

APPETIZERS

Mexican Street Corn \$6

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

Meatballs \$7

Homemade ground beef meatballs baked on tomato sauce

Tostones \$8

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

Guacamole Fritters \$6

Lightly breaded fried guacamole-bacon spheres

Luna Caviar \$8

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

Tres \$12

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

Tuna Tartare \$12

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

SALADS

House Salad \$8

Spring mix tossed in our luna caviar (black beans, black eye peas, sweet corn, cilantro, bell peppers, purple onions & red wine vinaigrette)

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 \$12 • grilled salmon \$14)**

Seared Ahi Tuna Salad \$14

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

Sides \$4

Fried plantains • Yuca • Jasmin Rice
Asparagus • Handcut Fries • Spinach

MAINS

Pabellon \$15

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

Cachapa

Sweet corn pancakes stuffed w/ cheese and drizzled with crema \$10
(Add shredded beef or roasted pork or meatballs or shredded chicken) \$14

Chicken Quesadilla \$12

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

Nachos \$12

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

TACOS

Black bean \$3.75

Slow cooked black beans, Chihuahua cheese and pico de gallo

Guacamole \$3.75

Hard shell taco w/ our homemade guacamole and Chihuahua cheese

Regular \$3.75

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

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 \$4.50

Fried tilapia fillet, slaw, cilantro-mayo and avocado

Chicken Tostada \$5

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

TOSTONES

Fried green plantains topped with your choices of:

Black Beans \$10

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

Roasted Pork \$12

Slaw, roasted pork, cilantro-mayo and Manchego cheese

Shredded Chicken \$12

Slaw, shredded chicken and queso Fresco

Shredded Beef \$12

Slaw, shredded beef and queso Fresco

Chicken Salad \$12

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 (combination of any two) \$9

SANDWICHES

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

Luna Burger \$12

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

Arepa Burger \$12

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

Cuban Sandwich \$12

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

Dulce Vida Tequila
(Blanco or Grapefruit)
Hornitos Plata / Corralejo Reposado / Tres Generaciones Añejo

Rum

Bacardi / Captain Morgan / Pampero Aniversario / Diplomatico / Campesino / Hechicera

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.

WINE

Glass \$7 • Bottle \$14

WHITE

Radio Boca Verdejo (Spain)
Radio Boca Rose (Spain)
Prosecco

RED

Trivento Cabernet (Argentina)
Radio Boca Tempranillo (Spain)
Portillo Malbec (Argentina)
7 Moons red blend (USA)

DRINKS \$2

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

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

Jarritos \$3

Malta Polar \$3
(light carbonated malt beverage)

DESSERTS

Myer's Dark Rum Flan \$6

Fruit Cachapa \$8

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

"The Tower of Churros" \$8

Sugar-Cinnamon sticks topped with whip cream and chocolate syrup

