



LUMINARIAS

# Booze — and — VIEWS

A Collection of Beer,  
Wine, Cocktails and Spirits



LUMINARIASRESTAURANT.COM

 LUMINARIASRESTAURANT

 LUMINARIASEATS

# HAPPY HOUR



SERVED AT THE BAR  
MONDAY - FRIDAY



from **4PM** until **7PM**

**\$4 SELECT DOMESTIC BEERS**

**\$5 WELL DRINKS**

**\$7 SELECT SPECIALTY COCKTAILS & WINES**

**Pinot Grigio** Ecco Domani, delle Venezie, Italy

**Chardonnay** Kendall Jackson Vintner's Reserve', California

**Riesling** Kung Fu Girl, Washington

**Pinot Noir** Francis Ford Coppola Votre Sante, Sonoma

**Red Blend** Apothic Red, California

**Cabernet Sauvignon** Louis Martini, California

**Seasonal Mule**

**Sangria Roja**

**Margarita Fresca**

**Wild Berry Mojito**

**Sangria Blanca**

**Paloma**

## FOOD SPECIALS

**\$3 STREET TACO**

(Beef, Chicken, or Pork Carnitas)

**\$7 HOUSE GUACAMOLE  
CHICKEN QUESADILLA**

**\$8 NACHOS** (Chicken or Steak)  
**LUMINARIAS CEVICHE**

# APERITIVOS APPETIZERS

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

**Baja Ceviche Clasico** Fish or shrimp marinated in fresh squeezed lime and serrano chile tossed with tomatoes, red onion, cucumber and cilantro

**Grilled Quesadilla** Oaxaca cheese, caramelized onions, served with grilled cactus and pico de gallo

**Queso Fundido** Melted Oaxaca cheese, roasted poblano chiles and green onions, served with corn tortillas and salsa verde

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

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

**FULL MENU AVAILABLE UPON REQUEST**

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# WINE SELECTIONS

## WHITE WINE

### SPARKLING

	gls	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
Kung Fu Girl, Riesling, Washington	9	34
Mirassou Moscato, California	9	34

## RED WINE

### PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
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### MERLOT

Canyon Road, California	8	30
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### 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

BE FINE  
AND DRINK *Wine*

# SPECIALTY 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 Puree 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

### 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

### HOLD THE ALCOHOL

**Strawberry Dreamin'** Lemonade with Candied Strawberries and Mint Aroma 8

### 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

### 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

IF LIFE GIVES YOU LIMES, MAKE MARGARITAS

## BEER

### BOTTLE

Bud Light 5	Dos Equis	Negra
Budweiser 5	Amber 6	Modelo 6
Coors Light 5	Dos Equis	Pacifico 6
Miller Lite 5	Lager 6	Victoria 6
Bohemia 6	Heineken 6	Tecate 6
Corona 6	Modelo	
Corona Light 6	Especial 6	

### DRAFT

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

WINES, COCKTAILS AND BEER

# PREMIUM SPIRITS

## BRANDY | COGNAC

E & J Brandy

Hennessy VS

Rémy Martin VSOP

## CORDIALS | LIQUEURS

Ancho Reyes Original

Bailey's Irish Cream

Campari

Chambord

Cointreau

Frangelico

Grand Marnier

Kahlúa

Luxardo

Peach Schnapps Bols

St. Elder

Triple Sec Bols

Pama

## TEQUILA | MEZCAL

Don Julio Añejo

Don Julio Blanco

Illegal Mezcal

Milagro Reposado

Milagro Silver

Patrón Silver

## VODKA

ABSOLUT

ABSOLUT Elyx

Grey Goose

Ketel One

New Amsterdam

Tito's

## NON-ALCOHOLIC



Red Bull® Energy Drink

## RUM

Bacardi Superior

Captain Morgan

Flor de Caña 7 Year

Malibu

## SCOTCH

Glenlivet 12

Hibiki

Johnny Walker Black

Monkey Shoulder

## WHISKEY | BOURBON

Crown Royal

Fireball Cinnamon

Jack Daniel's

Jameson

Seagram's 7

Wild Turkey

Bulleit Rye

Jim Beam

Maker's Mark

## GIN

Bombay Sapphire

Hendrick's

New Amsterdam

Tanqueray