

The Moonstone

931 E 2nd St · +15204675900 · Updated: Jan 14, 2026

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MOONSTONE 12

Birria Burger **\$16.00**

BIRRIA BEEF, BURGER PATTY, HOUSE CHEESE BLEND, GUACAMOLE, PICKLED ONIONS, JALAPENO, HOUSE CHIPS

Sonoran Chicken Club Wrap **\$15.00**

GRILLED CHICKEN, ROMAINE, BACON, PINTO BEANS, TOMATO, CARAMELIZED ONIONS, JALAPENOS, SALSA, CHIPOTLE
MAYONNAISE, HOUSE CHIPS

Birria Sopes **\$15.00**

BIRRIA BEEF, REFRIED BEANS, PICKLED ONIONS, OAXACA CHEESE, AVOCADO CREMA

Chicken Caramelos **\$15.00**

GRILLED CHICKEN, HOUSE CHEESE BLEND, FRESH TOMATO, SALSA, GUACAMOLE, TORTILLA CHIPS

Torta **\$16.00**

REFRIED BEANS, OAXACA CHEESE, AVOCADO, CABBAGE SLAW CHOICE OF: CHICKEN TINGA, OR BIRRIA BEEF

Elotes Cheesy Bread **\$14.00**

STREET CORN, TELERA BREAD, CHIHUAHUA, COTIJA, CHILES

Moonstone Nachos **\$17.00**

ROASTED POBLANO QUESO, TOMATOES, GUACAMOLE, SOUR CREAM, JALAPENOS, CHOPPED SCALLIONS CHOICE OF:
CHICKEN TINGA OR BIRRIA BEEF

Shrimp Ceviche Salsa **\$15.00**

LIME POACHED SHRIMP, CUCUMBER, TOMATO, RED ONION, AVOCADO, CILANTRO, TORTILLA CHIPS

Catalina Bowl **AVAILABLE OPTIONS**

MESCLUN GREENS, AVOCADO, ROASTED POBLANO, ROASTED CORN, CHERRY TOMATO, RED ONION, CUCUMBER, **\$11.00**
PEPITAS, PRICKLY PEAR VINAIGRETTE
Grilled Chicken: **\$4.00**

Southwest Caesar Salad **AVAILABLE OPTIONS**

ROMAINE, CORN AND BLACK BEAN SALSA, CILANTRO, TOMATO, TORTILLA CRISPS, COTIJA, CHIPOTLE DRESSING **\$10.00**
Grilled Chicken: **\$4.00**

Salsa and Guacamole **AVAILABLE OPTIONS**

CORN AND TORTILLA CHIPS
Large: **\$12.00**
Small: **\$8.00**

House Spiced Nuts **\$6.00**

CHIPOTLE, SMOKED PAPRIKA

DESSERT 2

Chipotle Chocolate Pot de Creme	\$7.00
WHIPPED CREAM, BUNUELO CRISPS	
Tres Leches	\$9.00
FRESH BERRIES, WHIPPED CREAM, CARAMEL	

SIGNATURE COCKTAILS 10

Moonstone	\$17.00
BOMBAY SAPPHIRE, ORGEAT, COCONUT CREAM, LIME, BUTTERFLY PEA FLOWER, GLITTER	
Anti Venom	\$15.00
JALAPENO INFUSED TITOS, LEMON, AGAVE, CILANTRO	
Sandia Fresca Punch	\$16.00
DON JULIO BLANCO, WATERMELON, CUCUMBER, LIME, SERRANO SYRUP, CHAMOY-TAJIN RIM	
Cactus Water	\$15.00
REYKA VODKA, STRAWBERRY, BASIL, CRANBERRY, LEMON, AGAVE SYRUP	
Hibiscus Mezcalita	\$14.00
MEZCAL, ORANGE JUICE, LIME, POMEGRANATE HIBISCUS SYRUP	
Tanque Verde Splash	\$15.00
TANQUERAY, LIME, AGAVE, CUCUMBER, LAVENDER AND PEACH BITTERS	
Scorpion Sting	\$15.00
JACK DANIELS, LEMON JUICE, BLOOD ORANGE, SPICED HONEY	
Tortugatini	\$16.00
MILAGRO REPOSADO, LIME, VANILLA SYRUP, COCONUT CREAM	
Catalina Shadow	\$16.00
REDEMPTION RYE, BLUEBERRY, GINGER, LEMON JUICE, EGG WHITES	
Dusty Rose	\$15.00
BACARDI, ORGEAT, LIME, PEYCHAUD’S BITTER, MINT	

CLASSIC COCKTAILS 6

Aperol Spritz	\$16.00
ZARDETTO, APEROL, FEVER TREE CLUB SODA	
Cadillac Margarita	\$16.00
ESPOLON BLANCO, GRAND MARNIER, LIME, AGAVE	
Dirty Martini	\$16.00
KETEL ONE, FILTHY OLIVE BRINE, VERMOUTH	

Perfect Manhattan	\$16.00
WILD TURKEY 101, SWEET VERMOUTH, FILTHY BLACK CHERRY	
Old Fashioned	\$16.00
WOODFORD RESERVE, BITTERS, ORANGE PEEL	
Espresso Martini	\$16.00
TITO'S HANDMADE VODKA, FEVER TREE ESPRESSO, MR. BLACK COFFEE LIQUEUR	