

ANTOJITOS *Appetizers*

**Tableside Guacamole** Avocado, fresh tomatoes, onion, jalapeño peppers, lime, cilantro 12.95

**Baja Ceviche Clasico** Shrimp & red snapper marinated in fresh squeezed lime and Serrano chile tossed with tomatoes, red onion and cilantro 11.95

**Coktel de Camaron** Mexican-style shrimp cocktail with steamed shrimp, avocado, cucumber, red onion and cilantro in a spicy tomato broth 11.50

**Spicy Calamari** Fried in a light jalapeño-tempura batter served with chipotle aioli 11.50

**Quesadilla a la Plancha** “Hot griddled” flour tortilla filled with jack cheese, roasted poblano peppers, caramelized onions and nopales served with pico de gallo and poblano crema 11.95  
*Choice of Chicken | Vegetarian Wild Mushroom*

**Luminarias Nachos** Topped with refried beans, melted jack cheese, guacamole, jalapeño, pico de gallo and sour cream, served on a bed of crispy tortilla chips  
*Choice of Grilled Chicken 10.95 | Carne Asada 11.95*

**Luminarias Fiesta Platter** Spicy calamari, chunky guacamole, chicken taquitos and grilled chicken quesadilla 20.95

**Huarache** Fluffy homemade corn tortilla topped with beans, lettuce, cotija cheese, avocado, onion, pico de gallo, cilantro and sour cream, choice of meat 10.95

SOPAS *Soups*

**Tortilla Soup** 6.95

**Soup of the Day** 6.95

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 Caesar** Crisp romaine hearts, house made Caesar dressing and cotija cheese topped with crispy tortilla strips 7.95

**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 14.95

**Ensalada de Salmon a la Parrilla** Blackened salmon, crisp romaine hearts, house made mango papaya dressing 18.95

MARISCOS *Seafood*

**Salmon a la Plancha en Pipian Verde** Seared salmon with a green chile sesame sauce, seasonal salsa, mashed potatoes, grilled vegetables 23.95

**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** Jumbo shrimp cooked in a roasted garlic-butter sauce with fresh squeezed lime (spicy or mild), grilled vegetables and Spanish rice 25.95

BOTANAS *Sides*

**Chiles Toreados** 3.75 | **Spanish Rice and Refried Beans** 3.50 | **Corn Tortillas** 1.50

**Flour Tortillas** 1.50 | **Fresh Avocado** 2.00 | **Sour Cream** 1.25 | **Sliced Jalapenos** 1.50

**Small Guacamole** 3.95 | **Large Guacamole** 6.95

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 14.95

**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 12.95
- Carnitas with spicy avocado salsa 11.95
- Mushrooms & poblano rajas with tomatillo-puya salsa 11.95

**Tempura Fish Tacos** Tequila lime cilantro aioli, mango relish, Spanish rice and beans 16.95

**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*

**Vegetarian Burrito** Jalapeño & cheese flour tortilla filled with portobello mushroom, onions, peppers, cactus, roasted corn, black beans, spanish rice and jack cheese 13.95

**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 13.95**

**Combo 2 Chile Relleno | Cheese Enchilada**  
**Carne Asada Soft Taco 17.95**

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 17.95 | Carne Asada 21.95*  
*Grilled Shrimp 23.95 | Combos of all three 27.95*

**Carne Asada** All natural, thinly sliced, grilled skirt steak served with pico de gallo, guacamole, Spanish rice, refried beans and choice of tortillas 21.95

**Luminarias Chicken** Rolled chicken breast stuffed with a delicious combination of roasted poblano peppers, spinach, sun-dried tomatoes and queso fresco 19.95

**Bistec Del Rey** Grilled ribeye steak with roasted red peppers, mushrooms, seasonal veggies with jalapeño mashed potatoes, topped off with grilled onions 10oz 29.95

COCKTAILS

Local Favorites

- Paloma** Cuervo Gold Tequila, Grapefruit, Lime, Simple Syrup 9
- Mangoneada** Jose Cuervo, Triple Sec, Lime Juice, Mango, Chamoy 10

OLD FLAMES

- Improved Old Fashioned** Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
- Lion’s Tail** Maker’s Mark, All Spice, Clove, Lime 12
- Honey South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Dark & Stormy** Myers’s Dark Rum, Lime, Angostura, Ginger Beer 10
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Margaritas

- Dave’s** Our founder’s signature Margarita made with 1800 Reposado Tequila, Grand Marnier, Cointreau, Lime 12
- Prickly Pear Paloma** Cazadores Blanco, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Cazadores Blanco, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10
- Moscato Margarita** Jose Cuervo Tequila, Lime Juice, Agave, Moscato with a splash of Orange Juice 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 10
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, 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 Myers’s Dark Rum 10

WINE COCKTAILS

- Sangria Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, Fresh Fruit 9
- Sangria Roja** Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, Fresh Fruit 9
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Germain 10

WINE

Sparkling

	glass	btl
William Wycliff Brut, California	8	30
Korbel Split, Brut, California	10	
Zonin Split, Prosecco Brut, Veneto, Italy	9	
La Marca Prosecco, Italy		32

Pinot Grigio

Ecco Domani, delle Venezie, Italy	9	34
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Sauvignon Blanc

Coppola Diamond Collection Yellow Label, Sonoma	9	34
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Chardonnay

Canyon Road, California	8	30
Kendall Jackson ‘Vintner’s Reserve’, California	10	38

Other White Varietals

Beringer White Zinfandel, California	8	30
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
St. Francis Vineyards, Sonoma Valley	10	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
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38

BEER

Bottle

- Bud Light 5
- Budweiser 5
- Coors Light 5
- MGD 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 6
- Modelo Negra 6
- Bud Light 5
- Shock Top 6
- Corona 6
- Michelada Add-On 1

Non-Alcoholic

- O’Doul’s 4

Bucket of Beer

- Domestic 20
- Import 25