

Appetizers

Mexican Street Corn \$7

Sweet corn off the cob topped w/ cilantro mayo, queso Fresco and spices

Meatballs \$8

Homemade ground beef meatballs baked on tomato sauce

Tostones \$9

Fried green plantains topped w/ slaw, avocado and queso Fresco

Guacamole Fritters \$7

Lightly breaded fried guacamole-bacon spheres

Luna Caviar \$9

Homemade dip mixture of black beans, black eyed peas, sweet corn, cilantro, bell peppers & purple onions.

Tres \$13

Luna caviar, cheese dip and guacamole served w/ corn tortilla chips

Tuna Tartare \$13

Ahi tuna tossed in olive oil, soy sauce, cilantro and green onions topped w/ our home made guacamole

Salads

Luna Salad

Spring mix tossed in our luna caviar (black beans, black eye peas, sweet corn, cilantro, bell peppers, purple onions & red wine vinaigrette) served on a tomato-basil flour tortilla basket garnished w/ avocado slices and chipotle ranch. (Grilled chicken **\$15** • Grilled salmon **\$16**)

Seared Ahi Tuna Salad \$17

Ahi tuna served on a bed of spring mix tossed w/ our homemade red wine vinaigrette, avocado slices and a spear of asparagus

Fajita Salad

Spring mix topped w/ our grilled veggies, your choice of protein, Chihuahua cheese &, pico de gallo. (Chicken **\$16** • Steak **\$17** • Mix **\$18**)

Sides \$5

Fried plantains • Yuca • Jasmin Rice
Asparagus • Handcut Fries

Mains

Pabellon \$16

Slow cooked shredded beef, Jasmin rice, seasoned black beans & ripe plantains

Cachapa

Sweet corn pancakes stuffed w/ cheese and drizzled with crema **\$12**
(Add shredded beef or roasted pork or meatballs or shredded chicken) **\$16**

Chicken Quesadilla \$12

12" Tomato-basil flour tortilla shell filled w/ shredded chicken, Chihuahua cheese served w/ garlic fries

Nachos \$13

Corn chips topped w/ Chihuahua cheese, cheese dip, pico de gallo and crema (shredded chicken/shredded beef/roasted pork/mix)

Fajitas

Sizzling skillet of grilled veggies mix with your choice of protein (served w/ Chihuahua cheese, pico de gallo and sour cream.
(Chicken **\$16** • Steak **\$17** • Shrimp **\$18**)

Tostones

Fried green plantains topped with your choices of:

Black Beans \$12

Slaw, black beans, guacamole, pico de gallo and queso Fresco

Roasted Pork \$14

Slaw, roasted pork, cilantro-mayo and Manchego cheese

Shredded Chicken \$14

Slaw, shredded chicken and queso Fresco

Shredded Beef \$14

Slaw, shredded beef and queso Fresco

Chicken Salad \$14

Chicken salad, bacon, avocado and queso Fresco

Arepa

Grilled cornmeal patties stuffed with your choices of:

Cheese **\$7**

Black Beans **\$7**

Roasted Pork **\$8**

Shredded Beef **\$8**

Shredded Chicken **\$8**

Chicken Salad and Avocado **\$8**

Mix **\$9**

(combination of any two)

Tacos

Black Bean \$3.75

Slow cooked black beans, Chihuahua cheese and pico de gallo

Regular \$3.75

Hard shell taco, ground beef, Chihuahua cheese, lettuce, pico de gallo and sour cream

Asado \$4.50

Slow roast Eye Round and Chihuahua cheese

Cuban \$4.50

Roasted pork shoulder, cilantro mayo, dill pickles and Manchego cheese

Club \$4.50

Grilled chicken, bacon, chipotle ranch, Chihuahua cheese and a slice of avocado

Shredded Beef \$4.50

Shredded flank steak, queso Fresco and pico de gallo

Fish \$5

Fried tilapia fillet, slaw, cilantro-mayo and avocado

Shrimp \$5

Grilled shrimp, Luna Caviar, bacon, avocado and chipotle ranch

Chicken Tostada \$5

Corn tortilla topped w/ black beans, shredded chicken, pico de gallo, avocado, queso Fresco and crema

Sandwiches

(All sandwiches come w/ your choice of french fries or fried yuca)

Luna Burger \$14

Marinated ground beef patty, bacon, Chihuahua cheese, fried egg and avocado

Arepa Burger \$14

Arepa (grilled or fried), marinated ground beef patty, bacon, Chihuahua cheese, fried egg and avocados

Cuban Sandwich \$14

Roasted pork, pickles, cilantro-mayo, Manchego cheese



Signature Drinks

Sweet “D” \$9

(A West Virginia original) Dulce Vida Blanco Tequila, Peach Schnapps and cranberry juice

Cuban Mule \$9

Bacardi Silver, fresh lime juice and ginger beer

Drug Mule \$9

Dulce Vida Blanco Tequila, fresh lime juice and ginger beer

420 Old Fashion \$9

Dr, stoner’s Smoky Herb whiskey, splash of oj and maraschino cherry

Mojito \$9

Bacardi Silver, fresh limes and mint leaves (Lime or raspberry or passion fruit)

Five Dollar Margarita \$5

Dulce Vida grapefruit tequila and tonic water

Lunarita \$9

Hornitos Plata, Grand Marnier, agave, fresh limes and orange juice

Morena \$9

Infused jalapeño - Hornitos Plata Tequila, Grand Marnier, agave, fresh limes, orange juice and roasted/charred jalapeño peppers

Spicymelon Margarita \$9

Infused Jalapeño Hornitos Plata Tequila, Grand Marnier, agave, fresh lime juice and watermelon juice

Bloody Luna \$9

Vegetable infused Tito’s Vodka

Spirits

Vodka

Tito’s / Ketel One /Grey Goose

Gin

Bombay Sapphire / Tanqueray / Beefeater

Tequila

Espolon (Blanco) / Teremana (Blanco) / Altos (Blanco)
Dulce Vida Tequila (Blanco or Grapefruit) / Hornitos Plata
Corralejo Reposado / Tres Generaciones Añejo / Don Julio 1942

Rum

Bacardi / Captain Morgan / Pampero Aniversario / Diplomatico

Whiskey and Bourbons

Jim Beam / Dr, stoner’s Smoky Herb / Jack Daniels / Gentlemen Jack
Maker’s Mark / Knob Creek / Bulleit / Woodford Reserve / Jameson / Bushmills

Scotch

Dewar’s / Johnnie Walker Black Label / Chivas Regal

Single Malt

Glenfiddich 12yrs. / Glenlivet 12yrs. / Mccallan 12yrs.

Drinks \$2

Pepsi
Diet Pepsi
Dr. Pepper
Diet Dr. Pepper
Sierra Mist
Limonade

Jarritos \$3
Malta Polar \$3
(light carbonated malt beverage)
Topo Chico \$4
Red Bull \$4

Beers

\$3
Bud Light
Miller Lite
Coors Light
Michelob Ultra

\$4
Truly
Corona
Corona Light
Modelo Especial
Negra Modelo
Pacifico
Victoria

\$6
Trim Tab IPA
Good People IPA
Good People Muchacho
Cahaba Blonde

Desserts

Myer’s Dark Rum Flan \$8

White Chocolate Mousse \$8

Fruit Cachapa \$9

Sweet corn pancake stuffed with cream cheese, strawberries and raspberries garnished with chocolate syrup

“The Tower of Churros” \$9

Sugar-Cinnamon sticks topped with whip cream and chocolate syrup

