



LunaZul

APERITIVOS

QUESO FUNDIDO – \$8

Melted Monterey cheese and topped with queso fresco and served with tortillas

Add chorizo or steak \$3

GUACAMOLE – \$10

Fresh avocado, chopped onions, tomatoes, cilantro and lime juice. Served with chips

NACHOS

Topped with cheese, beans, tomatoes, sour cream, jalapeños and guacamole
½ plate - \$5; full plate - \$9. Add chicken, chorizo, shrimp, or steak \$2 (½) or \$4 (full)

JALAPEÑO RELLENOS – \$8

Stuffed with cheese and wrapped in bacon. Served with tortillas

WINGS

Chipotle, Verde, Habanero, or Buffalo
Chipotle, Verde, Habanero, or Buffalo ½ doz - 8, doz - 13

QUESO CON CHILE – \$7

Melted cheese mixed with spicy salsa. Served with chips

SOPAS Y ENSALADAS

Available dressings: ranch, cilantro-lime, blue cheese, or caesar

POZOLE – \$12

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

ASADA SALAD – \$14

Grilled chicken, steak, scallops, shrimp or fish. Lettuce, cheese, rice, radish, tomatoes, cilantro, onions, beans, corn and avocado

CALDO DE MEXICO

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

Cup 5 Bowl 12

TACO BOWL SALAD – \$14

Grilled chicken or steak, lettuce, cheddar cheese, tomatoes, sour cream, onions, beans, radish, corn and avocado

TORTILLA SOUP

Shredded chicken, melted cheese, fried tortilla strips and freshly sliced avocado

Cup 5 Bowl 12

CAESAR SALAD – \$12

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

ENCHILADAS

Three enchiladas served with rice and beans.

Filled with: Carnitas, shredded beef, shredded chicken, chorizo or cheese

TEJANAS – \$13

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



HABANERO – \$13

Topped with spicy habanero salsa, queso fresco and sour cream



CREAMY CHIPOTLE – \$14

Topped with creamy chipotle sauce and melted white cheese

POBLANAS – \$14

Topped with creamy poblano chile sauce, melted cheese & sour cream

NEW CHICKEN ENCHILADAS &

SOUR CREAM – \$13

Chicken enchiladas with sour cream sauce and Monterrey Jack cheese

VERDES – \$12

Topped with tomatillo sauce, melted white cheese and sour cream

TACOS

THREE TACOS

CORN OR FLOUR TORTILLAS – \$9

Carnitas, Shredded Beef, Shredded Chicken, Chorizo, Pastor, Steak fajita, Chicken fajita

Topped with diced onions and cilantro

Carnitas, Shredded Beef, Shredded Chicken, Chorizo, Pastor, Steak fajita, Chicken fajita

(Tex-Mex style [lettuce, cheese and tomato] add \$1)

Combination of any two - add \$1

THREE CRISPY TACOS – \$9

Ground Beef, Shredded Beef, Shredded Chicken, Carnitas, Chorizo
Ground Beef, Shredded Beef, Shredded Chicken, Carnitas, Chorizo

(no substitutions please)

PLATILLOS

PLATILLO POBLANO – \$18

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

CHIMICHANGA – \$14

Stuffed with carnitas, shredded chicken, shredded beef or chorizo with rice, beans and cheese. Served with salsa, guacamole, and sour cream

MI PUEBLO – \$14

Carnitas, grilled chicken, rice, charro beans, salsa verde, queso fresco, jalapeño and avocado. Served with sour cream and tortillas

TEJANO SAMPLER – \$16

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

QUESADILLA – \$15

Steak, shrimp, chicken, chorizo, or cheese on a flour tortilla with melted cheese, onions, and peppers. Served with rice, beans, guacamole, sour cream and salsa

PLATILLO TAMPIQUENA – \$16

Grilled flank steak or chicken breast, one habanero chicken enchilada and nopales. Served with rice and beans

TORTILLA AZTECA – \$12

Large grilled flour tortilla topped with carnitas or chorizo, beans, nopales, salsa verde, queso fresco, avocado and sour cream

MEXICAN SAMPLER – \$16

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

PARRILLA

Served with charro beans, rice, guacamole and tortillas

NEW PARRILLA GRANDE (FOR 2 OR 3) – \$38

Grilled flank steak, chicken, shrimp, and pork carnitas on a bed of onions, bell peppers, and tomatoes. Topped with melted Monterrey cheese.

SEAFOOD MOLCAJETE – \$22

Molcajete bowl with grilled shrimp, scallops, fish, queso fresco, nopales, and salsa diablo

FAJITAS – \$18

Grilled flank steak, chicken, or shrimp. Grilled onions, bell peppers and tomatoes.

add up to 3 meats (steak, chicken, or shrimp) - \$2 add cheese - \$2; add bacon - \$2

MOLCAJETE – \$18

Molcajete bowl with steak, chicken, chorizo link, queso fresco, and nopal verde chipotle salsa

HAMBURGUESAS

Half pound of grilled USDA certified angus beef. Served with fries

CLASSIC – \$10

With lettuce, tomato, and onion
add cheese - \$1

BACON AND CHEESE – \$12

With bacon and melted cheddar cheese

CHORIZO AND CHEESE – \$12

With chorizo & melted Monterrey cheese

GUAC-BURGER – \$12

Classic burger with guacamole

NIÑOS

CHEESE QUESADILLA – \$4

Served with rice
Add chicken or beef ... \$2

TEJANA CHEESE ENCHILADA

– \$4
Enchilada served with rice

CHICKEN OR BEEF FAJITA

TACO – \$5
Soft or crispy taco served with rice

CHICKEN TENDERS – \$5

Chicken tenders served with french fries

CHICKEN SOUP – \$4

Soup with chicken and rice

MAC & CHEESE – \$4

SIDES

TORTILLAS (3) – \$1

RICE – \$2

FRENCH FRIES – \$2

SHREDDED CHEESE – \$1

Cheddar, Monterrey or Fresco

BEANS – \$2

Refried or Charros

SALSA – \$1

Creamy Chipotle, Habanero, Chipotle or Spicy Verde

SMALL GUACAMOLE – \$3

SIDE SALAD – \$3

TAPAS MEXICANAS

EMPANADA – \$5

Stuffed with cheese and choice of: shrimp, chorizo, chicken or shredded beef. Served with lettuce, queso fresco, tomato, salsa and guacamole

BURRO CALI – \$8

Stuffed with shredded chicken, shredded beef, chorizo or carnitas with lettuce, shredded cheese, tomatoes, rice & beans. Served with cheese sauce

CHILE RELLENO – \$5

Battered poblano pepper stuffed with carnitas or shredded beef. Topped with salsa roja and melted cheese

BIRRIA DE BORREGO – \$7

Slow cooked lamb in a special guajillo sauce. Served with spicy salsa, onions, cilantro, lime and tortillas

TAMAL – \$4

Homemade chicken verde tamal. Topped with salsa verde, queso fresco and sour cream.

SHRIMP TACO – \$4

Grilled shrimp topped with grilled onions, grilled poblano, melted cheese and pico de gallo

TOSTADA – \$4

Topped with grilled or shredded chicken, shredded beef or carnitas with beans, lettuce, queso fresco, tomato, sour cream and guacamole

BURRO FAJITA – \$9

Stuffed with steak, chicken or shrimp with beans, rice, shredded cheese, onions and bell peppers. Served with salsa and guacamole

CEVICHE – \$8

Shrimp, fish or scallops with chopped tomatoes, onions, cilantro and a lime-chipotle sauce. Served with a fried tortilla

HUARACHE – \$5

Topped with steak, chicken or carnitas with beans, salsa verde, queso fresco, sour cream and guacamole

AJILLO – \$8

Shrimp, fish or scallops sautéed with garlic and guajillo peppers. Served with rice

FISH TACO – \$4

Grilled fish topped with grilled onions, grilled poblano, melted cheese and pico de gallo

CHILE EN NOGADA – \$7

Poblano pepper stuffed with: ground beef, pineapple, raisins, peach, nuts and tomatoes. Topped with a cold creamy walnut sauce and pomegranate

CARNITAS A LA MEXICANA – \$6

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

FLAUTAS – \$5

Stuffed with shredded chicken or shredded beef. Topped with salsa verde, lettuce, cheese, sour cream and guacamole

NOPALITOS – \$5

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

DIABLA – \$8

Shrimp, fish or scallops sautéed in a spicy chipotle sauce. Served with rice and tortillas

PLATANITOS – \$5

Fried plantain topped with sour cream

BEVERAGES

FANTA BIRCH BEER, FANTA ORANGE, SPRITE, COCA COLA, DIET COKE, GINGER

ALE – \$2.50
Children - \$1.50

MILK – \$3
Children - \$2

CHOCOLATE MILK – \$3
Children - \$2.50

HOT OR ICED TEA – \$2.50
Children - \$1.50

COFFEE – \$2.50
Fresh ground organic Mexican beans

Mexican Bottled Imports

COCA COLA, TAMARIND, FRUIT PUNCH, SANGRIA (NON-ALCOHOLIC) – \$3
Made with real sugar

WINES

All wines by the glass - \$5

CAB SAUVIGNON – \$22
Casillero del Diablo, Chile, 2015

TEMPRANILLO – \$19
Campo Viejo, Spain, 2014

PINOT GRIGIO – \$19
Jacob's Creek

MERLOT – \$22
Hob Nob, France, 2015

RIOJA RESERVA – \$19
Campo Viejo, Spain, 2012

CHARDONNAY – \$19
Casillero del Diablo, Chile, 2016

MALBEC – \$22
Graffigna, Argentina, 2014

WHITE ZINFANDEL – \$19
Beringer, California, 2015

MOSCATO – \$19
Beringer, California