



LUNCH

Starters

- Flash-Fried Shishito Peppers 16**
Crispy Lightly Blistered Shishito Peppers,
Zesty Charred Lemon Crema

Chips & Dip 12
Salsa Verde, Salsa Roja, Tortilla Chips
Add Guacamole + 6

Soup & Salads

Add Shrimp 12 | Salmon 14 | Grilled Chicken 12

- Soup Du Jour 12**
Please Check with Your Server

Caesar Salad 18
Artisanal Romaine, Brioche Crouton,
Herb Gremolata, Classic Caesar Dressing
- New Mexico Cobb Salad 20**
Roasted Corn, Blue Corn Crumble, Avocado,
Baby Greens, Heirloom Tomato, Applewood-
Smoked Bacon, Farm Egg, Queso Fresco,
Red Chile Ranch

Organic Mixed Greens 18
Heritage Blend, Shaved Fennel, Tomatoes,
Pickled Onions, Pecan Brittle, Humboldt Fog
Blue Cheese, Poppy Seed Vinaigrette

Luminaria Tacos

All Tacos Served with Warm Tortilla, Guacamole, Red Cabbage, Roasted Corn Slaw
Choice of Salsa Roja or Verde Chipotle Aioli

- Chicken Asado 17**

Marinated Beef 18

Calabacitas 16

Sandwiches & Burgers

Choice of French Fries, Fruit, or House Salad

- Chicken Schnitzel Sandwich 22**
Brioche Bun, Avocado, Tomato, Arugula,
Chipotle Ranch

Loretto Burger 22
Brioche Bun, Flame Roasted Hatch Green Chile,
Tucumcari Green Chile Cheddar Cheese,
Chimayó Red Chile Bacon, House-Made
Guacamole, Bibb Lettuce, Heirloom Tomato,
Yellow Onion, Chipotle Aioli
- Braised Short Rib Melt 24**
New Orleans French Bread, Caramelized Onions,
Roasted Peppers, Provolone, Spicy Aioli

Specialties

- Fish and Chips 25**
Beer Battered, Tarragon Tartar Sauce

Steak Frites 34
Manhattan Cut, Peppercorn Sauce
- Seared Salmon 30**
Seasonal Vegetables, Ratatouille Vinaigrette,
Black Olive Purée

Sweet Potato and Wild Rice Bowl 20
Roasted Sweet Potatoes, Wild Rice, Black Beans,
Corn, Cilantro-Lime Dressing



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