



LUNAS

TEQUILA BAR

TRIO TACOS \$13 | EACH TACO \$5

MADE WITH YELLOW CORN
TORTILLAS

BARBACOA TACOS

SLOW BRAISED SHORT RIBS, WHITE
ONION, CILANTRO, SALSA VERDE

MOLE JIDORI CHICKEN TACOS

BRAISED WHOLE CHICKEN IN MOLE SAUCE,
COTIJA CHEESE, PICKLED ONION

TOFU TACOS

ROASTED TOFU, PAPRIKA, AVOCADO,
PICO DE GALLO, SALSA ROJA

COCHINITA PIBIL

TRADITIONAL MEXICAN BRAISED PORK
WITH ACHIOTE PASTE AND JUICES, MAUI
PINEAPPLE SALSA

**TRADITIONAL MOLCAJETE
GUACAMOLE
SM:\$10 LG:\$17**

AVOCADO, ONION, GREEN CHILIS
MADE FRESH TABLE SIDE

HAPPY HOUR | 5PM-6PM

TACOS

GUAC



LUNAS

TEQUILA BAR

TOMMY MARGARITA | 13

BLANCO TEQUILA, AGAVE, COINTREAU,
FRESH SQUEEZED LIME JUICE

TEXAS RANCH WATER | 13

BLANCO TEQUILA, TOPO CHICO, FRESH
SQUEEZED LIME JUICE

TEQUILA SUNRISE | 15

REPOSADO TEQUILA, FRESH SQUEEZED
ORANGE JUICE, GRENADINE

TEQUILA OLD FASHIONED | 15

AÑEJO TEQUILA, ORANGE BITTERS, AGAVE
NECTAR

PALOMA | 15

BLANCO TEQUILA, FRESH SQUEEZED LIME
JUICE, FRESH SQUEEZED GRAPEFRUIT JUICE,
AGAVE NECTAR, CLUB SODA

STRAWBERRY LIMONADA | 15

1800 SILVER, MUDDLED STRAWBERRIES,
AGAVE NECTAR, FRESH LEMONADE

MAYAN MULE | 15

BLANCO TEQUILA, FRESH SQUEEZED LIME
JUICE, AGAVE NECTAR, ANGOSTURA
BITTERS, GINGER BEER

HAPPY HOUR | 5PM-6PM
ALL COCKTAILS \$10