

## SNACKS

**Fries** with special sauce <sup>V</sup> or vegan mayo<sup>V+</sup> 6

**House Pickles** assorted veggies <sup>V</sup> + <sup>gf</sup> 7

**Beet Pickled Deviled Eggs** <sup>Vgf</sup> 9

Pickled jalapeno, smoked paprika

**Lunar Dog** 6

Sriracha mayo, dog relish, scallions, bacon

**Whipped Ricotta** 11

Mascarpone, peas, chili crisp

**Cheese Plate** 13

Noble Road Brie, jam, honey, toast

**Lunar Wings** <sup>gf</sup> 13

Buffalo, hot honey glaze or dry rub, w/ bleu chz

**HANG - 3124 Richmond St., Philadelphia**

**Happy hour:** Tuesday - Friday, 4-6 p.m.

**Kitchen:** Tuesday - Thursday til 10 p.m.

Friday & Saturday til 11 p.m.

**Brunch:** Saturday 11–3

Sunday 11-4

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

## MAINS

**Chilled Peanut Noods** <sup>V+</sup> 14

Carrot slaw, black lime peanut, cilantro, chili crisp

Sambal Tofu 4 Fried Chicken 6

**Kale Caesar** 13

Fried garlic, bread crumbs, Royer Mountain

Fried Chicken 6

**Gem Salad** <sup>V</sup> 16

Heirloom tomato goddess, persian cucumber,

watermelon radish, crispy shallot

**Lunar Burger** 16

Cider pickles, cheddar, shreduce, peppadew mayo, fries; Bacon 3

Deluxe – Double patty, cheddar, bacon 22

**House Veggie Burger** <sup>V+</sup> 15

Cider pickles, shreduce, vegan aioli, fries

Cheddar 2, Bacon 3

**Fried Chicken Sando** 15

Buffalo, bleu cheese, cider pickles shreduce, potato bun w/ fries

**Vegan Baby Back Sando** <sup>V+</sup> 15

Smoked king oyster, k.c. bbq, cabbage slaw, fries

## DESSERT

**Buttermilk Panna Cotta** <sup>V</sup> 12

Macerated strawberries

**Carrot Cake Al a Brasil** <sup>V</sup> 12

Chocolate cream cheese frosting

## BEVS

**Cane Sugar Soda** 3

Cola, diet, lemon-lime & ginger ale

**Ox Coffee Lunar Inn Blend** 4

**Hot Tea** 4

**Orange Juice** 5

**Fancy Mocktail** 7

Tell us what you like

**Inspired Brews Kombucha** 8

12-oz. bottle

## FUN N/A OPTIONS

**Zero-Proof G&T** 7

Zero proof gin, Fever-Tree tonic

**www.LunarInn.com**

**IG:** @thelunarinn + @tinysbottleshopphilly

<sup>V</sup> = Vegetarian   <sup>V+</sup> = Vegan   <sup>gf</sup> = Gluten Free

## DRAFT BEER

### Love City Lager 5

Gold soda for you and me; 4% abv - Philly, PA

### Three Floyd's Gumball Head 8

A wheat pale ale; 5.6% abv - Munster, Indiana

### Neshaminy Creek Post up pils 6

Delighfully crushable pils; 4.8% abv - Croydon, PA

### Forest & Main Beyond Completion IPA 9

Tropical & peachy; proceeds benefit the Attic Youth Center in Philly; 6.5% abv - Ambler, PA

### Neshaminy Creek Wayward Wheat 7

Bavarian style hefeweizen; 5.2% abv - Croydon, PA

### Forest & Main Summer Friend Saison 7 (10 oz.)

An honest, classic saison; 5% abv - Ambler, PA

### Anxo PA Cidre Blanc 8 (10 oz)

A stunner cider, super dry; 6.8% abv. - D.C.

## CANS & BOTTLES

PBR 4

HIGH LIFE 5

## WINE

### Aphros Vinho Verde 12 / 48

100% Vinho Verde / Vinho Verde, Portugal  
Star fruit, citrus zest, green apple

### Clos Bellane "Altitude" Rosé 12 / 48

100% Grenache / Rhone, France  
Fresh, floral, mineral

### Elvio Tintero Rosso 12 / 48

Barbera, Dolcetto, etc. / Piedmont, Italy  
Brambly fruit, licorice, leather

### Monte Rio Cellars Coferment 17/ 68

50% Petit Verdot 50% Sauv Blanc / Lodi, CA  
Light spice, glou glou for days

### Franchere Split Infinitives 16 / 64

74% Grüner, 26% Chardonnay / Willamette, OR  
Fine tuned orange fuzzy and refreshing

### Mongarda Col Fondo 15 / 60

95% Glera, 5% Verdiso / Veneto, Italy  
Apples, alpine herbs and meyer lemons \*bubbles\*

### Riffo A Pelo Moscatel 13 / 52

100% Muscat / Itata Valley, Chile  
Light skin contact orange beauty

### Red Tail Ridge Pinot Noir Pét-Nat 15 / 60

100% Pinot Noir / Finger Lakes, NY  
Tart, brambly, lively \*bubbles\*

### Maloof No Clos Radio Riesling 16 / 64

100% Riesling / Willamette, OR  
Tropical, zingy, super textural

## COCKTAILS

### Hibiscus Marg 12

Tequila, hibiscus simple, lime

### Blood Orange Fennel Marg 13

Tequila, blood orange, fennel

### Philly Sour 12

Whiskey, hopped simple, lemon, red wine

### Fancy G & T 12

Revivalist cucumber infused gin, elderflower

### Sanctuary City 13

Mezcal, jalapeno, lime

### \*Pickle Martini 13

Revivalist vodka, dry vermouth, pickle brine

### Rosé Negroni 14

Revivalist gin, aperol ice cubes, radicchio aperitif, rosé wine

### Gold Fashioned 15

Mezcal, tequila, honey, cardamom, pineapple

### Sunset Boulevardier 15

Hudson Bright Lights whiskey, Campari, Cocchi Torino, poured over Ox lunar blend coffee

### Amaro Manhattan 15

Rye, Cardamaro, Lo-Fi gentian amaro

### Thail Basil Daiquiri 13

Thai basil rum, lime, simple