



Farm Focused • Scratch Kitchen • Craft Cocktails • Picnic Provisions

## Burgers choice of one side

\* Applegate Valley beef 13 • \* Tawanda Farms lamb 14 • \* wild salmon 14 • Dunbar Farms black bean 11 served with Tillamook cheddar, butter lettuce, tomato, red onion, pickles, Luna sauce, house bun

## Pizza

tomato, basil, mozzarella, marinara 12

rotisserie chicken, arugula, olives, manchego, garlic cream 14

wild mushrooms, feta, roasted garlic, fennel, pesto 13

pork sausage, mushrooms, olives, basil, mozzarella, marinara 14

## From our Rotisserie & Grill

choice of one side

Draper Valley chicken, garlic butter, herb relish sm 12 / lg 19

Double RR beef brisket, au jus, cured horseradish sm 13 / lg 21

Carlton Farms pulled pork shoulder, spicy mustard, BBQ sauce sm 11 / lg 18

\* grilled wild salmon, basil aioli, garlic butter sm 14 / lg 22

## Sandwiches choice of one side

brisket dip, fried onions, horseradish aioli, au jus, Rise Up baguette 13

BLT, house bacon, farm tomatoes, arugula, basil aioli, Rise Up ciabatta 12

grilled 3 cheese, cheddar, mozzarella, manchego, Rise Up sourdough 10

BBQ pulled pork, slaw, pickles, house bun 12

pastrami reuben, kraut, Russian dressing, By George Swisskiyou, Rise Up rye 13

## Greens served with Rise Up rosemary ciabatta

cobb, chicken, bacon, egg, tomato, avocado, butter lettuce, Rogue blue cheese dressing sm 8 / lg 15

\* Caesar salad, aged parmesan, fried onions, farm romaine sm 6 / lg 11

arugula salad, strawberries, walnuts, feta, honey-balsamic sm 7 / lg 13

Luna salad, field greens, fennel, apple, hazelnut vinaigrette sm 6 / lg 11

add rotisserie chicken 4 / put an egg on it 2 / pulled pork 4 / brisket 5 / salmon 8

## Soups served with Rise Up rosemary ciabatta

vegetarian Dunbar 3 bean chili cup 4 / bowl 6

rotisserie chicken noodle cup 4 / bowl 6

## Sweets

Caldera root beer float 5

vanilla, chocolate or strawberry  
ice cream scoop 2

chocolate layer cake,  
raspberry filling 6

ice cream of the day 3

## Sides

fresh cut fries

farm tomatoes with sea salt

cole slaw

fingerling potato salad

mac 'n cheese

farm vegetables

Luna salad

\* Caesar salad

cucumber-feta salad

SPLIT PLATE FEE 2

(\*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

We Love Everything Oregon!

#lunacafeashland



## Draft

### Lawnmower Lager 4

Caldera Brewing, Ashland, OR, 3.9% ABV honey, earth, floral

### Pilsner 4.5

pFriem Family Brewers, Hood River, OR, 4.9% ABV lemon, floral, grass

### Fresh Squeezed IPA 4

Deschutes Brewery, Bend, OR, 6.4% ABV floral, caramel, citrus

### Descender IPA 4.25

GoodLife Brewing Co., Bend, OR, 7% ABV tropical, citrus, pine

### Red Beard IRA 4.5

Mill City Brewery, Camas, WA, 7% ABV caramel, stone fruit, malt

### Oatis Oatmeal Stout 4

Ninkasi Brewing, Eugene, OR, 7% ABV vanilla bean, chocolate, malt

### Hard Apple Cider 4.5

Atlas Cider Company, Bend, OR, 5.8% ABV semi-sweet, tart, bold

### Root Beer 3.5

Caldera Brewing, Ashland, OR, NA

## Craft Cocktails

### Lunar Eclipse 8

Crater Lake vodka, St Germain, lavender syrup, lemon

### Tiki-Tai 9

Jamaican rums, Luxardo, Barrel Room curacao, orgeat, pineapple juice, lime

### Mars-O-Rita 10

Milagro tequila, strawberry shrub, curacao, lime, salt & pepper rim

### Basil-Cucumber Mojito 8

Bacardi Silver, muddled cucumber & basil, lime, soda water

### Cynar Smash 9

Crater Lake rye whiskey, Cynar, muddled lemon & mint, brown sugar

### Marionberry Mule 8.5

Ransom vodka, Wild Roots marionberry, Cock N Bull ginger beer, lime

### Peach Bellini 8

Evolution Brut, peach puree, lemon

### Bloody Mary 8.5

Ransom vodka, house bloody mix, pickled vegetables, celery salt rim

## Wine by the Glass

### White

#### Evolution Brut 7

Sokol Blosser, Willamette Valley, OR, NV citrus, apricot, off-dry

#### Pinot Gris 7.5

Schultz Vineyards, "Grace", Rogue Valley, OR, 2013 honey, bright fruit, minerality

#### Chardonnay 8.75

Broadley Vineyards, Willamette Valley, OR, 2014 lemon zest, sour apple, melon

#### Riesling 8

Montinore Estate, Willamette Valley, OR, 2014 citrus, orange peel, honey

### Red

#### Pinot Noir 11.5

Soter Vineyards, Willamette Valley, OR, 2014 plum, spice, earth

#### Merlot-Syrah 7

Cliff Creek Cellars, Rogue Valley, OR, 2014 dried cherry, tobacco, cedar

#### LA Brisa Tempranillo 8.25

Jaxon Vineyards, Rogue Valley, OR, 2011 blueberry, blackberry, fruit leather

#### Cabernet Sauvignon 7.5

Silvan Ridge Winery, Rogue Valley, OR, 2013 black currant, boysenberry, chocolate

## at Luna Cafe + Mercantile...

...we have a passion for food grown and raised right here in Oregon and offer a variety of sustainable foods from the Rogue and Applegate valleys. We support local farmers and artisans while serving only the best fresh, healthy ingredients. Luna Cafe & Mercantile also offers artisan coffees, handmade chocolate treats, local meats, wines and cheeses. Experience the freshness and unique flavors of farm-to-counter goodness!