

## LUNCH MENU

### GREENS

<b>KALE CAESAR:</b> Herb Chicken, BBQ Kale Chips, Romaine, House Caesar Dressing, Crouton, Shaved Parmesan, Capers	\$11
<b>LITTLE GEMS:</b> Champagne Vinaigrette, Herb Goat Cheese, Pickled Vegetables (GF)	\$6



### SOUP

<b>FRENCH ONION SOUP:</b> Caramelized Onion, Beef Broth, Sourdough Baguette, Gruyere Cheese, Picked Thyme	\$8
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### SANDWICHES Choice of: Fries / Yam Chips / Mixed Greens

<b>CUBAN:</b> Lemonade Brined Pork Shoulder, House Hot Pickles, Dijonaise, Gruyere, Pressed Local Baguette	\$12
<b>RICH'BOY:</b> Beer Battered Shrimp, Fresh Tartar Sauce, Romaine, Meyer Lemon Zest, Sourdough Roll	\$14
<b>GRILLED CHEESE:</b> Heirloom Tomato, Bleu + Smoked Cheddar + Mozzarella + Goat, Brioche	\$11
<b>JERK CHICKEN:</b> Pineapple Salsa, Cilantro, Red Cabbage Slaw, Sourdough Roll	\$13
<b>FALL BURGER:</b> Fried Egg, Kale Chip, Smoked Cheddar, Garlic Aioli, Brioche	\$13
<b>ROASTED TURKEY:</b> Cranberry Jam, Swiss Cheese, Heirloom Tomato, Sprouts	\$12
<b>ALL AMERICAN:</b> American Cheese, Little Gem Lettuce, Tomato, House Spread, Brioche	\$12

### STREET

<b>EMPANADAS:</b> Braised Beef, Steeped Chili & Tomatillo Puree, Green Olives, Caramelized Onion, Smoked Paprika, Oregano		\$14
<b>SHRIMP BEIGNET:</b> Grilled Shrimp, Tartar Sauce, Corn, Paprika		\$13
<b>MERGUEZ:</b> Lamb Sausage, Potato Fries, Spicy Ketchup, Roasted Garlic Aioli, Dijon		\$12
<b>FISH &amp; CHIPS:</b> Beer Battered Cod, French Fries, Fresh Tartar, Malt Vinegar, Parsley, Sea Salt & Cracked Pepper		\$12
<b>CHICKEN MOLÉ TACOS:</b> Cotija, Cilantro, Charred Lime		\$10
<b>BURRATA &amp; PROSCIUTTO:</b> Persimmon, Toasted Hazelnut, EVOO		\$14
<b>AHI POKE:</b> Yuzu Juice, Sesame Oil, Soy Sauce, Scallion, Cilantro, Toasted Sesame (Furikake), Wonton Togarashi		\$13
<b>SEARED TUNA:</b> Grilled Radicchio, Olive Tapenade, Slow Roasted Tomato, Soft Boiled Egg, Fennel-Citrus Vinaigrette (GF)		\$16

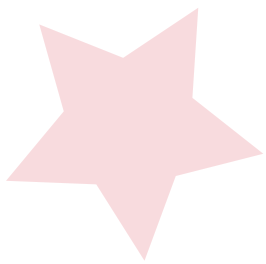
### ENTRÉE

<b>STEAK FRITES:</b> Seared Flat Iron, Classic Fries, Sauce Béarnaise (GF)	\$18
<b>MARY'S CHICKEN:</b> Whipped Potatoes, Chicken Jus, Chanterelles	\$18
<b>HONEY NUT SQUASH AGNOLOTTI:</b> Brown Butter Sage, Pomegranate, Parmesan	\$15

### SIDES TO SHARE

<b>YAM CHIPS:</b> Herbed Aioli	\$5	<b>GRILLED ASPARAGUS</b>	\$4
<b>CLASSIC FRIES:</b> Garlic Aioli	\$4	<b>ROSEMARY POTATOES</b>	\$4





## DRINK MENU

### WINES

#### WHITE

Healdsburg Chardonnay, Sonoma	\$10 / \$38
Tora Bay Sauvignon Blanc, Martinborough, NZ	\$9 / \$34
Fantinel Pinot Grigio, Friuli-Venezia, Italy	\$8 / \$30
Ken Forrester Petite Rose, Stellenbosch, S. Africa	\$8 / \$30
Voveti Prosecco, Veneto	\$9 / \$34
Mumm Brut Rose, Napa	\$13 / \$50

#### RED

Gundlach Bundschu, Mountain Cuvie, Sonoma	\$12 / \$45
Le Corti Chianti, Toscana	\$9 / \$34
Angeline Pinot Noir, California	\$9 / \$34
Laposta Paulucci Malbec, Mendoza	\$11 / \$42
Bodegas Salinas, MO, Monastrell, Spain	\$8 / \$30
Chateau St Jean Cabernet Sauvignon, Alexander Valley	\$10 / \$38

### BEER ON TAP

Mother Earth Cali Creamin Vanilla Cream Ale, Vista	\$7	Stone Delicious IPA, San Diego	\$7
Alesmith .394 Pale Ale, San Diego	\$7	Ballast Point Grapefruit Sculpin IPA, San Diego	\$7
Trumer Pilsner, Berkeley	\$6	Alpine Duet IPA, San Diego	\$7
Kronenbourg 1664 Lager, France	\$6	Green Flash Imperial IPA, San Diego	\$7
St. Archer Blonde Ale, San Diego	\$7	Mammoth Brewing Company Double Nut Brown, Mammoth	\$7
Bitter Brothers Golden Child Hefeweizen, San Diego	\$7	Belching Beaver Peanut Butter Stout, San Diego	\$7

SEE CHALKBOARD FOR SEASONAL BEER SELECTIONS

### BOTTLED BEER

Duvel Belgian Special Ale, Belgium	\$7	Coors Light Lager, Colorado	\$5
Ommegang 3 Philosophers Belgian Quad Ale, Cooperstown	\$7	Pacifico Lager, Mexico	\$5
Guinness Draught, Dublin	\$6	Anthem Cider, Oregon	\$7

### OTHER BEVERAGES

Panna 750ml, Italy	\$5	Iced Tea	\$3
San Pellegrino 750ml, Italy	\$5	House Lemonade	\$3
Coke 500ml, Mexico	\$5	Milk	\$3
Sprite 500ml, Mexico	\$5	Coffee	\$3
Coke	\$3	Hot Tea	\$3
Sprite	\$3		
Diet Coke	\$3		

Inquire about our private dining options at [info@redcardcafe.com](mailto:info@redcardcafe.com).



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