

Lume

HAPPY HOUR

Procescco <i>by the glass</i>	9
Red & White Wine <i>by the glass</i>	6oz/9 9oz/12
Draft Beer <i>355ml</i>	5
Mixed Drinks 1oz <i>bartenders choice</i>	5
Fuego Margarita 2oz <i>Tequila, Triple Sec, Lime, Agave, Berries, Chilli, Tajjan</i>	10
Peach Margarita 2oz <i>Espolon Tequila, Grand Marnier, Peach Juice, Agave, Fresh Lime</i>	10
Sunshine Negroni 2oz <i>Gin, Campari, Sweet Vermouth, Hibiscus Cucumber, Grapefruit</i>	10
One Night In Jalisco 2oz <i>Espolon Tequila, Grand Marnier, Lime Juice, Agave Syrup, Muddled Cilantro, Jalapeno</i>	10
Naked & Famous 2oz <i>Aperol, Montelobos Mezcal, Yellow Cartreuse, Fresh Lime Juice, Lime Zest Garnish</i>	10
Smoked Paloma 2oz <i>Espolon Tequila, Montelobos Mezcal, Fresh Lime Juice, Agave, Ruby Red Grapefruit Juice</i>	10
Truffle Fries <i>Truffle Oil, Parmesan, Parsley</i>	7
Lume Fries <i>House Seasoning, Dijon Dip</i>	5
Shrimp Tempura <i>Wild Caught Argentinian Shrimp Served With a Chilli Lime Aioli and Lemon</i>	10
Cauliflower Bites <i>Fried Cauliflower, Jalapeño Aioli, Toasted with Sesame Seeds and Green Onion</i>	8
Brussel Sprouts <i>Sweet Jalapeño Sauce, Pomegranate Labneh, Chilis, Toasted Walnuts</i>	8
Margarita Flatbread <i>Tomato Sauce, Fior Di Latter, Basil, Olive Oil</i>	12
Mushroom Flatbread <i>Sautéed Cremini, Wild Forest Mushrooms, Fior Di Latte, Chives</i>	12
Fish Tacos <i>Lightly Battered Wild Cod, Ginger- Soy Coleslaw, Pico De Gallo, Jalapeno Crema, Cilantro, Lime</i>	15
Penne A la Vodka <i>Pancetta, Garlic, Shallots, Tomato Sauce, Creme, White Wine</i>	15
Lume Burger <i>Fresh 6oz Patty, Cheese Gruyere, Lettuce, Crisp Leeks, Truffle Aioli, House Pickles, Butter Bun</i>	15
The Cubano <i>Pork Belly, Smoked Ham, Swiss Cheese, House Pickles, Chili Lime Aioli, Ciabatta Bun</i>	15

Every Tuesday - Friday 2:00pm - 5:00pm

lumetoronto.ca