



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 12.95  
Carnitas 11.95

 **Spicy Calamari** Fried in a light jalapeño-tempura batter served with chipotle aioli 11.95

 **Luminarias Buffalo Wings** Tossed in chile powder and habanero guava sauce, with chipotle ranch 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 12.95  
Shrimp 15.95

**Luminarias Fiesta Platter** Spicy calamari, chunky guacamole, chicken taquitos and grilled chicken quesadilla 22.95

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

 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.

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 15.95


**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 13.95

 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** 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, 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 22.95

 **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

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

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
- Penicillin** Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13
- South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, Chilled 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
- 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 Zaya Gran Reserva 11
- Jala’piña’ Colada** RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeño, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 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 20
- Import 25