



ENTRADAS / APPETIZERS

Luna Marre Guacamole / \$15

Traditional Hass Avocado, Lime, Serrano,
Sea Salt

Add On: Lump Crab Meat +\$12 | Shrimp +\$10

Salsa Flight / \$11

Roasted Tomato, Salsa Verde, Habanero,
Salsa Macha

House Made Corn Tortilla Chips

Wagyu Beef Empanadas / \$16

Black Beans, Chihuahua Cheese,
Roasted Salsa Verde

Luna Marre Nachos / \$15

Corn Tortilla Chips, Queso Blanco,
Black Beans, Pickled Jalapeño,
Guacamole, Pico de Gallo, Crema,
Pickled Red Onion, Cilantro

*Add On: Birria +\$10 | Shrimp +\$8 |
Chicken Tinga +\$6 | Lump Crab Meat +\$12*

Crispy Pork Belly Tostada / \$16

Ancho Chili Braised Pork Belly,
Black Bean Purée, Avocado Crema

Chicken Tinga Quesadilla / \$16

Braised Chicken Breasts, Peppers,
Onions, Chihuahua Cheese,
Pickled Shallots, Guacamole, Cilantro

Wild Mushroom Quesadilla / \$14

Oaxaca Cheese, Truffle Crema,
Corn Tortilla, Wild Mushrooms,
Guacamole

Tijuana Caesar / \$14

Romaine Lettuce, Tajín Croutons,
Parmesan Cheese, Chives,
Cajun Caesar Dressing

LUNA MARRE BURRITOS

Black Bean Burrito / \$14

Oaxaca Cheese, Cilantro, Onion,
Rice, Black Beans, Guacamole

*Add On: Chicken +\$6 | Shrimp +\$8 |
Mushrooms +\$5*

Birria Burrito / \$20

Braised Beef Birria, Oaxaca Cheese,
Cilantro, Onion, Rice, Black Beans,
Consommé

Surf & Turf Burrito / \$24

Ribeye, Grilled Shrimp, Oaxaca Cheese,
Rice, Black Beans, Pickled Onion,
Cilantro, Mole Sauce

Carnitas Burrito / \$16

Slow Roasted Pork, Rice, Black Beans,
Pickled Onions, Oaxaca Cheese,
Salsa Verde

MARISCOS / FROM THE SEA

Shrimp Verde Tostada / \$16

Chilled Shrimp, Avocado Tomatillo Crema,
Pickled Cucumber

Octopus Tostada / \$18

Charred Octopus, Avocado Mousse,
Pickled Onion, Salsa Negra

Ahi Tuna Ceviche / \$18

Leche de Tigre, Mango,
Toasted Pepitas, Cucumber

TACOS DE LA CASA

*Served on Corn Tortillas
Three Tacos Per Order*

Short Rib Birria / \$18

Oaxaca Cheese, Onion, Cilantro,
Consommé

Pork Carnitas / \$16

Spiced Habanero Glaze, Pickled Onion,
Micro Cilantro

Mushroom & Peppers / \$16

Braised Mushrooms, Poblano Peppers,
Red Bell Peppers, Avocado Crema

Baja Fish / \$16

Beer Battered Fish, Chipotle Aioli,
Pineapple Slaw

Lamb Barbacoa / \$18

Adobo Braised Lamb, Salsa Borracha,
Fresh Herbs

Chicken Tinga / \$16

Smoked Chicken, Lime Crema,
Shredded Lettuce, Queso Fresco

ESPECIALIDADES DE LA CASA / ENTRÉES

Whole Branzino Zarandeado / \$44

Crispy Potatoes, Charred Asparagus,
Mole Verde

Carne Arrachera / \$38

10 oz Grilled Skirt Steak, Charred Onion,
Salsa Roja, Seasonal Vegetables

Pollo Adobado / \$28

Half Airline Chicken, Mole Amarillo,
Roasted Fingerlings

Ribeye Fajitas / \$40

12 oz Prime Ribeye, Caramelized Onions,
Roasted Peppers, Tortillas, Guacamole,
Rice & Beans

Atlantic Salmon Mole Verde / \$32

Pan Seared Salmon, Pumpkin Seed Mole,
Charred Asparagus

Seasonal Market Feature / Market Price

Chef's Rotating Entrée Featuring
Seasonal Local Ingredients

ACOMPANAMIENTOS / SIDES

Cilantro Lime Rice / \$9

Roasted Garlic Butter

Black Bean Purée / \$8

Epazote, Queso Fresco

Mexican Street Potatoes / \$12

Paprika, Lime Zest, Cotija, Cilantro

Charred Seasonal Vegetables / \$12

Chef's Seasonal Selection, Salsa Verde

Truffle Mexican Fries / \$11

Cotija, Truffle Oil, Chipotle Aioli

Esquites / \$10

Charred Sweet Corn, Cotija,
Chipotle Aioli, Tajín, Cilantro

Roasted Sweet Plantains / \$12

Brown Butter, Queso Fresco

POSTRES / DESSERTS

Churros / \$11

Chocolate Sauce, Cajeta Caramel

Tres Leches Cake / \$14

Seasonal Berries,
Vanilla Whipped Cream

Luna Marre