

APERITIVOS *Appetizers***Tableside Guacamole** Avocado, fresh tomatoes, onion, jalapeño peppers, lime, cilantro 14**Baja Ceviche Clasico** Fish or shrimp marinated in fresh squeezed lime and serrano chile tossed with tomatoes, red onion, cucumber and cilantro 14 *Combo 18***Grilled Quesadilla** Grilled flour tortilla filled with queso Oaxaca, caramelized onions, served with grilled cactus and pico de gallo 11 *Grilled Chicken 13 | Braised Short Ribs 15***Queso Fundido** Melted Oaxaca cheeses, roasted poblano chiles and green onions, served with corn tortillas and salsa verde 13🍷 **Spicy Calamari** Fried in a light jalapeño-tempura batter served with chipotle aioli 14**Luminarias Fiesta Platter** Spicy calamari, chunky guacamole, chicken taquitos and grilled chicken quesadilla 25**SOPAS** *Soups***Tortilla Soup** 7**Soup of the Day** 7**ENSALADAS** *Salads***Mexican Caesar** Crisp romaine hearts, creamy cilantro dressing and cotija cheese topped with crispy tortilla strips 12**Spinach Quinoa Salad** Spinach, quinoa, black beans, cilantro, avocado, orange wedges, tomatoes, roasted corn with lime dressing 15**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 12**Add to Salad** *Chicken 7 | Adobo Steak, Salmon or Shrimp 9***CORTES DE CARNES** *Steaks***Filet Mignon en Su Jugo** Marinated in fresh herbs and seared, served with garlic mashed potatoes and wilted spinach 40**Ribeye a la Tequila** Grilled ribeye steak with roasted peppers, mushrooms, seasonal vegetables and garlic mashed potatoes 33**Carne Asada** All Natural grilled skirt steak, pico de gallo, guacamole, served with corn tortillas (flour upon request), Spanish rice and refried beans 25**New York Steak a la Mexicana** Marinated in fresh herbs and grilled, served with garlic mashed potatoes and seasonal vegetables 28**ESPECIALIDADES DE LA CASA** *Entrées***Mar y Tierra** (for Two) Salmon, shrimp, carne asada, chicken, chorizo, grilled nopales, green grilled onions, cheese and roasted serrano chiles, served with green salsa and choice of corn or flour tortillas 50**Braised Short Ribs al Guajillo** Guajillo adobo sauce, served with roasted garlic mashed potatoes and seasonal vegetables 31**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 20 | Adobo Steak 23 | Grilled Shrimp 25 | Combo 29***Chicken Pipian** Braised in pipian, served with rice and asparagus 25**Chicken Mole** Braised chicken in a Poblano mole sauce, accompanied with Spanish rice, refried beans and choice of tortillas 21**Luminarias Carnitas** Slow cooked pork in its own juice and spices, served with pico de gallo, refried beans, Spanish rice and choice of tortillas 20🍷 **Salmon a la Plancha** Seared salmon with chipotle sauce, mango relish, Spanish rice and seasonal vegetables 25**La Paz Shrimp** Ancho chile honey glazed shrimp, garlic mashed potatoes and asparagus 30**Fish Tacos Al Pastor** Marinated in chili, achiote, pineapple and spices with pineapple pico de gallo, grilled nopales salad, served with a red chile sauce 20🍷 **Chile Relleno** Two 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 18**Enchiladas** Three enchiladas topped with melted jack cheese, served with Spanish rice and refried beans. Choice of mole, ancho-guajillo sauce or fresh roasted tomatillo sauce*Cheese 16 | Shredded Chicken 18 | Shredded Beef 19 | Shrimp 23***Tacos** Soft or hard shell tortillas, served with Spanish rice and refried beans*Chicken 16 | Adobo Steak 20 | Carnitas 17 | Mushrooms & Poblano Rajas 16***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 | **Cheese** 1.50 | **Pico de Gallo** 1.25*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.*🍷 **Caution Items are Spicy****Mexican Favorites Combination Plates***Served with Spanish rice, refried beans and pico de gallo***Combo 1 Chicken Enchilada****Carne Asada Soft Taco** 15**Combo 2 Chile Relleno | Cheese Enchilada****Carne Asada Soft Taco** 19

COCKTAILS

Local Favorites

Paloma House Tequila, Grapefruit, Lime, Simple Syrup 9

Mangoneada House Tequila, Triple Sec, Lime Juice, Mango, Chamoy 10

Tequila Mule Milagro, Ginger Beer, fresh Lime Juice, Agave Nectar and a splash of Orange Juice 12

Luminarias Sunset White Zinfandel, Pineapple Juice, New Amsterdam Vodka, Triple Sec, Simple Syrup and a Splash of Strawberry Purée 10

Tried & True

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

PLC "Pretty Little Cocktail" (not ordering this will give you FOMO) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

Margaritas

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

Some Like it Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 10

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 Flor de Caña 7 Year Rum 11

Sangria

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

Hold The Alcohol

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

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

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|-----------------------------------|---|----|
| Ecco Domani, delle Venezie, Italy | 9 | 34 |
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Sauvignon Blanc

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| Canyon Road, California | 8 | 30 |
| Oyster Bay, Marlborough New Zealand | 10 | 38 |

Chardonnay

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|-------------------------------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Kendall Jackson 'Vintner's Reserve', California | 10 | 38 |

Other White Varietals

| | | |
|------------------------------------------|---|----|
| Canyon Road, White Zinfandel, California | 9 | 34 |
| Kung Fu Girl, Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |

Pinot Noir

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|------------------------------------------|----|----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
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Merlot

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| Canyon Road, California | 8 | 30 |
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Cabernet

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|---------------------------|----|----|
| Canyon Road, California | 8 | 30 |
| Louis Martini, California | 10 | 38 |

Other Red Varietals

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|-----------------------------------------------|---|----|
| 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

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| Modelo Especial | 7 |
| Modelo Negra | 7 |
| Bud Light | 6.50 |
| Shock Top | 7 |
| Corona | 7 |
| Michelada Add-On | 1.50 |
| Non-Alcoholic | |
| Heineken 0.0 | 6 |
| Bucket of Beer | |
| Domestic | 25 |
| Import | 30 |