

appetizers



CASA LUNA NACHOS (V) 12

requeson cheese and poblano pepper stuffed tortilla pockets topped with beans, cheese, guacamole, and sour cream

NACHOS TRADICIONALES (V) gf 10

traditional nachos topped with beans, cheese, guacamole, and sour cream

CHICKEN 13 CARNE ASADA 14 SHRIMP 16

*CHILES GUERITOS gf 17

total of six spicy yellow peppers stuffed with shrimp and cheese

CAMARONES ZARANDEADOS gf 17

total of six large charbroiled shrimp covered in our aioli zarandeado sauce

AHI TOSTADITAS gf 15

total of three colorful tostaditas topped with fresh ahi tuna and avocado tartar

*SAYULITA TOWER gf 22

fish, shrimp, and octopus ceviche mixed with avocado and mango in a creamy and mildly spicy aguachile-style sauce

BOTANA LOS CABOS gf 22

traditional shrimp, octopus, and fish ceviche topped with roasted seaweed and Tajin (for two or more people)

*SOPA AZTECA (V) gf 10

our delicious, crispy tortilla soup served with queso fresco, avocado, and roasted ancho peppers

CRISPY TACOS (V) 12

three potato crispy tacos topped with lettuce, tomato salsa, sour cream and cotija cheese

FRESH OYSTERS gf (MARKET PRICE)

one dozen or a half of oysters shucked to order with lime wedges or topped with shrimp ceviche

OUR DELICIOUS GUACAMOLE gf 10

salads

HOUSE GREEN SALAD (V) gf 5

with caesar or ranch dressing

CAESAR SALAD (V) 12

CHICKEN 17 SHRIMP 19 SALMON 21

TACO SALAD

your choice of protein mixed with refried beans, lettuce, onion, tomatoes, cheese, guacamole, and sour cream



CHARBROILED CHICKEN 17

CARNE ASADA 18

SHRIMP 19

SALMON 20

SANTA FE SALAD gf 18

charbroiled chicken over lettuce, black beans, avocado, roasted corn, red onion, diced tomato, tortilla strips, cheddar, mozzarella, and served with a cilantro ranch dressing

breakfast served all day

BREAKFAST BURRITO (V) 10

burrito stuffed with scrambled eggs, refried beans, potatoes, guacamole, cheese, and sour cream

CHILAQUILES (V) gf 15

crispy tortilla chips cooked in green or red sauce and served with refried beans, potatoes, guacamole, and sour cream

HUEVOS RANCHEROS (V) gf 15

eggs served over a crunchy tortilla and topped with mild red salsa served with refried beans and potatoes



* = customer favorite

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tacos & sopes

STREET TACOS *(individual)* 3.50

small soft corn tortilla topped with your choice of protein as well as diced onion and cilantro *gf*

GRILLED CHICKEN
SHREDDED CHICKEN
CARNE ASADA
BARBACOA
CARNITAS

AL PASTOR
COCHINITA PIBIL



HARD SHELL TACO *(individual)* 5

medium-sized hard shelled tortilla stuffed with your choice of protein as well as lettuce, cheese, guacamole, and sour cream *gf*

SHREDDED CHICKEN SHREDDED BEEF CARNE ASADA

SOPES *(individual)* 6

small thick corn dough base filled with refried beans and topped with your choice of protein as well as lettuce, sour cream, cheese, and guacamole *gf*

GRILLED CHICKEN
SHREDDED CHICKEN
CARNE ASADA
BARBACOA

CARNITAS
AL PASTOR
COCHINITA PIBIL



ADD SIDES! → *rice* (+\$4) *refried beans* (+\$4)

guadalajara style!

A variety of familial, regional dishes passed down from generations, cooked authentic to the style of the city of Guadalajara

TACOS

*TACOS GUANATOS *gf* 11

two tacos smothered in adobo sauce and stuffed with shredded beef and grilled onions

*TACOS VOLCAN *gf* 11

two tacos topped with carne asada, chorizo, cheese, whole beans, and grilled onions

TORTAS

TORTA AHOGADA 14

pork carnitas sandwich smothered in red hot tomato salsa

TORTA EL CAPU 14

shredded pork sandwich stuffed with guacamole, tomato, onion, lettuce, pickled jalapeños, and sour cream

TORTA ASADA 16

carne asada sandwich stuffed with refried beans, guacamole, tomato, onion, lettuce, pickled jalapeños, and sour cream

burritos

stuffed with refried beans, rice, cheese, guacamole, and sour cream with your choice of protein

BEAN & CHEESE ONLY (V) 8

CHICKEN 12

BEEF (SHREDDED) 14

CARNE ASADA 15

CARNITAS 13

add sauce on top!

Red/Green Tomatillo Salsa (+ \$3)

Chipotle/Poblano Sauce (+ \$4)

AL PASTOR 13

CHILE VERDE 16

smothered in green salsa

CHILE RELLENO 16

SHRIMP 18

SEAFOOD MIX 20

(fish, shrimp, octopus, salmon)

house combinations

Served with your choice of two of the following: refried beans, rice or vegetables

CHILE RELLENO & TACO (HARD SHELL) 18

chile relleno **with** beef, chicken or carne asada hard shell taco

ENCHILADA & SOPE *gf* 18

beef, chicken, cheese or mushrooms and spinach enchilada with your choice of green or red sauce **with** beef, chicken or carne asada sope

TWO ROLLED TAQUITOS & QUESADILLA 18

two beef or chicken rolled taquitos **with** cheese, chicken, beef, or carne asada quesadilla

CHILE RELLENO & ENCHILADA (V) 18

chile relleno **with** beef, chicken, cheese or mushrooms and spinach enchilada with your choice of green or red sauce

IN A BOWL

MENUDO *gf*

traditional beef tripe stew with hominy, onion, and oregano

POZOLE ROJO *gf*

traditional shredded pork stew with hominy and onion

CARNES EN SU JUGO *gf*

sliced beef stew with whole beans and crispy bacon

CALDO 7 MARES *gf*

mildly spicy seafood stew with mix of fish, shrimp, octopus, clams, green mussels, salmon, and vegetables



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casa luna specialties



Served with tortillas and your choice of two of the following: refried beans, rice, or vegetables

***A LA TAMPIQUEÑA** *gf*  **22**
delicious combination of a mole-cheese enchilada with marinated charbroiled beef and our homemade guacamole

***SIZZLING FAJITAS** *gf*
mix of sautéed bell peppers, onions, mild red salsa, and your choice of protein

VEGETARIAN  **18**
CHICKEN **19**
BEEF **20**
SHRIMP **22**
MIX OF TWO **22**


add cheese! (+\$2)




POLLO A LA PRIMAVERA *gf* **19**
chopped chicken breast and vegetables sautéed in our delicious poblano cream sauce and topped with cheese

MILANESA DE POLLO **19**
lightly breaded chicken breast

ENCHILADAS

***ENCHILADAS SUIZAS**  *gf* **19**
three enchiladas with your choice of beef, chicken, cheese or spinach and mushrooms, served with mild *green* sauce and topped with cheese and sour cream

ENCHILADAS TLAQUEPAQUE  *gf* **19**
three enchiladas with your choice of beef, chicken, cheese or spinach and mushrooms, served with mild *red* sauce and topped with cheese and sour cream

 **ENCHILADAS POTOSINAS**  *gf* **19**
three red enchiladas stuffed with potatoes and cotija cheese topped with shredded lettuce, cheese, and sour cream

***ENCHILADAS DE CAMARON** *gf* **22**
three shrimp enchiladas served with your choice of chipotle or poblano sauce


***CLASSIC CARNITAS** *gf* **20**
juicy, tender pork pieces seasoned old style, served with guacamole and pico de gallo

STEAK PICADO *gf* **20**
chopped beef steak sautéed with tomatoes, onions, bell peppers, mushrooms, and savory red sauce

CARNE ASADA *gf* **22**
charbroiled, chopped beef steak accompanied with guacamole and pico de gallo

CHIMICHANGA **18**
crispy, fried burrito stuffed with cheese and your choice of shredded beef or chicken, covered in red or green enchilada sauce, served with guacamole and sour cream

CHILES RELLENOS

***CHILES RELLENOS**  **24**
total of two pasilla peppers stuffed with cheese and topped with a savory tomato sauce (made fresh daily)

CHILE EN NOGADA *gf*  **22**
made to order butterfly pasilla pepper filled with sautéed ground beef, raisins, and peaches and topped with our pistachio cream sauce

CHILE RELLENO DE CAMARON **25**
pasilla pepper stuffed with shrimp, rajas and queso fresco and topped with our chef's aioli sauce

QUESADILLAS

thirteen-inch flour tortillas make a delicious quesadilla served with refried beans, rice, guacamole and sour cream

CHEESE  **15**

CHICKEN **18**

BEEF **19**

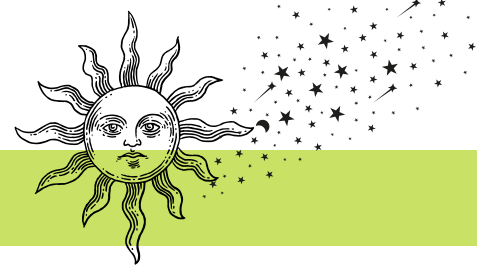
CARNE ASADA **19**

SHRIMP **22**

with any choice of chef's homemade sauces: **al ajo, a la diablo, poblano, chipotle, or al arbol**



seafood specialties



Served with tortillas and your choice of two of the following: refried beans, rice, or vegetables

to start... small plates

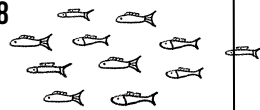
All items are à la carte

***COCTEL GRANDE DE CAMARON** *gf* 18
shrimp cocktail

COCTEL GRANDE DE CAMARON Y PULPO *gf* 21
shrimp and octopus cocktail

PUERTO VALLARTA CEVICHE TOSTADAS *gf*

FISH 6 SHRIMP 8
OCTOPUS 9



*SEAFOOD TACOS

your choice of sautéed protein on a crunchy and cheesy soft tortilla base topped with pico de gallo and aioli sauce

FISH *gf* 6 SHRIMP 8
OCTOPUS *gf* 9 SALMON *gf* 9

add rice! (+\$4) add refried beans! (+\$4)

CAMARONES shrimp

***CAMARONES ZARANDEADOS** *gf* 25
total of six large charbroiled shrimp covered in our delicious aioli zarandeado cream sauce

***CAMARONES AL AJO** *gf* 22
grilled shrimp in a savory lemon butter garlic sauce

***CAMARONES A LA DIABLA** *gf* 22
grilled shrimp in a spicy tomato and garlic devil sauce

CAMARONES CHIPOTLE *gf* 22
grilled shrimp in our mildly spicy chipotle cream sauce

***CAMARONES POBLANOS** *gf* 22
grilled shrimp in a mild pasilla pepper and roasted corn cream sauce

CAMARONES AL PISTACHIO *gf* 22
grilled shrimp in our chef's creamy pistachio sauce

CAMARONES AL ARBOL *gf* 22
grilled shrimp in a very spicy seasoned butter, garlic, and roasted crushed arbol pepper sauce



FILETE fish fillet

***FILETE MARISCADO** *gf* 25
grilled basa fish fillet topped with shrimp, octopus, and your choice of al ajo, chipotle, or poblano sauce

FILETE AL AJO *gf* 20
grilled basa fish fillet in a savory lemon butter garlic sauce

FILETE A LA DIABLA *gf* 20
grilled basa fish fillet in a spicy tomato and garlic devil sauce

FILETE CHIPOTLE *gf* 20
grilled basa fish fillet in our mildly spicy chipotle cream sauce

***FILETE POBLANO** *gf* 20
grilled basa fish fillet in a mild pasilla pepper and roasted corn cream sauce

***FILETE AL PISTACHIO** *gf* 20
grilled basa fish fillet in our chef's creamy pistachio sauce

FILETE AL ARBOL *gf* 20
grilled basa fish fillet in a very spicy seasoned butter, garlic, and roasted crushed arbol pepper sauce

SALMON

***SALMON MARISCADO** *gf* 28
grilled salmon fillet topped with shrimp, octopus, and your choice of al ajo, chipotle, or poblano sauce

***SALMON AL AJO** *gf* 24
grilled salmon fillet in a savory lemon butter garlic sauce

SALMON A LA DIABLA *gf* 24
grilled salmon fillet in a spicy tomato and garlic devil sauce

SALMON CHIPOTLE *gf* 24
grilled salmon fillet in our mildly spicy chipotle cream sauce

SALMON POBLANO *gf* 24
grilled salmon fillet in a mild pasilla pepper and roasted corn cream sauce

SALMON AL PISTACHIO *gf* 24
grilled salmon fillet in our chef's creamy pistachio sauce

***SALMON AL ARBOL** *gf* 24
grilled salmon fillet in a very spicy seasoned butter, garlic, and roasted crushed arbol pepper sauce



* = customer favorite 🥜 = contains nuts
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dessert

VANILLA ICE CREAM *gf* 5

DEEP FRIED *gf* 8

FLAN *gf* 9

Mexican classic and family favorite

PAN DE ELOTE 9

grandmother's homemade sweet corn cake

A LA MODE 12



kids



QUESADILLA (V) 9

includes French fries and a small drink

HAMBURGER 10

includes French fries and a small drink

CHICKEN NUGGETS 10

includes French fries and a small drink

sides



CHILE TOREADO • 1

CHEESE • 3

SOUR CREAM • 3

PICO DE GALLO • 3

TORTILLAS • 3

REFRIED BEANS • 4

RICE • 4

FRENCH FRIES • 4

GREEN ENCHILADA SAUCE • 4

RED ENCHILADA SAUCE • 4

AVOCADO • 4

SMALL GUACAMOLE • 4

CHIPOTLE SAUCE • 5

POBLANO SAUCE • 5

À LA CARTE

HARD SHELL TACO
(CHICKEN/BEEF/ASADA) • 5



2 TAQUITOS
(CHICKEN/BEEF) • 5



ENCHILADA
(RED/GREEN) • 5



CHILE RELLENO (V) • 10

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drinks

de la cantina

alcoholic beverages

FOUNTAIN DRINKS 3.50

Coke, Diet Coke, Sprite,
Dr. Pepper, HI-C Lemonade,
Raspberry Iced Tea

HORCHATA 3.50

JAMAICA 3.50

ORANGE JUICE 3.50

APPLE JUICE 3.50

UNSWEETENED

ICED TEA 3.50

HOT TEA 3.50

COFFEE 3.50

PELLEGRINO 4

MEXICAN COKE 4

AGUAS FRESCAS 6

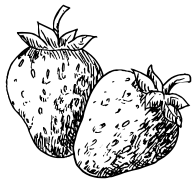
fresh blended fruit drinks

MANGO

STRAWBERRY fresa

CANTALOUPE melón

SOURSOP guanabana



BEER

DOMESTIC BEER

BOTTLE • 6 MICHELADA • 8

Bud Light Coors Light
Michelob Ultra

IMPORTED BEER

BOTTLE • 7 MICHELADA • 9

Negra Modelo Modelo Especial
Corona Corona Light
Tecate Pacifico
XX Lager XX Ambar
Victoria Stella Artois

WINE

Robert Mondavi, California

WHITE

CHARDONNAY • 9/32

SAUVIGNON BLANC • 9/32

RED

CABERNET SAUVIGNON • 9/32

PINOT NOIR • 9/32



MARGARITAS

TRADITIONAL • 10

SKINNY • 12

JALAPEÑO • 12

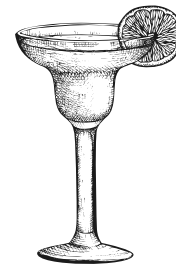
GUAVA • 12

TAMARIND • 12

HIBISCUS • 12

PINEAPPLE • 12

CADILLAC • 12



FRESH FRUIT
BLENDED MARGARITAS:

MANGO • 12

CANTALOUPE • 12

STRAWBERRY • 12

COCKTAILS

MIMOSA • 7

champagne, orange juice

PALOMA • 10

tequila, grapefruit soda,
grapefruit, lime

JARRITO • 10

2 oz. tequila, grapefruit
soda, orange, grapefruit,
lime, Tajin

CASUELA • 14

4 oz. tequila, grapefruit
soda, orange, grapefruit,
lime, Tajin

MOJITO • 10

rum, fresh mint, lime,
agave

MOSCOW MULE • 9

vodka, ginger brew,
lime, agave

JALISCO MULE • 10

tequila, ginger brew,
lime, agave

OAXACAN MULE • 10

mezcal, ginger brew,
lime, agave

BLOODY MARY • 10

vodka, bloody mary blend,
olives, lime, Tajin

PIÑA COLADA • 11

rum, pineapple juice,
coconut milk blend

SANGRIA • 9

cabernet sauvignon,
brandy, orange, lemon,
sugar

OLD FASHIONED • 12

whisky, Angostura bitters,
orange, sugar

MEXICAN COFFEE • 13

tequila, Kahlua, coffee,
whipped cream



All house tequila-based cocktails are prepared with Hornitos Reposado.

We are proudly serving you for dine-in, takeout, and catering. Ask us or give us a call at (760) 340-3468 to learn more.

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