

LUNA BEACH

bar & grill

TROPICAL COCKTAILS

MONKEY LALA	\$ 10.00
Dark rum, Irish cream, coffee liquor, coconut cream, chocolate.	
TROPICAL MARGARITA	\$ 10.00
Tequila, orange liquor, seasonal fruit, sugar rim.	
SWEET LUNA	\$ 10.00
Dark rum, coconut cream & water, mango, pineapple juice,	
ROATAN BREEZE	\$ 10.00
Dark rum, amaretto, Cointreau, pineapple juice.	
TEQUILA SUNRISE	\$ 10.00
Tequila, orange juice, grenadine.	
SEX ON THE BEACH	\$ 10.00
Vodka, peach liquor, orange juice, cranberry juice.	
PIÑA COLADA	\$ 10.00
Dark rum, coconut cream, pineapple juice.	
BAHAMA MAMA	\$ 10.00
Coconut rum, white rum, orange & pineapple juice,	

COCKTAILS

LONG ISLAND ICED TEA	\$ 10.00
Dark rum, vodka, tequila, gin, lemon, coca cola.	
TOKYO ICED TEA	\$ 10.00
White rum, vodka, tequila, gin, melon liquor, lemon soda	
CUBA LIBRE	\$ 7.00
Dark rum, lime juice, coca cola	
SCREWDRIVER	\$ 7.00
Vodka, orange juice	
MOSCOW MULE	\$ 10.00
Vodka, ginger beer, lime juice	
LYNCHBURG LEMONADE	\$ 9.00
Jack Daniels, triple sec, lemon soda	
BLUE LAGOON	\$ 8.00
Vodka, blue curaçao, lime juice, lemon soda	

TROPICAL SHOTS

WOO WOO	\$ 5.00
Vodka, peach liquor, cranberry juice.	
BLUE KAMIKAZE	\$ 5.00
Vodka, lime juice, blue curaçao.	
GARIFUNA'S GIFTI	\$ 5.00
Rum infused with Roatan roots and herbs.	

Tips are not included in price.

SPRITZERS

APEROL SPRITZ	\$ 10.00
Aperol, sparkling wine, soda, orange	
MIMOSA	\$ 10.00
Sparkling wine, orange juice	
BELINNI	\$ 10.00
Sparkling wine, peach purée	

BOTTLED BEERS

SALVA VIDA	\$ 3.00
IMPERIAL	\$ 3.00
BARENA	\$ 3.00
CORONA	\$ 5.00
HEINEKEN	\$ 5.00
MICHELOB ULTRA light beer	\$ 5.00
MODELO	\$ 6.50

ON TAP

JUICY IPA	\$ 5.00
HONEY CREAM	\$ 5.00
MANDARINE SELTZER	\$ 5.00

WINES BY GLASS

PIINOT GRIGIO, YELLOW TAIL, AUSTRALIA	\$ 6.00
CHARDONNAY, BODEGA NORTON, ARGENTINA	\$ 8.00
MERLOT, YELLOW TAIL, AUSTRALIA	\$ 6.00
MALBEC, FAMILIA GASCON, ARGENTINA	\$ 8.00
MERLOT ROSÉ, GRAND SUD, FRANCE	\$ 6.00
DUC DE PARIS BRUT SPARKLING WINE	\$ 6.00

SOFT DRINKS

COCA COLA COCA COLA ZERO	\$ 3.00
PEPSI PEPSI LIGHT	\$ 3.00
SPRITE	\$ 3.00
MIRINDA	\$ 3.00
CLUB SODA CANADA DRY	\$ 3.00
TONIC WATER CANADA DRY	\$ 3.00
GATORADE	\$ 5.00
LIPTON ICE TEA	\$ 3.00

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APÉRITIF

APEROL	\$ 7.00
CAMPARI	\$ 7.00
MARTINI VERMOUTH	\$ 7.00
SAMBUCA	\$ 7.00
JAGGERMEISTER	\$ 10.00

VODKA

ABSOLUT	\$ 5.00
TITO'S	\$ 6.00
KETEL ONE	\$ 7.00
GREY GOOSE	\$ 12.00
CIROC	\$ 13.00

GIN

BEEFEATER	\$ 5.00
BOMBAY SAPHIRE	\$ 6.00
TANQUERAY	\$ 7.00
XIBAL ORIGINAL	\$ 7.00
HENDRICK'S	\$ 10.00

TEQUILA

JOSE CUERVO ESPECIAL SILVER	\$ 5.00
JOSE CUERVO ESPECIAL GOLD	\$ 5.00
1800 SILVER	\$ 7.00
1800 REPOSADO	\$ 7.00
1800 AÑEJO	\$ 8.00
PATRON SILVER	\$ 10.00
PATRON REPOSADO	\$ 11.00
DON JULIO BLANCO	\$ 15.00
DON JULIO REPOSADO	\$ 15.00

COGNAC & BRANDY

COURVOISIER V.S.O.P.	\$ 10.00
BRANDY DE JEREZ FELIPE II SOLERA RESERVA	\$ 6.00



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RUM

FLOR DE CAÑA BLANCO SECO	\$ 5.00
FLOR DE CAÑA 4 AÑOS	\$ 5.00
FLOR DE CAÑA 7 AÑOS	\$ 6.00
MYERS	\$ 6.00
CAPTAIN MORGAN SPICED	\$ 6.00
FLOR DE CAÑA 12 AÑOS	\$ 8.00
FLOR DE CAÑA 18 AÑOS	\$ 10.00
ZACAPA 23 SOLERA	\$ 12.00

WHISKY & BOURBON

J&B RARE	\$ 5.00
JAMESON	\$ 8.00
SIR ALBERT	\$ 5.00
CROWN ROYAL	\$ 9.00
OLD PARR	\$ 10.00
CHIVAS REGAL 12 YEARS	\$ 10.00
BUCHANAN'S 12 YEARS	\$ 15.00
JOHNNIE WALKER BLACK LABEL	\$ 10.00
JOHNNIE WALKER DOUBLE BLACK	\$ 12.00
JIM BEAM	\$ 5.00
JACK DANIELS	\$ 9.00
JACK DANIELS HONEY	\$ 9.00

LIQUORS

AMARETTO DISARONO	\$ 6.00
LICOR 43	\$ 5.00
SAMBUCA	\$ 5.00
MALIBU	\$ 6.00
FIREBALL	\$ 6.00
BAILEY'S	\$ 6.00
COINTREAU	\$ 8.00
GRAND MARNIER	\$ 10.00



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CRUDOS & CEVICHES

TUNA TARTAR \$ 17.00

fresh tuna | watermelon | red onion | avocado | pickled mustard seeds caviar | chips of the day.

CEVICHE \$ 12.00

fish of the day | red onion | grilled palm heart | jalapeño | sweet potato | leche de tigre | avocado | chips of the day.

SHRIMP AGUACHILE \$ 15.00

shrimp ceviche | cucumber | red onion | seasonal fruit | passion fruit aguachile | chili cabro | avocado | chips of the day

TIRADITO \$ 15.00

catch of the day sashimi | cucumber | red onion | avocado | yellow miso ponzu sauce | sesame mayo | chips of the day

SALADS & ANTIPASTI & MORE

GRILLED CHICKEN SALAD \$ 14.00

grilled chicken breast | lettuce mix | cherry tomatoes | green olives | homemade croutons | parmesan cheese | homemade tartar dressing

SHRIMP SALAD \$ 16.00

grilled shrimp | lettuce mix | purple cabbage | season fruit | cherry tomatoes | candied nuts | feta cheese | citrus dressing

BEEF TENDERLOIN SALAD \$ 17.00

grilled beef tenderloin | lettuce mix | cucumber | green olives | caramelized onions | cherry tomatoes | avocado | tortilla chips | balsamic reduction | blue cheese dressing.

BEEF CARPACCIO \$ 15.00

sliced beef tenderloin | lime juice | red onion | mushrooms | Capers | parmesan cheese | truffle mayo | homemade bread canapé

EGGPLANT ANTIPASTO *(vegetarian option)* \$ 15.00

sliced eggplant | fresh mozzarella cheese | capers | red onions | peperonata | Modena vinaigrette | truffle mayo | fresh herbs | homemade bread canapé.

BABA GANOUSH *(vegan option)* \$ 14.00

roasted eggplant | olive oil | tahini | pepperoncino | parsley | homemade plantain naan bread

FRIED

FISH & CHIPS \$ 13.00

fried fish bits | beer tempura | onion rings or fries | homemade pickles | lime | tartar sauce

CHICKEN WINGS \$ 15.00

chicken wings marinated for 24 hours | spiced flour | homemade sauce buffalo, teriyaki, BBQ | fries.

PORK BELLY TACOS \$ 15.00

pork belly cooked low and slow | homemade corn tortilla | mozzarella cheese | avocado | red onions | pickled radish | fresh herbs | pico de gallo | smoked green sauce | pickled vegetables.

SHRIMP TACOS \$ 17.00

shrimps | panko | homemade corn tortilla | mozzarella cheese | coleslaw | avocado | red onion | fresh herbs | pickled jalapeños | pico de gallo | tartar sauce | citrus dressing.

GRILL

BEEF TENDERLOIN \$ 25.00

grilled beef tenderloin | truffle cauliflower pure | butter glazed green peas | potatoes herbs de Provence | parmesan cheese | blue cheese sauce.

BISQUE MUSSELS \$ 19.00

mussels | homemade bisque sauce | sliced jalapeño | lime | fresh herbs | homemade focaccia bread | fries.

CHICKEN QUESADILLAS \$ 15.00

SHRIMP QUESADILLAS \$ 15.00

BEEF QUESADILLAS \$ 19.00

flour tortilla filled | mozzarella cheese | caramelized red onions | guacamole | pico de gallo | sour cream.



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BURGERS & SANDWICHES

RICHY'S BURGER

\$ 15.00

grilled angus ground beef | cheddar cheese | homemade bun | lettuce | tomatoes | onions | crispy bacon

LUNA BURGER

\$ 15.00

grilled angus ground beef | Swiss cheese | homemade bun | mushrooms | caramelized onions | balsamic vinegar

FLORENTINA BURGER

\$ 15.00

grilled angus ground beef | Swiss cheese | homemade bun | caramelized red wine onions | balsamic vinegar | mushrooms | spinach | blue cheese,

SPICY CHICKEN SANDWICH

\$ 15.00

battered fried chicken breast | spicy pepper sauce | homemade bun | your choice of buffalo, teriyaki or BBQ sauce.

PULLED PORK SANDWICH

\$ 15.00

marinated pork loin | homemade BBQ | coleslaw | homemade pickles

J'S FISH SANDWICH

\$ 15.00

fired fish of the day | panko | homemade bun | lettuce | tomato | onions | homemade tartar sauce.

CAPRESE SANDWICH *(vegetarian option)*

\$ 15.00

Homemade focaccia bread | fresh mozzarella | tomato | arugula | pesto

DESSERTS

CHOCOLATE BROWNIE

\$ 9.00

LUNA FLAN

\$ 9.00

APPLE CHEESCAKE

\$ 9.00



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