

## ANTOJITOS *Appetizers*

**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

## SOPAS *Soups*

**Tortilla Soup** 6.95

**Soup of the Day** 6.95

## ENSALADAS *Salads*

**Add Chicken 6 | Add Salmon 9 | Add Shrimp 12**

**Mexican Caesar** Crisp romaine hearts, creamy cilantro dressing and cotija cheese topped with crispy tortilla strips 8.95

**Mexican Cobb Salad** Chopped up mixed greens tossed in homemade chipotle ranch dressing, grilled chicken, diced tomatoes, red onions, fresh roasted corn, cotija cheese, sliced avocado, hard-boiled eggs and black beans 15.95

**Tostada Salad** Refried beans, spanish rice, sour cream, pico de gallo, lettuce, guacamole, tossed in a jalapeño and cheese flour tostada with homemade creamy cilantro dressing

Choice of: Grilled Chicken 15.95 | Adobo Steak 16.95  
Salmon or Shrimp 19.95

**Ensalada de Salmon** Blackened salmon, crisp romaine hearts, tossed in our house made sweet chile honey mustard dressing, topped off with mango relish 19.95

## MARISCOS *Seafood*

🍷 **Salmon a la Plancha** Seared salmon with chipotle sauce, mango relish, spanish rice and seasonal vegetables 24.95

🍷 **Enchiladas de Camarones** Shrimp enchiladas with chipotle sauce, accompanied with seasonal vegetables, spanish rice 19.95

🍷 **Camarones al Mojo de Ajo or a la Diabla** 6 Jumbo shrimp cooked in a roasted garlic-butter sauce with fresh squeezed lime (spicy or mild) seasonal vegetables and spanish rice 27.95

## BOTANAS *Sides*

**Chiles Toreados** 3.75 | **Corn Tortillas** 1.50

**Flour Tortillas** 1.50 | **Fresh Avocado** 2.00

**Sour Cream** 1.25 | **Sliced Jalapeños** 1.50

**Guacamole** small 3.95 large 6.95

**Spanish Rice and Refried Beans** 3.50

## PLATOS TÍPICOS MEXICANOS

*Authentic Mexican Dishes*

**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 16.95

**Enchiladas** Served with ancho-guajillo chile sauce, finished with melted jack cheese accompanied with spanish rice & refried pinto beans  
Cheese 13.95 | Shredded Beef 15.95

**Tacos** Soft or hard shell with fresh tortillas, served with refried beans

Choice of:

🍷 Chicken with roasted tomatillo-serrano salsa 11.95

🍷 Adobo steak with tomatillo-puya salsa 14.95

🍷 Carnitas with spicy avocado salsa 11.95

🍷 Mushrooms & poblano rajas with tomatillo-puya salsa 11.95

**Tempura Fish or Shrimp Tacos** Tequila lime, cilantro aioli, mango relish, served with spanish rice and refried beans 17.95

🍷 **Burritos Mojado** Large flour tortilla filled with beans, rice and pico de gallo

Choice of: Grilled Chicken 13.95 | Carnitas 14.95  
Birria 15.95 | Adobo Steak 15.95

🍷 **Chile Relleno** One soufflé battered roasted poblano chiles, stuffed with jack cheese and lightly fried in a roasted tomato-arbol sauce served with spanish rice and refried beans 15.95

### Mexican Favorites Combination Plates

*Served with spanish rice, refried beans and pico de gallo*

**Combo 1 Chicken Enchilada  
Carne Asada Soft Taco** 14.95

**Combo 2 Chile Relleno | Cheese Enchilada  
Carne Asada Soft Taco** 18.95

## PLATOS FUERTES *Entrées*

**Sizzling Fajitas** Served on a cast iron skillet with onions, peppers, tomatoes and nopales, served with spanish rice, refried beans, pico de gallo, guacamole, poblano crema and choice of tortillas

Choice of: Grilled Chicken 19.95 | Adobo Steak 22.95  
Grilled Shrimp 24.95 | Combos of All Three 28.95

**Carne Asada** All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, spanish rice, refried beans and choice of tortillas 23.95

🍷 **Luminarias Chicken** Rolled chicken breast stuffed with a combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco served with spanish rice and seasonal vegetables 20.95

**Chicken Mole** Boneless chicken breast braised in a mole poblano sauce accompanied with spanish rice, refried beans and choice of tortillas 19.95

**Tequila Steak** Grilled ribeye steak with roasted red peppers, mushrooms, seasonal veggies with jalapeño mashed potatoes, topped off with grilled onions 10oz 32.95

**Luminarias Carnitas** Slow cooked pork in its own juice and spices, served with pico de gallo, refried beans, spanish rice and choice of tortillas 19.95

🍷 *Caution Items are Spicy*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## 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

### 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

### 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

### Sangria

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 9

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

## WINE

### Sparkling

	glass	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
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### 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

### Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
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### 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

## 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
Pacifico 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

O'Doul's 4

### Bucket of Beer

Domestic 25
Import 30