



COOKING OVER COALS AND BACK YARD CONVERSATIONS

An earth oven is one of the simplest and most ancient cooking structures. The earliest known earth oven was discovered in Central Europe and dated to 29,000 BC. An earth oven is a pit in the ground used to trap heat and bake, smoke, or steam food to give it a unique earthy soil baked flavor, still today being used in New Zealand, Latin America and islands in the South Pacific, also now perfected by Luna Beer Garden here in Bali.

BEER SNACKS

SENT WITH EVERY COLD BEER

CHOICE OF:

- CAJUN POTATO CHIPS
- SPICED BUTTER POPCORN
- ROASTED CREOLE PEANUTS

CHICKEN WINGS (6 PCS)

ALL WINGS SERVED WITH RANCH DRESSING

- BUFFALO
- TERIYAKI GLAZED
- FLAMMING HOT
- SALT AND LEMON PEPPER
- BBQ & BOURBON
- PERI PERI

WOODFIRED GRILLED BABY CORN

SMOKED CHIPOTLE MAYO, PARMESAN CHEESE, CORIANDER, LIME

KINGFISH CEVICHE

BLACK BEAN, SPRING ONION, CORIANDER, LIME

JALAPENO & CHEESE POPPER (3 PCS)

FROM THE TAP BEER BATTERED STUFFED JALAPENO WITH SOUR CREAM AND CHEDDAR CHEESE

EMPANADAS (2 PCS)

SERVED WITH HOUSE SALSAS

SOIL COOKED BEEF SHORT RIB AND OAXACA CHEESE
COCHINITA PIBIL EARTH SMOKED PULLED PORK NECK OAXACA CHEESE
PULLED BBQ AND BOURBON EARTH SMOKED JACKFRUIT OAXACA CHEESE

WOOD FIRED PIZZETAS

MARGHERITA

SAM MARIANO TOMATOES, FRESH MOZZARELLA, BASIL

SMOKEHOUSE PORK SHOULDER

FRESH MOZZARELLA, SMOKED TOMATO SAUCE, CHIMICHURRI

"EARTH COOKED" SMOKED BEEF SHORT RIB

SMOKED TOMATO SAUCE, PROVOLONE, PICKLED JALAPENOS

ITALIAN SAUSAGE

SMOKED TOMATO SAUCE, RED ONIONS, STRACCIATELLA

GRILLED PRAWN & BACON

SMOKED TOMATO SAUCE, GRILLED TIGER PRAWN, BEEF OR PORK BACON

HOTDOGS

AMERICAN

FRANKFURT, AMERICAN MUSTARD, KETCHUP, CHEDDAR CHEESE, PICKLES

GERMAN

BRATWURST, SAUERKRAUT, GERMAN MUSTARD, PICKLES

SLIDERS (2 PCS)

SMASHED CHEESEBURGER

BLACK ANGUS BEEF PATTY, HOUSE PICKLES, BACON JAM, MONTEREY JACK CHEESE

GARLIC PORTOBELLO MUSHROOM AND HALOUMI BURGER

FLAT WOOD FIRED MUSHROOM, GRILLED HALLOUMI, AVOCADO, SOUSED RED ONIONS

SMOKED AND GRILLED MEATS

SMOKED CHIPOTLE BBQ PORK RIBS (HALF OR FULL RACK)

BBQ BOURBON SAUCE, SMOKED SALSA ROSSA, TANGY HOUSE PICKLES

EARTH COOKED COCHINITA PIBIL

PULLED PORK NECK MARINATED IN MEXICAN SPICES, BBQ BOURBON SAUCE, SMOKED SALSA ROSSA, TANGY HOUSE PICKLES

SMOKED GARLIC & HERB ROTISSERIE CHICKEN 1/4 / HALF / FULL

CREOLE SMOKED GRAVY, SMOKED SALSA VERDE, TANGY HOUSE PICKLES

EARTH COOKED SMOKED BEEF CHEEK

CREOLE SMOKED GRAVY, CHIMICHURRI, TANGY HOUSE PICKLES

SMOKED BBQ BOURBON PULLED JACKFRUIT

BBQ BOURBON SAUCE, SMOKED SALSA ROSSA, TANGY HOUSE PICKLES

GRILLED SAUSAGE PLATTER

JALAPENO CHEESE, ARGENTINIAN CHORIZO, BRATWURST, ITALIAN SAUSAGE, TANGY HOUSE PICKLES, MUSTARDS, CHIMICHURRI

SMOKED ROTISSERIE CHICKEN & RIB PLATTER

1/2 SMOKED GARLIC & HERB ROTISSERIE CHICKEN, 1/2 RACK OF SMOKED CHIPOTLE PORK RIBS, SMOKED CREOLE GRAVY, BBQ BOURBON SAUCE, SMOKED SALSA ROSSA, TANGY HOUSE PICKLES

FULL SMOKED & BBQ MEAT COMBO

EARTH SMOKED BEEF CHEEK, 1/2 RACK SMOKED CHIPOTLE RIBS, COCHINITA PIBIL PULLED PORK, SMOKED GARLIC & HERB ROTISSERIE CHICKEN, CREOLE SMOKED GRAVY, BBQ BOURBON SAUCE, SMOKE SALSA ROSSA, TANGY HOUSE PICKLES

SIDES

CAJUN COLESLAW

TANGY MAYO, LIME

FRENCH FRIES

GARLIC AIOLI

WEDGE SALAD

SEMI DRIED HEIRLOOM TOMATO, PICKLED RED ONION, CRISPY BACON, CHIMICHURRI, RANCH DRESSING

SMOKED EARTH ROASTED VEGETABLES

GARLIC, THYME, ROSEMARY

EARTH BAKED ROOT VEGETABLE SALAD

CHIMICHURRI AIOLI



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SPRITZ

TO BEGIN THE EXPERIENCE

NUANU SUNSET

BLOOD ORANGE, GIN, APEROL, PROSECCO, SODA.

SPRITZ DE LIMONCELLO

VODKA, LIMONCELLO, PROSECCO, HOMEMADE LEMONADE.

SANGRIA BLANCO

GIN INFUSED CARDAMON, HAHA SAUVIGNON BLANC INFUSED WITH TROPICAL FRUITS, ELDERFLOWER SODA.

EL GAUCHO COCKTAILS

SOUTH AMERICAN-INSPIRED COCKTAILS MADE USING SOUTH AMERICAN SPIRITS AND FRESH ASIAN FRUITS

MICHELADA AHUMADA

TOMATO JUICE, HORSERADISH, LEMON JUICE, MAGGI SAUCE, WORCESTERSHIRE, TABASCO, GARLIC POWDER, ONION POWDER, PICKLE JUICE, TAJIN SALT, BBQ SAUCE, CELERY TOPPED WITH LAGER.

MARGARITA DE PINA A LA PARRILLA

TEQUILA, LIME, CHARGRILLED PINEAPPLE SYRUP, LEMON AND LIME.

MARGARITA SANGRIENTA

TEQUILA, BLOODY ORANGE SYRUP, LEMON & LIME.

LAGERITA

TEQUILA, ORANGE CURACAO, AGAVE, LEMON & LIME, TOPPED WITH LAGER.

COWBOY COCKTAILS

AMERICAN BOURBONS, GINS & AGED RUMS INFUSED WITH SPICES FROM THE INDONESIAN ARCHIPELAGO

THE GM

JACK DANIELS, COINTREAU, BELIMBING JUICE, ORANGE SHERBET, SODA.

BUNNY GIRL

EAST INDIES ARCHIPELAGO GIN, COFFEE, TARRAGON LEAVES, STRAWBERRY, LEMON OLEO.

THE BLING

GIN, SPICE BUBBLE-GUM SYRUP, KUMQUAT, LEMON & LIME JUICE, APPLE JUICE.

BARREL AGED CAFE NEGRONI

GIN, SUMATRAN COFFEE INFUSED CAMPARI, COCCHI AMARO.

CIDERS

ALBENS CIDER RANGE (APPLE, MANGO & STRAWBERRY)

A BUCKET OF 3 CIDERS

JUICE

WHOLE COCONUT FRESH

HOMEMADE SODA

NATURALLY FERMENTED HOMEMADE SODA

GINGER BEER

PINEAPPLE SODA

CHAMOMILE & HONEY SODA

LEMONADE

COKE

BEERS

A SELECTION OF LOCALLY BREWED BEER STYLES

ON TAP

HEINEKEN

ISLAND BREWERY PILSNER

ISLAND BREWERY SUMMER PALE

ISLAND BREWERY KOLSCH

ISLAND BREWERY SMALL HAZY

KURA KURA LAGER

KURA KURA ISLAND ALE

KURA KURA EASY ALE

BOTTLE BEER

A SELECTION OF INTERNATIONAL BEERS

CORONA

SAPPORO

ASAHI

PERONI

COOPERS ORIGINAL ALE

HOEGAARDEN WITBIER (OROGINAL)

DUVEL ALE

WINE

BUBBLES

BILLECART SALMON BRUT RESERVE CHAMPAGNE

DRIED LEMON, GRAPEFRUIT, CROISSANTS AND SALTED ALMONDS HERE, WITH A FLAVORFUL PALATE. CREAMY BUBBLES.

MASCHIO SPUMANTE BIANCO EXTRA DRY GRAND CUVÉE NV ITALY

THE CRYSTAL AND FRUITY REFLECTIONS OF GLERA, WELL SHOWN IN THIS WINE, STAND OUT AND PROVIDE AN ELEGANT BOUQUET AND A FINE TASTE.

WHITE

HAHA MARLBOROUGH SAUVIGNON BLANC 2020 NZ

ELEGANTLY CONCENTRATED FRUIT FLAVOURS OF PASSIONFRUIT FORM A CORE WITH FINE PHENOLIC TEXTURES AND LINEARITY.

BLACK COTTAGE PINOT GRIS NZ

CRISP TEXTURE HAS AROMAS OF ASIAN PEAR, QUINCE AND GINGER SPICE WITH TOUCHES OF VANILLA BEAN ON THE FINISH.

REDS

NORTON BARREL SELECT MALBEC 2022 ARGENTINA

MEDIUM TANNIC, DARK CHERRY NOTES, CURRANT NOTES, BLACKBERRY NOTES, SPICY, LIGHT OAK NOTES.

ESCUDO ROJO RESERVA CABERNET SAUVIGNON CHILE

A MEDIUM-BODIED RED WITH AROMAS OF BLACK PLUM, COCONUT, TAR AND WALNUT. FINE-GRAINED TANNINS AND FRESH ACIDITY. JUICY AND ENERGETIC FINISH.

MUDHOUSE PINOT NOIR

DARK FRUIT FLAVOURS FLOW INTO A SMOOTH PALATE, DELIVERING A LONG FINISH WITH FINE TANNINS AND JUICY ACIDITY.

ROSE

CHÂTEAU L'ESCARELLE PALM ROSE 2022 FRANCE

BEAUTIFUL ROSE WITH AN ELEGANT AND FINE NOSE. PALE PINK AND GREY IN COLOUR, OFFERING SLIGHT NOTES OF FRUIT AND FLOWERS. PERFECT AS AN APERITIF.