



# LUNCH MENU

## STARTERS & ENTRÉES

### Fried Shishito Peppers

Shishito peppers blistered in oil, seasoned with Espresso Salt and served with Aioli \$10.98

### Half Speed Fish & Chips

Luminous Brewhouse's Half Speed Lager Tempura Battered Alaskan Cod & Handcut Potato Crisps, Served with House Tartar Sauce & Malt Vinegar \$13.95/\$7.95



### Mussels

Pan Seared Mussels with Legerski Sausage, Marjoram, Sweet Red Pepper Wine Sauce, Served With Bread \$11.95

### Gnocchi

House Made Gluten Free Gnocchi  
*Rotating Daily Special* (GF) \$13.95

## SANDWICHES

All sandwiches come with choice of Fries or Side Salad  
Chips \$1, Fried Shishito Peppers \$2

### Bacon Bistro Burger

6 Oz. Truly Beef, Smoked Bacon, Arugula, Thick Sliced Heirloom Tomato, Shaved Red Onion, Muenster Cheese and Dijon on a Brioche Bun \$15.95



### Brinton Burger

6 Oz. Truly Beef, Romaine, Tomato, Shaved Red Onion, and Cheddar Cheese on a Brioche Bun \$12.95

### Mushroom Ham & Swiss

Fresh Deli Sliced Ham & Swiss with Sautéed Wild Mushrooms, Caramelized Onions, and Dijon Mustard on Sourdough Bread \$13.95

### B.L.T.

Four Strips of Smoked Bacon, Romaine, Tomato, and Garlic Aioli, on your choice of Bread \$9.95

## SALADS

### House Salad

Spring Greens, With Fresh Vegetables, and Choice of Dressing (Ranch, Gorgonzola, or Vinaigrette) with paired cheese \$10.95/5.95 (GF)

### Grilled Caesar

Grilled Romaine with House Caesar Dressing (Vegetarian), Fresh Shaved Parmesan, Cucumber, Croutons, and your choice of Grilled Chicken or Tofu \$12.95/\$6.95 (add protein to 1/2 salad \$1)

## SOUP DU JOUR

Fresh Soup Specials Made in House  
Cup \$5.95 / Bowl \$7.95

## DESSERTS

Daily Dessert Special \$9.95  
Ice Cream/Gelato/Sorbet (GF) \$7.95

## À LA CARTE

Shoestring Fries \$3.95/\$5.95  
House Potato Chips \$4.95  
Fresh Fruit \$5.95  
Fried Shishito Peppers \$6.95  
Smoked Bacon \$3.00  
Grilled Chicken \$4.95  
Grilled Tofu \$4.95  
Avocado \$3.95

## DRINKS

Iced Tea \$2.95  
Soda \$2.95  
Coffee \$3.50  
Juice \$2.00  
Milk \$2.00



Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

## **BEER, WINE & SPIRITS:**

### **BEER \$5**

Budweiser  
Bud Light  
Coors  
Coors Light  
Corona Extra  
Stella  
Michelob Ultra



### **LOCAL CRAFT BEER \$6**

Blacktooth Hot Streak IPA  
Blacktooth Saddle Bronc Brown  
Blacktooth Bomber Mountain

### **ON DRAFT &7**

Luminous Half Speed  
Luminous Stratus Orange Wheat

*\*FULL BAR AVAILABLE*



### **RED WINE \$8**

Penfolds Shiraz Cabernet (Australia)  
Bonterra Organic Merlot (California)  
Mud House Pinot Noir (New Zealand)  
Hahn Pinot Noir (California)  
Dreaming Tree Cabernet (California)  
7 Deadly Zins Zinfandel (California)

### **WHITE WINE \$8**

Ruffino Pinot Grigio (Italy)  
Ferrari Carrano Fume Blanc (California)  
A by Acacia Unoaked Chardonnay (California)  
Menage a Trois Moscato (California)  
Day Owl Rose (California)  
New Age White Blend (California)

### **MIMOSA**

Glass \$5  
Craft Special \$12