



LUNA ROJA

A modern expression of Mexican dining built around the energy of gathering. Inspired by the color, symbolism, and celebratory spirit found throughout Mexico, the restaurant blends bold flavors with contemporary technique. Murals, fire, stone, and vibrant hues create an atmosphere that feels grounded and alive for an experience centered on connection, curiosity, and shared discovery.

At Luna Roja, the table becomes the heart of the evening. Dishes arrive meant to be explored together, from refined plates to the immersive taco kase experience, alongside tequila and cocktails crafted with equal care. Conversation flows, flavors unfold, and the room fills with warmth as guests gather with friends, family, and new company.



MARGARITAS

CASA 11

el jimador blanco tequila + agave + lime

make it spicy, strawberry, mango, or passion fruit +1

make it mezcal +3 • add prosecco float +3

SPICY MANGO 13

*el jimador blanco tequila + serrano + agave + mango
lime + tajin*

PRICKLY PEAR 13

el jimador blanco tequila + lime + prickly pear

TAMARINDO 13

el jimador reposado + lime + agave + tamarind + tajin

CADILLAC 14

el jimador blanco tequila + lime + grand marnier

EL PRIMO 15

lalo blanco tequila + lime + agave





BEBIDAS ESPECIALES

MICHELADA “HAIR OF THE DOG”	12
<i>modelo especial + sangrita + lime + tajin</i>	
PALOMA	14
<i>el jimador reposado tequila + lime + agave + squirt</i>	
MOJITO	14
<i>bacardi rum + mint + lime</i>	
RANCH WATER	15
<i>lunazul blanco tequila + topo chico + lime</i>	
MEXICAN MULE “LA MULA”	15
<i>milagro silver tequila + ginger beer + lime</i>	



MOCKTAILS

HIBISCUS AGUA FRESCA	9
<i>jamaica + lime + ginger</i>	
FRESA ROJA	9
<i>strawberry + lemon + mint + topo chico</i>	
LA SANDIA	9
<i>watermelon + lemon + basil + jalapeno + topo chico</i>	



VINOS

ESPUMOSOS

RUFFINO PROSECCO 10 | 40
Italy

BLANCOS

CHÂTEAU STE. MICHELLE RIESLING 10 | 40
Columbia Valley, Washington

MATUA SAUVIGNON BLANC 14 | 56
Marlborough, New Zealand

COPPOLA PINOT GRIGIO 14 | 56
Central Coast, California

KENDALL JACKSON CHARDONNAY 14 | 56
California

ROSADOS

JOSH CELLARS ROSÉ 14 | 56
California

TINTOS

MARK WEST PINOT NOIR 14 | 56
California

BOGLE FAMILY MERLOT 14 | 56
California

PASCUAL TOSO MALBEC 14 | 56
Mendoza, Argentina

THE FEDERALIST CABERNET SAUVIGNON 14 | 56
Lodi, California

APOTHIC RED BLEND 14 | 56
California





DRAUGHT

NEATO BANDITO	10
<i>Mexican-Style Lager + Texas + 6%</i>	
DOS EQUIS AMBER	7
<i>Mexican Amber + Mexico + 4.7%</i>	
EL CHINGÓN	8
<i>IPA + Texas + 7.3%</i>	
ROTATING LOCAL SEASONAL SELECTION	8
<i>see server for seasonal selection</i>	

BOTTLES + CANS

BUD LIGHT	6
<i>Light Lager + Missouri + 4.2%</i>	
BUDWEISER	6
<i>Lager + Missouri + 5%</i>	
COORS LIGHT	6
<i>Light Lager + Colorado + 4.2%</i>	
CORONA N+A	6
<i>Non-Alcoholic + Mexico + 0.05%</i>	
CORONA	7
<i>Mexican Lager + Mexico + 4%</i>	
HEINEKEN	6
<i>Pale Lager + Amsterdam + 5%</i>	
MICHELOB ULTRA	6
<i>Light Lager + Missouri + 5%</i>	
MILLER LITE	6
<i>Light Lager + Milwaukee + 4.2%</i>	
MODELO	7
<i>Mexican Lager + Mexico + 5.4%</i>	
SHINER BOCK	7
<i>Amber + Texas + 4.4%</i>	
STELLA ARTOIS	7
<i>Belgian Pilsner + Belgium + 5.2%</i>	



TEQUILERIA SELECTIONS

With over 50 selections, our tequila collection showcases the diversity of Mexico's celebrated spirit. Tequilas offer a wonderful and surprising range of flavors. Aging imparts different profiles, as do the highly guarded techniques that Mexico's tequila distilling families have used for centuries. Our tastings offer numerous ways to experience the distinct flavors of tequila, mezcal, and sotols.



TASTING FLIGHTS

HORIZONTAL TASTING:

CORRALEJO + CASA NOBLE + SIETE LEGUAS

<i>Blanco</i>	21
<i>Reposado</i>	23
<i>Añejo</i>	25

VERTICAL TASTING: PATRON 27

Silver, Reposado, Añejo

SINGLE ESTATE BY TEQUILA OCHO 27

Blanco, Reposado, Añejo

MEZCAL FAMILIA 39

Pierde Almas Espadin, Scorpion Reposado, Del Maguey Pechuga





BLANCOS

Like all of our tequilas, our blancos are from 100% agave. This category of tequila is aged for less than two months, often times altogether unaged. This creates a tequila with a crisp finish, with little to none of the woody flavor found in longer-aged tequilas.

CASAMIGOS	12
<i>citrus + oak + wood + baked agave</i>	
CLASE AZUL	40
<i>vanilla + green apple + green tea</i>	
DON JULIO	13
<i>spicy + white pepper + hints of salt</i>	
EL JIMADOR	9
<i>agave + fruit + spice</i>	
EL TESORO	16
<i>sweet nose + mellow + clean finish</i>	
ESPOLON	9
<i>agave + fruit + light finish</i>	
FORTALEZA	18
<i>mild agave + light citrus mellow</i>	
LUNAZUL	9
<i>citrus nose + agave + medium finish</i>	
MILAGRO	10
<i>agave nose + citrus + anise</i>	
OCHO SINGLE ESTATE	12
<i>sweet nose + tropical fruit + cinnamon</i>	
PATRÓN	12
<i>peppery nose + orange peel</i>	
SIEMBRA AZUL	20
<i>citrus nose + sweetness throughout</i>	
SIETE LEGUAS	15
<i>agave + mint + white pepper</i>	
TEQUILA 55	14
<i>full body + baked agave + peppermint</i>	





REPOSADOS

Translating literally in English to “rested,” this category of tequila has been anywhere from two months to a year. This aging process often gives these tequilas more of a woody flavor, and as it ages various other flavor notes develop to create a more intricate flavor profile than the younger blancos.

CASAMIGOS	12
<i>cocoa + toasted oak + premium agave</i>	
CASA NOBLE	14
<i>cinnamon + mexican chocolate + agave</i>	
CLASE AZUL	45
<i>vanilla + hazelnut + clove</i>	
DON JULIO	14
<i>slight smoke + light vanilla</i>	
EL JIMADOR	10
<i>olives + smoke + light vanilla</i>	
EL TESORO	18
<i>sweet + spice + agave + vanilla</i>	
FORTALEZA	20
<i>sweet + orange peel + agave + citrus finish</i>	
LOS ARANGO	12
<i>earthy nose + creamy + salted toffee</i>	
OCHO SINGLE ESTATE	12
<i>agave + creamy + oak + nutmeg</i>	
PARTIDA	13
<i>sweet nose + vanilla + buttery finish</i>	
PATRÓN	14
<i>citrus + pepper + salt</i>	
SELECCION 1414 ARTENOM	19
<i>banana nut + cinnamon + spice</i>	
SIETE LEGUAS	16
<i>intense agave + sweet finish</i>	
TRES GENERACION BY SAUZA	13
<i>mild honey + short finish</i>	





AÑEJOS

The word “añejo” means connected, to describe the flavors which are infused and developed over time by resting this category of tequila for one to three years. Of the three primary groups of tequilas, this group often has the most intricate of flavor profiles, and often the most woody flavor profiles you’ll ever find in a distilled spirit.

CASA NOBLE	16
<i>vanilla + wood + spicy finish</i>	
CLASE AZUL	125
<i>nutmeg + clove + orange + marmalade</i>	
DON JULIO	16
<i>smooth + vanilla + buttery + honey</i>	
EL JIMADOR	11
<i>vanilla + caramel + roasted fruit + spices</i>	
EL TESORO	22
<i>intense agave + smoky + earthy</i>	
FORTALEZA	24
<i>baked agave + caramel + black pepper</i>	
OCHO SINGLE ESTATE	15
<i>spicy + toasty + honey + earthy finish</i>	
PATRÓN	16
<i>oak nose + vanilla + caramel</i>	
SAN MATIAS “ORGULLO”	19
<i>creamy + cinnamon + toasted wood</i>	
SELECCION 1146 ARTENOM	26
<i>strong agave + caramel + spice</i>	
SIEMBRA AZUL	27
<i>floral + tobacco + berries + vanilla</i>	
SIETE LEGUAS	19
<i>complex + earthy + floral + smooth</i>	
TONALÁ	19
<i>butterscotch + light cinnamon + grapes</i>	
TRES GENERACION BY SAUZA	15
<i>pepper + butterscotch + oak</i>	





EXTRA AÑEJOS + ULTRA PREMIUM

Aged for three to five years, this category of tequila produces some of the most complex flavor profiles you'll ever find in a distilled spirit.

CASA NOBLE 5-YEAR	24
<i>oak + vanilla + coffee bean + citrus</i>	
DON JULIO 1942	35
<i>ultra-premium añejo</i>	
EL TESORO PARADISO	68
<i>bold + aged in cognac barrels</i>	
GRAN CENTENARIO LEYENDA	40
<i>sweet nose + woody + maple + almond</i>	
HERRADURA SELECCION	75
<i>rose + vanilla + dried fruit + long finish</i>	
JOSE CUERVO LA FAMILIA	60
<i>floral + baked agave + vanilla + cognac</i>	
PARTIDA ELEGANTE	90
<i>caramel + vanilla + pepper + toasted nut</i>	
PATRON BURDEOS RESERVA	85
<i>ultra-premium añejo</i>	
REY SOL	80
<i>hazelnut + toasted oak + cognac finish</i>	
SAN MATIAS GRAN RESERVA	17
<i>vanilla notes + bright fruit + smooth finish</i>	





MEZCAL

This traditional Mexican spirit is distilled using the hearts of the maguey plant, which is another cousin of the tequila producing agave. Primarily crafted in Oaxaca, Mexico, mezcal are the single-distilled smokey cousin of tequila.

DEL MAGUEY VIDA	12
<i>ginger + sandalwood + tangerine</i>	
ILEGAL JOVEN	9
<i>coconut + sage + butterscotch + pepper</i>	
FIDENCIO CLASSICO	12
<i>smoke + pear + kirsch essence</i>	
SCORPION REPOSADO	18
<i>lime + leather + smoke + mint</i>	
PIERDE ALMAS ESPADIN	20
<i>wild flower + earth + toasted oak</i>	
DEL MAGUEY PECHUGA	45
<i>apple + plum + meat + plantain + rice</i>	

SOTOLS

Literally meaning “desert spoon,” this spirit is named after the plant used during its distillation process. The sotol plant is a cousin of the agave plant used to make tequila. Sotol plants take 15 years to mature and each plant produces a single bottle of the final product below.

DESERT DOOR TEXAS SOTOL	15
<i>herbaceous + grass + vanilla + mint</i>	
LA PULGA SILVER	14
<i>citrus + white pepper + gentle smoke</i>	



