



EST. 2000

MOONRAKERS

A ONE TWENTY SIX LOUNGE

Dinner

APPETIZERS

- MARINATED OLIVES** 5
- POMMES FRITES** 7
House-cut fries, aioli
- VEGETABLE SAMOSAS** 9
Mint chutney
- WOOD-Fired wings** 12
Tandoori style, amish chicken-
- Greek meat balls** 9
House-ground pork & beef, tzatziki
- Hummus** 9
House-made, wood-fired flatbread
- CHEESE PLATE** 13
Domestic & imported cheeses
- CRABCAKES** 15
Chipotle, basil, orange ginger sauces-
- MUSSELS*** 14
White wine, tarragon, herbs
- CHARCUTERIE** 13
Country Pâté, Dijon, pickled onion
- OYSTERS*** 16
East and West Coast, Mignonette
- MEDITERRANEAN SPREAD** 10
Goat cheese, tomato, wood-fired flatbread
- SOUP DU JOUR** 6/8
- Bread basket** 5
Baked daily, honey butter

SALADS

- MIXED GREENS** 6
Side salad, cucumbers, tomatoes
honey-balsamic vinaigrette
- ROASTED BEET** 8
Side salad, bleu cheese, walnuts. pickled onion, honey-balsamic vinaigrette
- ARTICHOKE** 8
Side salad, Parmesan, crisp chickpeas
lemon-champagne vinaigrette
- mayan fish salad** 13
Blackened fish, citrus salsa (XEC),
salsa verde vinaigrette
- country** 16.5
Shrimp, grilled chicken, gorgonzola,
bacon, honey-balsamic vinaigrette
- Grilled vegetable** 14.5
Warm goat cheese, pine nuts
honey-balsamic vinaigrette
-Add Chicken 6; Add Salmon 8

BURGERS & SANDWICHES

- Sandwiches and burgers are served on house made bread (buns) with choice of soup, salad, or fries
- moon Steak burger** 12
Half Pound house-ground Black Angus, Bacon, choice of cheese, aioli
 - Dutch burger** 13
Half Pound house-ground Black Angus, Gouda cheese, caramelized onions, aioli
 - guadalajaran burger** 13
Half Pound house-ground Black Angus, pickled jalapenos, pepper jack, guacamole
 - 1/3 lb Lamb Burger** 15
Local lamb, grass-fed, goat cheese harissa mayo
 - veggie BURGER** 10.5
House made patty, pickled jalapenos, pepper jack cheese, guacamole
 - veggie Guadalajaran** 12
House made patty, pickled jalapenos, pepper jack cheese, guacamole
 - CRAB CAKE SANDWICH** 16
Chipotle sour cream, focaccia
 - CUBAN PORK SANDWICH** 15
pulled pork, mozzarella, bacon, focaccia
 - SHRIMP PO' BOY** 14
Napa slaw, pepper jack, garlic aioli
 - STEAK SANDWICH*** 17.5
Hanger steak, mozzarella, onions, aioli

DESSERTS

- CRÈME BRÛLÉE** 8
Kalona cream, cage free eggs
- CHOCOLATE TORTE** 8
Raspberry coulis, whipped cream
- POPPY SEED cake** 8
Lemon custard, berry compote
- vanilla ice cream** 6
House-made, organic
- berry sorbet** 6
House-made, organic

STEAMED BUNS & LOUNGE SPECIALS

- Served with house cut fries or house salad
- steamed buns**
 - BBQ Pork Belly** 13.5 - siracha aioli, 3 steamed buns, pickled onions
 - Beef Short Rib** 15- horse radish aioli, 3 steamed buns, pickled cucumber
 - Shiitake Mushrooms** 13.5- siracha aioli, 3 buns, scallions, pickled onions
 - Beef OR Pork TACOS** 9
3 tacos, pico de gallo, ancho spread
 - Beef OR pork torta** 10.5
Pepper jack, jalapeno, guacamole
 - FISH TACOS** 13
House-made tortillas, blackened tilapia, citrus salsa (XEC), guacamole
 - Pork belly tacos** 13.5
Korean BBQ belly & sesame oil salad
 - HOUSE Made gyros** 10.5
Amish chicken, tzatziki

126 ENTRÉES

- ÉTOUFFÉ** 19
Andouille sausage, chicken, shrimp
- STEAK FRITES*** 26
Pommes frites, gorgonzola or porcini butter
- Scottish SALMON*** 26
Vegetable risotto, white anchovy butter
- PORK CHOP*** 27
Ancho rub, maple glaze, oven roasted brussels sprouts
- CHICKEN BOURGOGNE** 19
Spaetzle, bacon, spinach, Dijon cream
- SQUASH IN PHYLLO** 18
Organic squash, mascarpone, kale, sweet garlic cream, walnuts
- LAMB OSSO BUCCO** 26
Creamy polenta, lamb jus, broccolini
- TENDERLOIN*** 39
Whipped potatoes, bordelaise sauce
- GNOCCHI WITH BLUE CRAB** 23
House-made gnocchi, spinach, herb tomato broth, cream (can sub mushrooms)
- BOLOGNEse** 19
Meyer beef, Kalona cream, bacon, porcini mushrooms

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness*