

— STELLA LUNA —

BURGERS & SANDWICHES

All Sandwiches & Burgers come with one side listed below. Substitute for side salad +\$3

ROASTED VEGETABLE SAMMY ^{GFO, VO}	17.95
Toasted focaccia, roasted squash, zucchini, bell pepper, tomatoes with avocado ranch & goat cheese	
GRILLED STEAK ^{GFO}	22.95
Marinated steak, smoked gouda, crispy leeks and bermuda red onion on toasted focaccia topped with a fried egg and lettuce. Served with a side of creamy horseradish sauce	
RAW VEGETABLE ^{GFO, VEGAN}	16.95
Fresh cucumber, crispy lettuce, heirloom tomato, avocado, red onion, dill pickle, and microgreens on toasted focaccia	
BACON, LETTUCE, TOMATO ^{GFO}	15.95
Toasted focaccia, stacked with crispy lettuce, house cured bacon, and heirloom tomatoes <i>Suggested ad ons: avocado, cheese, caramelized onions</i>	
GRILLED CHEESE	13.95
Toasted focaccia piled high with gooey melted cheddar & mozzarella cheese <i>Suggested ad ons: tomato, bacon, caramelized onions, mushrooms</i>	
CRISPY CHICKEN STRIP SANDWICH	18.95
Hand-battered and fried chicken strips. Topped with melted mozzarella cheese, lettuce, red onion. Served dry or tossed in buffalo sauce. <i>Suggested ad ons: tomato & bacon</i>	
SPECIALTY BURGER ^{GFO}	20.95
San Diego Perennial Pastures Ranch grass-fed beef burger, caramelized onions, smoked gouda cheese and our house-made bacon on a brioche bun	
BUILD YOUR OWN BURGER ^{GFO}	15.95
San Diego Perennial Pastures Ranch grass-fed beef burger with lettuce on a brioche bun. See ad-ons to build to your liking	

GRAINS

RISOTTO ^{GF}	21.95
Creamy authentic 3-cheese risotto. Build with add-ons of your choosing. <i>Suggested ad ons: fire-roasted tomatoes, grilled chicken, mushrooms</i>	
QUINOA ^{GF, VEGAN}	18.95
Turmeric & indian spiced quinoa. Build with add-ons of your choosing. <i>Suggested ad ons: roasted squash, fire-roasted tomatoes</i>	

ENTREES

All Entrees served after 4 pm with your choice of 2 sides listed below

HAND-CUT PORK CHOP ^{GF}	27.95
House-cut pork chop paired with a sweet apple balsamic sauce	
BAKED CHICKEN ^{GF}	23.95
Bone-in chicken breast, herb roasted with sauteed leeks in a cured lemon herb sauce	
NY STRIP STEAK ^{GF}	30.95
NY strip steak topped with chimichurri sauce	
SEASONAL FISH ^{GF}	24.95
Fresh seasonal catch served with a lemon dill sauce	
ROASTED VEGETABLE PLATTER ^{GF, VEGAN}	22.95
Roasted zucchini, yellow squash, eggplant, charred red onion in a balsamic glaze	
CHICKEN STRIP PLATTER	22.95
Four hand-tossed strips, fried. Served dry or buffalo style	

SIDES 5.95

ROASTED VEGGIES / SWEET POTATO FRIES
 HOUSE-CUT FRIES / FRESH SEASONAL FRUIT
 FIRE-ROASTED TOMATO / QUINOA
 DINNER SIDES (AFTER 4PM)
 FINGERLING SMASHED POTATO / BROCCOLINI

DESSERTS

CANNOLI NACHOS Coming Soon
 GELATO Coming Soon
 ITALIAN ALMOND COOKIES (2) 5.95
 VEGAN DESSERT SPECIAL 8.95



GFO - GLUTEN FREE OPTION **VO** - VEGAN OPTION **GF** - GLUTEN FREE
 *Our focaccia is fresh baked by local bake shop, Sister My Sister

STELLA LUNA

STARTERS & SHARABLES

TABLE BREAD FOCACCIA ^{VEGAN}	2.45
Served with your choice of butter of OO & Balsamic <i>Additional butter or OO & Balsamic +\$1.95</i>	
SPINACH ARTICHOKE DIP ^{GF}	15.95
Tender artichoke paired with melted cheese, and spinach. Served with chips or sliced veggies	
TRUFFLE CHEESE FRIES ^{GF, VO}	14.95
House-cut crispy fries topped with tender cheese curds, parmesan, and truffle oil <i>Sub vegan cheese +\$1.95</i>	
CRAB CAKE ^{GF}	17.95
Fresh, tender blue crab meat with celery, carrots, shallot, sauteed to crispy perfection	
QUESADILLA ^{GFO, VO}	11.95
Tortilla filled with melted mozzarella and cheddar, with a side of housemade pico. <i>Suggested ad ons: avocado, chicken, bacon</i> <i>Sub GF or vegan cheese +\$1.95</i>	
CHARCUTERIE	
- Get your own board (1)	COMING SOON
- I'll have what she's having (2-3)	COMING SOON
- Let's make this a party! (5+)	COMING SOON

LINGUICA SAUSAGE BITES ^{GF}	9.95
Imported Portugese Linguicia served over roasted tomatoes	
LETTUCE CUPS	13.95
Two fresh, crispy lettuce cups filled with our crispy, house-cured pork belly, smashed avocado and sweet cured red onion	
GRILLED AVOCADO ^{GF, VEGAN}	11.95
Avocado halves grilled and topped with butternut squash, microgreens, hemp hearts, pepita seeds, olive oil and balsamic vinegar	
BACON WRAPPED DATES ^{GF}	13.95
Medjool dates baked and wrapped in crispy house cured bacon	
WINGS ^{GF}	6pcs 14.95
House-smoked wings tossed in house-made sauce.	
- Pineapple Habanero	- Lemon Pepper
- Buffalo Hot	- Plain
- Buffalo Mild	- BBQ
Add carrots and celery +1.95	
STROMBOLI	
Made from imported Italian flour; warm flaky pizza crust wrapped and loaded up with melted mozzarella and toppings	
- Meat-lover	COMING SOON
- Vegetarian	COMING SOON
- Vegan	COMING SOON

SALADS

FULL GREEK ^{GF, VO}	Side 7.95	Entree 13.95
Seasoned olives, fire-roasted tomatoes, red onion, feta and spicy micro greens		
CAESAR ^{GFO}	Side 7.95	Entree 13.95
Crisp romaine, house-made dressing and croutons topped with shaved Italian parmesan cheese		

ROASTED SQUASH ^{GF, VO}	16.95
Butter leaf lettuce, microgreens, roasted squash, pepeta seeds, hemp hearts, pomegranate and goat cheese. Finished with your choice of housemade dressing.	

TRADITIONAL HOUSE ^{GFO, VEGAN}	Side 7.95	Entree 13.95
Mixed greens, cucumber, tomato, shaved carrot, bermuda red onion, house-made croutons		

SOUPS

CUP 5.95; BOWL 9.95

ROASTED TOMATO ^{VO}
Tomato, fresh basil, drizzled olive oil, shaved Italian parmesan

ROTATING SOUP
Ask your server for our soup du jour

ADD-ONS

AVOCADO 2.65 / HEIRLOOM TOMATO 1.95
ROASTED TOMATOES 2.65 / MICRO GREENS 2.95
BERMUDA RED ONION 1.95
CHEESE 2.95 / CUCUMBER 1.95
HOMEMADE DRESSING 1.95 / BACON 3.95
SLICED GRILLED STEAK 9.95
SLICED GRILLED CHICKEN 6.95
CHICKEN STRIPS 7.95
BUFFALO CHICKEN STRIPS 8.95

KIDS MENU

100% GRASS FED BEEF HOT DOG ON FOCACCIA 5.95
CHICKEN STRIPS 5.95/ QUESADILLA 4.95
ROASTED VEG PLATE 5.95

ADD KIDS SIDE 3.95

FRESH FRUIT / HAND-CUT FRIES / SWEET POTATO FRIES
RAW VEGGIES