



LunaZul

Mexican Restaurant & Cantina

APERITIVOS

(Appetizers)

QUESO SUPREMO – \$10

Chorizo topped with queso, ground beef, sour cream and pico de gallo. Served with chips.

JALAPEÑO RELLENOS – \$8

Stuffed with cheese and wrapped in bacon. Served with choice of dressing



Gf GUACAMOLE – \$10

Made in-house with Haas avocados, onions, tomatoes & cilantro; served with chips

MEXICAN FRIES – \$7

Fried potatoes covered in cheese and chipotle sauces, bacon & jalapeño peppers



QUESO CON CHILE – \$7

Spicy blend of cheeses

WINGS – \$14

12 Large, meaty wings with choice of Chipotle, Verde, Habanero, or Buffalo sauce
½ dozen - \$9



Gf QUESO FUNDIDO – \$8

Melted Monterey cheese, grilled onion and poblano peppers. Served with tortillas

Add chorizo or steak \$3



Gf ELOTES (STREET CORN) – \$5

Mexican style corn-on-the-cob topped with lime, aoli sauce, Mexican cheese and Tajin seasoning

NACHOS – \$9

Refried beans, cheese, jalapeño, pico de Gallo, guacamole and sour cream
With meat (choice of chicken or steak fajita, chorizo, shredded chicken or beef, ground beef) - ADD \$4

SOPAS Y ENSALADAS

(Soups and Salads)

Available dressings: Zinfandel Vinaigrette (low fat), Ranch, Blue Cheese, or Caesar



POZOLE – \$12

Pork, guajillo broth, and hominy. Served with onions, jalapeños, lettuce, lime, radish, and crispy tortillas

Gf CALDO DE MEXICO

Chicken broth with chicken, rice, avocado, onions, tomato and topped with cilantro and a squeeze of lime

Cup \$7 Bowl \$12

Gf TORTILLA SOUP

Chicken and guajillo (mild pepper) broth with shredded chicken, melted cheese, fried tortilla strips and freshly sliced avocado

Cup \$7 Bowl \$12

CAESAR SALAD – \$12

Grilled chicken, romaine lettuce, Caesar dressing, croutons, parmesan cheese and avocado

Substitute shrimp an additional \$2



SPICY SUPREME BOWL – \$14

A mix of lettuce and cabbage tossed in our spicy homemade dressing, topped with fried chicken bits, tomato, parmesan cheese, bacon, sour cream & jalapeños all in an in-house made tortilla shell



ASADA SALAD – \$14

Choice of grilled chicken or steak, ground beef, shredded chicken, shrimp, scallops or carnitas on top of a bed of lettuce, cheese, rice, radish, tomatoes, cilantro, onions and avocado

TACO BOWL SALAD – \$14

Grilled chicken or steak fajita, ground beef, shredded chicken or beef, chorizo or carnitas on top of lettuce, cheddar cheese, tomatoes, sour cream, onions, radish and avocado in an in-house made tortilla shell

ENCHILADAS

Three corn tortilla enchiladas served with rice and refried beans.

Filled with choice of: Carnitas, shredded beef, shredded chicken, ground beef, chorizo or cheese



CHEF'S FAVORITE ENCHILADAS – \$13

Stuffed with ground beef, pineapple, raisins, peach and tomatoes, topped with tomatillo salsa and queso fresco, sour cream, onion and cilantro



CREAMY CHIPOTLE – \$13

Topped with creamy chipotle sauce, melted Monterey Jack cheese & sour cream



Gf POBLANAS – \$13

Topped with creamy poblano chile sauce, melted Monterey Jack cheese and sour cream



ROJAS – \$13

Topped with a mild red sauce, Mexican cheese and sour cream.



CHICKEN & SOUR CREAM ENCHILADAS – \$13

Filled with shredded chicken topped with sour cream sauce, Monterey Jack cheese, sour cream and jalapeños

TEJANAS ENCHILADAS – \$13

Topped with a mild Tex-Mex sauce and melted cheddar cheese



VERDES – \$13

Topped with tomatillo sauce, melted Monterey Jack cheese and sour cream



Gf YUCATECAS

Filled with cochinita pibil*, topped with cabbage, green sauce & a mix of pickled onions & jalapeño peppers. – \$13



MOLE – \$14

Shredded chicken or ground beef topped with mole sauce, queso fresco and sour cream



HABANERO – \$13

Topped with spicy habanero salsa, Mexican cheese and sour cream

* slow cooked shredded pork with spices from Yucatan



= Authentic Mexican Dish



= Spicy Dish



Gluten Free Dish

TACOS

TACO MONSTRUO – \$15

Two MONSTER tacos with corn tortillas topped with approximately 1 lb. of chorizo, beef & chicken fajita, ground beef, shredded beef & carnitas. Served with a side of charro beans, pico de gallo & a wedge of lime. NO SUBSTITUTIONS, please.

COCHINITA PIBIL TACOS – \$12

Three corn tortillas topped with Cochinita Pibil* and a mix of pickled onions & jalapeño peppers,

BAJA STYLE SHRIMP OR FISH TACOS – \$12

Two flour tortillas filled with choice of grilled shrimp or rockfish, topped with shredded cabbage, chipotle aoli sauce, tomato & cilantro served with side of charro beans

TACOS CAMPECHANOS – \$12

3 corn tortillas filled with beef or chicken fajita and chorizo topped with melted white cheese, onions and cilantro, served with a side of charro beans

THREE TACOS – \$10

Choose 1 meat, one tortilla type and Tex-Mex or Mexican Street Style.

THREE TACOS COMBO – \$11

Choice of two or three meats, one tortilla type and Tex-Mex or Mexican Street Style.

Choice of Meat

Carnitas --- Chorizo --- Steak Fajita --- Chicken Fajita --- Shredded Beef --- Shredded Chicken --- Ground Beef

*** Choice of Tortilla***

Soft Corn --- Soft Flour --- Crispy Corn

Topping Style

Mexican Street Style --- Cilantro & Onion ONLY

Tex-Mex --- Lettuce, Tomato & Cheese

PARILLA

(From the Grill)

PARRILLA GRANDE (FOR 3 PERSONS) – \$39

Grilled flank steak, chicken, shrimp, and pork carnitas on a bed of onions, and bell peppers. Topped with melted Monterey Jack cheese & pico de gallo. Served with beans, rice, guacamole and tortillas.

SEAFOOD MOLCAJETE – \$25

Molcajete bowl with grilled shrimp, scallops, rockfish, nopales (cactus strips), 2 quesadillas and verde chipotle sauce. Served with beans, rice, guacamole and tortillas

CARNE ASADA – \$22

Grilled skirt steak served with grilled onions, rice, charro beans, side salad, jalapeño relleno and corn tortillas.

FAJITAS – \$19

Choice of Chicken, Steak or Shrimp with grilled onions and bell peppers. Served with side of beans, rice, guacamole & tortillas.
Two meat combo - add \$2

MOLCAJETE – \$19

Molcajete bowl with steak, chicken, chorizo, nopales (cactus strips), 2 quesadillas and verde chipotle salsa. Served with beans, rice, guacamole and tortillas

POLLO A LA PLANCHA – \$18

Grilled chicken breast served with grilled onions, rice, charro beans, side salad, jalapeño relleno and corn tortillas.

TAPAS MEXICANAS

EMPANADA – \$6

"Fried turnover" stuffed with cheese and choice of: shrimp, chorizo, chicken or ground beef; topped with shredded lettuce, queso fresco, tomato & sour cream.

FLAUTAS (2) – \$6

Stuffed with shredded chicken or beef and fried, topped with lettuce, cheese, tomato & sour cream.

NOPALITOS – \$6

Cactus, chorizo, avocado, cilantro, onions, tomatoes and queso fresco served with tortillas

PLATANITOS – \$5

Sliced and fried plantain topped with sour cream

CHALUPAS (2) – \$5

Corn tortillas topped with red sauce, ground beef, Mexican cheese & sour cream.

TOSTADA – \$5

Crispy corn tortilla topped with shredded chicken, ground beef, shredded beef, carnitas or cochinita pibil* with beans, lettuce, queso fresco, tomato, sour cream & guacamole

TAMAL DE POLLO – \$5

House made chicken verde tamal. Topped with salsa verde, queso fresco & sour cream.

TAMAL DE PUERCO – \$5

House made pork tamal topped with salsa roja

FISH OR SHRIMP TACO – \$4

Grilled rockfish or shrimp topped with grilled onion, poblano pepper, melted cheese & pico de gallo

CARNITAS A LA MEXICANA – \$7

Slow cooked pork sautéed with tomatoes, onions, cilantro and jalapeños. Served with rice & tortillas

HUARACHE – \$5

Thick oval corn tortilla topped with steak, shredded chicken, ground beef or carnitas, refried beans, salsa verde, queso fresco, sour cream & guacamole

AJILLO – \$10

Shrimp or fish sautéed with garlic and guajillo peppers. Served with rice.
Scallops available for additional \$2

DIABLA – \$10

Shrimp or fish sautéed in a spicy chipotle sauce. Served with rice.
Scallops available for additional \$2

SOPES – \$10

Two thick corn tortillas topped with red sauce, ground beef, Mexican cheese, sour cream, and avocado

PLATILLOS

(Main Dishes)

CHIMICHANGA – \$14

Flour tortilla stuffed with choice of ground beef, shredded chicken, shredded beef, chorizo or carnitas, rice, refried beans and cheese, deep fried and served with salsa, guacamole.



MI PUEBLO – \$15

Carnitas, grilled chicken, rice, charro beans, salsa verde, avocado and a chicken flauta Served with tortillas.



CHILAQUILES – \$15

Fried, crispy tortillas sautéed with verde or habanero salsa. Topped with queso fresco, onions, cilantro, sour cream, avocado, and your choice of shredded chicken, ground beef, chicken fajita or beef fajita. Served with refried beans.

BURRITO MEXICO NORTE – \$14

A large flour tortilla filled with chorizo, grilled steak fajita with onions & peppers, charro beans, cheese and guacamole. Served with a side of Pico de Gallo.

BURRO CALI – \$11

Burrito stuffed with choice of shredded chicken, shredded beef, ground beef or chorizo with lettuce, shredded cheese, tomatoes, rice & beans. Served with cheese sauce

BURRO FAJITA – \$11

Flour tortilla stuffed with choice of shredded beef, shredded chicken, ground beef, chicken fajita, beef fajita with beans, rice, shredded cheese, onions and bell peppers. Served with salsa.

QUESADILLA HAMPSTEAD – \$18

One enormous quesadilla filled with pastor, guacamole, jalapeños, Monterey and cheddar cheeses along with a soft-crispy, double decker taco filled with chorizo, refried beans & yellow cheese. All served with a side of charro beans, sour cream, lettuce and Pico de Gallo



QUESADILLA – \$13

Choice of steak or chicken fajita meat, shredded chicken, ground beef, chorizo, carnitas, cheese or veggies on 12" flour tortilla with melted cheese, onions, and peppers. Served with guacamole and salsa.



TORTILLA AZTECA – \$12

Large grilled flour tortilla topped with carnitas and chorizo, beans, nopales (cactus strips), salsa verde, queso fresco, avocado and sour cream



CHILE EN NOGADA – \$11

Poblano pepper stuffed with: ground beef, pineapple, raisins, peach and tomatoes. Topped with a cool creamy walnut sauce and pomegranate; served with rice



CHILE RELLENO – \$11

Battered poblano pepper stuffed with choice of carnitas, shredded chicken, shredded beef, ground beef, Monterey Jack cheese. Topped with salsa roja and melted cheese. Served with rice and beans



STREET QUESADILLAS – \$15

Four corn tortillas (2) filled with steak fajita and (2) filled with shredded beef and grilled onions, accompanied by a side of charro beans, pico de gallo and salsa

SURF & TURF MEXICAN BOWL – \$16

Mexican rice topped with scallops, shrimp, carnitas, chorizo, steak fajita, bell peppers, onions & croutons

PLATO DE COMBINACIÓN

(Combination Plates)



PLATILLO POBLANO – \$18

Choice of chile en nogada, carnitas chile relleno, or chile relleno con queso with two chicken poblano enchiladas. Served with rice and charro beans



HOT WINTER – \$16

Spicy chicken burrito; small taco salad bowl; ground beef & jalapeño quesadilla; chipotle sope topped with chorizo, cheese and sour cream with charros beans and habanero sauce



COCHINITA PIBIL SAMPLER – \$17

1 each: corn taco topped with a mix of pickled onions & jalapeño peppers, street cochinita pibil quesadilla, verde enchilada and pork tamal.

TEJANO SAMPLER – \$16

One crispy ground beef taco, one cheese tejana enchilada, one chicken tostada and carne guisada. Served with rice.



MEXICAN SAMPLER – \$16

One chorizo taco, one chicken verde enchilada, shredded beef flauta, and asado de puerco. Served with rice.

** slow cooked shredded pork with spices from Yucatan*

TORTAS & HAMBURGERS

Hamburgers made with half pound of grilled beef. Served with fries

CLASSIC HAMBURGER – \$10

Served with lettuce & tomato

Additions - \$1 each: cheese (cheddar or Monterey), bacon, chorizo, guacamole

SURF & TURF HAMBURGER – \$16

8 oz beef patty, topped with shrimp, onions, poblano pepper, Monterey cheese and pico de Gallo, Accompanied by crispy chorizo taco and Mexican fries.

MEAT LOVERS TORTA – \$16

Mexican sandwich topped with ground beef, shredded beef, chorizo and carnitas with beans, lettuce, tomato and mayo, Monterey cheese and side of jalapeños.



TORTA – \$11

Mexican sandwich topped with choice of shredded chicken, shredded beef, chorizo, pastor or carnitas with beans, lettuce, tomato and mayo, Monterey cheese and side of jalapeños

CHILDREN'S MENU

(12 & UNDER)

CHEESE QUESADILLA – \$4

Grilled flour tortilla with cheese. Served with rice
Add shredded chicken or ground beef - additional \$2

CHICKEN NUGGETS – \$6

served with fries

TEJANA CHEESE ENCHILADA

– \$4

Served with rice

CHICKEN SOUP – \$4

Soup with chicken and rice

CHILDREN'S TACO – \$5

Choice of ground beef or shredded chicken; soft or crispy tortilla, topped with cheese, served with rice

MAC & CHEESE – \$5

served with fries

SIDES

TORTILLAS (3) – \$1

SHREDDED CHEESE – \$1

Cheddar, Monterrey or Fresco

SMALL GUACAMOLE – \$4

SIDE RICE – \$3

REFRIED BEANS – \$3

CHARRO BEANS – \$4

SALSA – \$2

2 oz cup choice of Creamy Chipotle, Habanero, Chipotle, Roja or Verde

FRENCH FRIES – \$4

SIDE SALAD – \$3

BEVERAGES

COKE, DIET COKE, DR. PEPPER, FANTA ORANGE, SPRITE, GINGER ALE – \$2.50
Children - \$1.50

COFFEE – \$2.50
Fresh ground organic Mexican beans

MILK – \$3
Chocolate Milk ... \$4
Children's Milk... \$2
Children's Chocolate Milk... \$3

UNSWEETENED ICED TEA – \$2.50
Children - \$1.50

MEXICAN BOTTLED IMPORTS

\$3.00 each

COCA COLA

GRAPEFRUIT

LIME

PINEAPPLE

TAMARIND

FRUIT PUNCH

GUAVA

MANDARIN

SANGRIA (NON-ALCOHOLIC)

Prices subject to change