tossed with tomatoes, red onion, cucumber and cilantro
Choice of: Fish 12.95 | Shrimp 12.95 | Combo 15.95

Sopes Three corn cakes topped with refried beans, lettuce, pico de gallo, cotija cheese, sweet pickled onions and spicy avocado salsa
Choice of: Chicken 11.95 | Adobo Steak 14.95 | Carnitas 11.95

Spicy Calamari Fried in a light jalapeño-tempura batter served with chipotle aioli 12.95

Quesadilla a la Plancha “Hot griddled” flour tortilla filled with jack cheese served with pico de gallo, poblano crema and guacamole 10.95
Choice of: Chicken 12.95 | Adobo Steak 14.95
Vegetarian Wild Mushroom 10.95 | Shrimp 15.95

Luminarias Nachos Topped with refried beans, melted jack cheese, guacamole, jalapeño, pico de gallo and poblano crema, served on a bed of crispy tortilla chips
Choice of: Grilled Chicken 11.95 | Adobo Steak 14.95

Luminarias Fiesta Platter Spicy calamari, chunky guacamole, chicken taquitos and grilled chicken quesadilla 23.95

FULL MENU AVAILABLE UPON REQUEST

PREMIUM SPIRITS

BRANDY | COGNAC

E & J Brandy
Hennessy VS
Rémy Martin VSOP

CORDIALS | LIQUEURS

Ancho Reyes	Luxardo
Original and Verde	Peach Schnapps Bols
Bailey's Irish Cream	St. Elder
Campari	Triple Sec Bols
Chambord	Tuaca
Cointreau	
Frangelico	
Grand Marnier	
Kahlúa	

NON-ALCOHOLIC



Red Bull® Energy Drink

RUM

Bacardi Superior
Captain Morgan
Flor de Caña 7 Year
RumHaven Coconut
Zaya Gran Reserva

SCOTCH

Ardbeg 10
Glenlivet 12
Johnny Walker Black
Monkey Shoulder

TEQUILA | MEZCAL

Primario La Niña Mezcal
Camarena Silver
Camarena Reposado
Don Julio Añejo
Don Julio Blanco
Milagro Silver
Patrón Silver

VODKA

Absolut
Absolut Citron
Grey Goose
Hangar One
Ketel One
New Amsterdam
Tito's

WHISKEY | BOURBON

Crown Royal	Evan Williams
Fireball	Bulleit Rye
Cinnamon	Maker's Mark
George Dickel Barrel	Maker's 46
Jack Daniel's	
Jameson	
Seagram's 7	

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Bombay Sapphire
Bombay Sapphire East
Hendrick's
New Amsterdam
Nolet's
St. George

WINE SELECTIONS

WHITE WINE	SPARKLING	gls	btl
	William Wycliff Brut, California	9	34
	Zonin Split, Prosecco Brut, Veneto, Italy	10	
	Korbel Split, Brut, California	11	
	La Marca Prosecco, Italy		32
	PINOT GRIGIO		
	Ecco Domani, delle Venezie, Italy	9	34
	SAUVIGNON BLANC		
	Canyon Road, California	8	30
	Oyster Bay, Marlborough New Zealand	10	38
CHARDONNAY			
Canyon Road, California	8	30	
Kendall Jackson 'Vintner's Reserve', California	10	38	
OTHER WHITE VARIETALS			
Canyon Road, White Zinfandel, California	9	34	
Chateau Ste. Michelle Riesling, Washington	9	34	
Mirassou Moscato, California	9	34	

RED WINE	PINOT NOIR	gls	btl
	Francis Ford Coppola Votre Sante, Sonoma	10	38
	MERLOT		
	Canyon Road, California	8	30
	Silver Palm, Sonoma		38
	CABERNET		
	Canyon Road, California	8	30
	Louis Martini, California	10	38
	OTHER RED VARIETALS		
	Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34	
Edmeades Zinfandel, Mendocino		42	

BE FINE
AND DRINK *Wine*

SPECIALTY COCKTAILS

LOCAL FAVORITES

Paloma Cuervo Gold Tequila, Grapefruit, Lime, Simple Syrup 9

Mangoneada Jose Cuervo, Triple Sec, Lime Juice, Mango, Chamoy 10

Tequila Mule Camarena Silver, Ginger Beer, fresh Lime Juice, Agave Nectar and a splash of Orange Juice 11.95

Luminarias Sunset White Zinfandel, Pineapple Juice, Amsterdam Vodka, Triple Sec, Simple Syrup and a Splash of Strawberry Purée 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

Luminarias Margarita Cazadores Reposado, Lime Juice, Pineapple Juice, Agave and Cucumber muddled with Mint, Tajin on rim 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

IF LIFE GIVES YOU LIMES, MAKE MARGARITAS

BEER

BOTTLE

Bud Light 5
Budweiser 5
Coors Light 5
Miller Lite 5
Bohemia 6
Corona 6
Corona Light 6

Dos Equis Amber 6
Dos Equis Lager 6
Heineken 6
Modelo Especial 6

Negra
Modelo 6
Pacífico 6
Victoria 6
Tecate 6

DRAFT

Modelo Especial 7
Modelo Negra 7
Bud Light 6.50
Shock Top 7
Corona 7
Michelada Add-On 1.50

NON-ALCOHOLIC

Modelo Especial 7

BUCKET OF BEER

Domestic 25
Import 30

WINES, COCKTAILS AND BEER

HAPPY HOUR



SERVED AT THE BAR
MONDAY - FRIDAY



from **4PM** until **7PM**

\$4 SELECT DOMESTIC BEERS

\$5 WELL DRINKS

\$7 SELECT SPECIALTY COCKTAILS & WINES

Pinot Grigio Ecco Domani, delle Venezie, Italy

Chardonnay Kendall Jackson Vintner's Reserve', California

Riesling Chateau Ste. Michelle, Washington

Pinot Noir Francis Ford Coppola Votre Sante, Sonoma

Red Blend Apothic Red, California

Cabernet Sauvignon Louis Martini, California

Seasonal Mule

Sangria Roja

Margarita Fresca

Wild Berry Mojito

Sangria Blanca

Paloma

FOOD SPECIALS

\$3 STREET TACO

(Beef, Chicken, or Pork Carnitas)

**\$7 HOUSE GUACAMOLE
CHICKEN QUESADILLA**

\$8 SELECT APPETIZERS

Nachos (Chicken or Steak)

Luminarias Ceviche