

# LUNA

## Your Neighborhood Kitchen.

### wine

#### BY THE GLASS

##### rosé

##### **l'Agnostique**

Cinsault | Languedoc, France o + m

9/32

##### **Domaine Nizas**

Languedoc, France

#### 6OZ/BTL

##### whites

##### **'Halozan' House White (1L)**

White Blend | Štajerska, Slovenia o + n

9/42

##### **Prost 'Feinherb'**

Riesling | Mosel, Germany o

10/36

##### **l Lauri Treccia**

Pinot Grigio | Delle Venezie DOC, Italy

11/36

##### **Kientzler 'La Soif'**

White Blend | Alsace, France o + v

12/42

##### **Rive de la Rosa**

Verdicchio | Marche, Italy o

12/42

##### **Woolpack**

Sauvignon Blanc | New Zealand m + v

11/41

##### **Morgan 'Highland'**

Chardonnay | Santa Lucia Highlands, CA

15/55

##### **Jean Manciat**

Chardonnay | Macon, France

15/55

##### reds

##### **'Care' House Red v**

Garnacha, Syrah Blend | Spain v

9/32

##### **Terre Gaie 'Brando'**

Cabernet Franc | Veneto, Italy o

12/45

##### **Pike Road**

Pinot Noir | Willamette Valley, OR o + v

13/48

##### **Mauro Molino**

Barbera | Barbera d'Alba, Italy o + v

12/45

##### **Señorio de P. Peciña**

Tempranillo | Rioja Crianza, Spain o + n

14/52

##### **Kivelstadt 'Father's Watch'**

Red Blend | North Coast, CA o + m + v

14/52

##### **Errazuriz 'Max Reserva'**

Cabernet Sauvignon | Valle Aconcagua, Chile

13/48

##### **Donati**

Cabernet Sauvignon | Paso Robles, CA v

16/58

#### BUBBLES

##### **Gemma di Luna**

Moscato | Italy (187ml) v

10

##### **Emendis 'Nu Allonge'**

Brut Rosé | Cava, Spain o + v

12/45

##### **Albert Bichot Crémant**

Brut | Burgundy, France v

13/48

##### **Poggio Costa**

Brut Rosé | Prosecco, Italy o

11/38

##### **Pomalo Debit**

Pét Nat Brut | Dalmatia, Croatia o + n

14/52

#### Dessert Wine

##### **Taylor Fladgate Fine Ruby, Douro, Portugal**

8.5

##### **Taylor Fladgate Fine Tawny, Douro, Portugal**

8.5

##### **Taylor Fladgate LBV 2016, Douro, Portugal**

10.5

##### **Laflleur Mallet, Sauternes, Bordeaux m**

10

#### BY THE BOTTLE

##### bubbles

##### **McBride Sisters**

Rosé | New Zealand

55

##### **Steorra**

Brut | Sonoma Valley, CA

48

##### **Hammerling 'Sunflower Sutra'**

Brut | Lodi, CA o

75

##### whites

##### **Trimbach**

Riesling (dry) | Alsace, France o + v

55

##### **Biokult**

Gruener Veltliner | Austria o + n + b + v

36

##### **Donnafugata**

White Blend | Sicily, Italy

48

##### **Three Brooms**

Sauvignon Blanc | New Zealand m

45

##### **l Lauri 'Nora'**

Chardonnay (unoaked) | Italy

35

##### reds

##### **Chateau Bonfort**

Merlot | Bordeaux, France o + m

53

##### **Tamburini 'Italo'**

Chianti Riserva, Italy v

45

##### **Bernabeleva 'Camino de Navaherreros'**

Red Blend | Spain o + n + b

48

##### **Chateau Beurenard 'Biotiful Fox'**

Red Blend | Rhone, France o + m + b

53

##### **Harvey & Harriet**

Red Blend | Oakville, CA

52

##### **Penley Estate 'Francis'**

Cabernet Franc | South Australia o

52

##### **Ridge 'East Bench'**

Zinfandel | Dry Creek Valley, CA o + m

95

\*In keeping with the philosophy of our restaurant, all wines on our list come from environmentally sustainable vineyards.

o = organic, m = minimal intervention, n = natural, b = biodynamic, v = vegan  
All still wines are preserved via Coravin Wine Preservation System for integrity

# luna cocktails

<b>aviation</b>	13
Song Cai Dry, luxardo, creme de violette, lemon	
<b>pear of my rye</b>	13
Roknar Rye, Pear Liqueur, lemon, absinthe	
<b>pomegranate caipirinha</b>	14
Avuá Cachaça, Pomegranate, Lime	
<b>garam masala old fashioned</b>	14
Cihuatan 12yr Rum, Allspice Dram, house Garam Masala Syrup	
<b>kir royale</b>	11
Jacoulot Crème de Cassis, Ananto Cava	
<b>chai oat nog</b>	14
Meukow Xpresso, Pairadaeza Banana, Wild Turkey 101, oat milk, chai, nutmeg	

# beer

## 12 OZ CANS

Fargo Original Lager	5
Fargo Stone's Throw Scottish Ale	5
Schell's Deer Brand Lager	5
Schell's Snowstorm Dark Ale	5
Laughing Sun I Heart ND Golden Ale	6
Wild State Pear Cider	6
Wild State Raspberry Hibiscus Cider	6
MPLS Dockside Lemon Lavender Cider	6
Odell Big Sippin' Imperial Sour	7

## 16 OZ CANS

Coors Banquet	5
Drekker Ectogasm	7
Revelation Blood Orange Wheat Ale	7
Revelation Edison's New England IPA	7

# mocktails & n/a

<b>oddbird alcohol-removed</b>	10
brut blanc de blancs, brut rose *21+	
<b>saint viviana dealcoholized</b>	13
sauvignon blanc, cabernet sauvignon *21+	
<b>heineken 0.0</b>	4
non-alcoholic malt beverage *21+	
<b>cosmo-no</b>	8
Seedlip Grove 42 Citrus, Lime Juice, Cranberry Juice, Simple	
<b>sencha been gone</b>	7
Orgeat, Lime, Cranberry, Grandma's Garden Tea	
<b>pom with the wind</b>	7
Orgeat, Pomegranate, Raspberry Tea	
<b>canned soda</b>	2
coke, diet coke, sprite	
<b>sanpellegrino</b>	3
aranciata rossa, limonata	
<b>sanpellegrino mineral water</b>	4
<b>lift bridge rootbeer</b>	4
<b>lemonade</b>	3
<b>coffee &amp; tea</b>	
<b>Steep Me A Cup teas (hot or iced)</b>	2.85
<b>Black:</b> Earl Grey Supreme, Cosmopolitan, Northern Breeze	
<b>Oolong:</b> Raspberry	
<b>Green:</b> Grandma's Garden, Blueberry Crush	
<b>Decaf:</b> Peppermint, Cinnbiscus	
<b>arnold palmer</b>	3
<b>latte or cappuccino</b>	3.95/4.75/5.35
add flavor +.20-.50   milk sub +.35	
<b>americano</b>	2.25/2.95/3.55
<b>french press</b>	3.75/8
<b>milk or chocolate milk</b>	2.5
<b>juice</b>	2
Orange, Cranberry, Grapefruit, Pineapple	