

# RED O MARGARITAS

100% agave "gluten free" organic tequila | pitchers 36oz

**SIGNATURE RED O** 18 • pitcher 90  
triple sec, fresh limonada, over ice, salt rim

**ALACRAN** 19 • pitcher 90  
triple sec, fresh limonada, house infused chile agave, over ice, tajin rim

**ORGANIC SKINNY** 19 • pitcher 102  
organic agave nectar, fresh lime juice, over ice, salt rim

**CUCUMBER REFRESHER** 19 • pitcher 84  
100% agave "gluten free" organic tequila infused with cucumber agave, over ice

**SUN BURN** 19 • pitcher 90  
watermelon serrano agave, fresh lime juice, over ice, tajin rim

**RED O GRANT** 50  
don julio añejo tequila, mandarin napoleon, fresh lime, agave, aperol, shot of 1942 don julio tequila on the side, served neat straight up

**COCORITA** 20 • virgin 14  
fresh young whole coconut, lime juice, agave, 100% agave "gluten free" organic tequila, over ice

## TEQUILA

ask your server for table side tequila service

	silver	reposado	añejo		silver	reposado	añejo
La Adelita	15	21	22	El Tesoro	17	18	25
Cabo Wabo	17	18	19	Frida Khalo	16	18	25
Casamigos	21	22	24	Gran Corralejo			35
Cazadores	14	16	17	Herradura	16	17	18
Cincoro	22	29	37	Lunazul	15	18	23
Clase Azul	42	53	149	Milagro	15	16	17
Don Julio	19	20	22	Patrón	16	18	21
Don Julio 1942			52	Teremana	16	18	23
Don Julio 70th			23	Tequila Ocho	19	21	23

### Tequila FLIGHTS

three one-ounce tastes of the blanco, reposado & añejo tequila served neat with a traditional sangrita

**CASAMIGOS** 46

**HERRADURA** 32

**CLASE AZUL** 99  
plata, reposado & gold

**DON JULIO** 38

**MEZCAL** 30  
illegal joven, el silencio, vago elote

### SPECIAL EDITION TEQUILA

Casa Dragones Joven	89
Clase Azul Gold	90
Patrón Burdeos	175
Patrón Platinum	56
Patrón Sherry	28

### MEZCAL

Casamigos	24
Clase Azul Durango	84
Clase Azul Guerrero	90
Del Maguey Vida de Muertos	20
Del Maguey Vida	14
Del Maguey Pechuga	60
Dos Hombres	17
El Silencio	16
El Silencio Ensemble	22
Illegal Joven	28

### EXTRA AÑEJO

AsomBroso 5yr	95
AsomBroso 11yr	240
Clase Azul Ultra	583
Cazadores	24
Herradura Selección Suprema	109
Paradiso	55
Sauza XA	69

## CRAFT COCKTAILS

### RED O BULLEIT 18

bulleit rye bourbon, orange bitters, angostura bitters, simple syrup

### CASA BLANCA MARTINI 19

herradura blanco tequila, clarified lime juice, orange curacao, simple syrup, half salt rim

### TAMARINDO LOCO 19

spicy tamarind smirnoff vodka, limonada, triple-sec, strawberry purée, over ice, tajín rim

### FLOR DE ALMA 17

house blanco tequila, hibiscus syrup, napoleon mandarin, lime juice, agave, golden sugar rim, and fire

### SEÑOR DON FASHION 18

don julio reposado tequila, premium orange liqueur, orange bitters, angostura bitters

### BLACKBERRY BRAMBLE 16

gordon's gin, lemon juice, blackberry cordial, over ice

### PALOMA 19

astral blanco tequila, grapefruit juice, agave, over ice, tajín rim

### EL COYOTE 19

roasted pineapple infused union uno mezcal, lemon juice, giffard ginger liqueur, agave, over ice, tajín rim

### ESPRESSO MARTINI 19

house reposado tequila, baileys, kahlúa, chocolate rim, garnished with espresso beans

### APEROL SPRITZER 20

chandon brut, aperol, served in goblet, over ice, with a flower garnish

### FROZEN PIÑA COLADA 15

captain morgan white rum, pineapple, coconut cream

### SPICY MANGO MOJITO 17

captain morgan white rum, lime juice, mango purée, fresh mint, agave, serrano syrup, over ice, tajín rim

## ZERO PROOF

### COCO VERDE 15

pineapple, coconut cream, lime juice, mint, soda water, over ice

### CERO SANGRIA 15

cranberry, orange, pineapple, hibiscus, sprite, served in a goblet, over ice

### PEACHY KEEN 15

peach, pineapple, lemon, agave, ginger beer, over ice, tajín rim

## FEATURED WINES

### WHITE

	glass	bottle
Chardonnay, Ferrari-Carano, sonoma county, ca	15	60
Chardonnay, Sonoma Cutrer, russian river, ca	15	60
Chardonnay, Daou, paso robles, ca	15	60
Sauvignon Blanc, Matua, north island, nz	14	56
Riesling, Chateau Ste Michelle, columbia valley, wa	14	56
Pinot Grigio, Antinori Santa Cristina, venezie, ita	13	52
Sauvignon Blanc, Duckhorn, napa valley, ca	19	76
Rosé, Whispering Angel, châteu d'esclans, fr	14	56

### RED

	glass	bottle
Cabernet Sauvignon, Josh Cellars, north coast, ca	15	60
Red Blend Skyside, north coast, ca	13	52
Malbec, Terrazas "Reserve", mendoza, ar	13	52
Cabernet Sauvignon, Francis Ford Coppola, northern sonoma, ca	16	60
Cabernet Sauvignon, Daou, paso robles, ca	15	60
Pinot Noir, Imagery, glen ellen, ca	16	58
Zinfandel, Federalist, lodi, ca	13	52
Merlot, St. Francis, sonoma county, ca	14	56

### BUBBLES

	split (187mL)
Zonin 1821, Prosecco Cuvée 1821	16
Domaine Chandon Brut	16
Domaine Chandon Rosé	16

## BEER

### DRAFT

Rotating Tap, ca 9  
 Modelo Especial Lager, mx 10  
 Ballast Point Sculpin, ca 13  
 Mike Hess Rotating Tap, ca 13  
 Corona Premier, mx 10  
 Old Stump (Rotation), ca 10  
 Modelo Negro, mx 10  
 Sierra Nevada Pale Ale, nv 9  
 Pacifico, mx 10  
 Alpine Duet, ca 13

### BOTTLE

Corona Light, Light Lager, mx 9  
 Corona, Pale Lager, mx 9  
 Dos Equis Lager, mx 9  
 Dos Equis Amber, mx 9  
 Corona N/A, nl 9  
 Coors Light, co 9

MÁS

Daily Agua Fresca  
 Selection  
 Iced Tea

Lemonade  
 Arnold Palmer  
 Ginger Beer

Ginger Ale  
 Starry  
 Pepsi / Diet Pepsi

Dr Pepper  
 Mexican Coca-Cola  
 Coffee / Espresso

## APERITIVOS MAR Y TIERRA

*all of our seafood comes from sustainable sources*

### CLASSIC GUACAMOLE 18

chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile

### CARAMELIZED QUESO FUNDIDO 19

melted cheese, caramelized onion, poblano chile, serrano, optional chorizo

### SLOW-BRAISED DUCK TAQUITOS 22

slow-cooked duck, tomato-árbol chile sauce

### CRISPY EMPANADA POPPERS 19

fresh corn masa, spicy cream cheese, avocado crema

### TAQUITOS DE POLLO 20

avocado crema, shaved romaine, cotija, pico de gallo, salsa verde

### FRESH OYSTERS 29

half dozen oysters shucked to order, chile cocktail sauce, fresh lime

### CHILLED SHRIMP CEVICHE 24

tomato, cucumber, red onion, avocado, serrano, lime juice

### CHILLED AHI TUNA TARTARE 24

chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion

### LIME-MARINATED CEVICHE NEGRO 25

white fish, mango, cucumber, tomato, red onion, avocado, salsa negro

## ENSALADAS Y SOPAS

**ADD protein to any salad...** free range chicken breast 10 • carne asada 12 • jumbo shrimp 12 • salmon 15

### SIMPLE MIXED GREENS SALAD 15

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

### CHILLED CAESAR SALAD 16

romaine lettuce, toasted pepitas, cotija cheese, herb croutons

### RED O CHOPPED SALAD 16

romaine, tomato, cucumber, avocado, pepitas, queso fresco, spicy avocado dressing

### TRADICIONAL TORTILLA SOUP 12

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

## TACOS

**MIX AND MATCH** any three tacos with red rice and refried beans

### BRAISED AL PASTOR CHICKEN TACO 30

achiote marinated chicken, onions, cilantro, pineapple, avocado crema

### SLOW ROASTED CARNITAS 30

tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro

### CRISPY TACOS DORADOS 30

salsa verde, shaved romaine, pico de gallo, queso fresco, choice of chicken or short rib

### CRISPY BAJA FISH TACOS 30

tempura white fish, shaved cabbage, pico de gallo, chipotle aioli

## OPCIONES TRADICIONALES

### ROASTED POLLO ASADO 41

jidori farms 1/2 chicken, house spices, chorizo fried rice, mole poblano

### SLOW-BRAISED CARNITAS 34

pinto beans, escabeche, poblano, tomatillo broth

### CRISPY VEGAN BAJA TACOS 26

tempura portabello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro

### GRILLED RACK OF LAMB IN MOLE NEGRO 56

braised cipollini onions, asparagus, english peas, lemon zest, mole negro

### RED O WET BURRITO

carnitas 23 • chicken 23 • short rib 26

red rice, pinto beans, salsa verde, sour cream, avocado, choice of red, green or xmas sauce

### SIZZLING FAJITAS

chicken 32 • carne asada 44 • shrimp 36 • half & half 38

sautéed peppers, onions, red & green table salsa, queso fresco, flour or corn tortillas, refried beans & red rice

## ENCHILADAS

### BRAISED SHORT RIB ENCHILADAS 32

red guajillo chile sauce, jack cheese, crema

### BRAISED CHICKEN ENCHILADAS SUIZAS 30

creamy tomatillo sauce, jack cheese, crema

### SHRIMP ENCHILADAS 38

creamy tomatillo sauce, jack cheese, crema

### ENCHILADA TRIO 40

a combination of our three classic enchiladas: short rib, chicken, and shrimp

### SPINACH ENCHILADA 32

sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco



MKT  
1 lb lobster tail, grilled  
32 oz tomahawk chop,  
herb butter, sautéed  
peppers and onions,  
refried beans, red rice,  
pico de gallo, classic  
guacamole, fresh  
tortillas...perfect  
for sharing!

## Carne a la PLANCHA

served à la carte

8 OZ FILET MIGNON 52  
16 OZ AGED ANGUS NY STRIP 62  
18 OZ AGED ANGUS COWBOY RIBEYE 65  
32 OZ TOMAHAWK MKT  
JUMBO LOBSTER TAIL MKT

## ESPECIALES DEL MAR

all of our seafood comes from sustainable sources

### PAN SEARED CHILEAN SEA BASS 53

white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

### SAUTÉED SHRIMP FIDEOS 41

sautéed shrimp, linguine pasta, roasted poblano cream sauce

### PUERTO NUEVO STYLE LOBSTER 58

roasted lobster tail, white rice, pinto beans, herb butter, fresh tortillas

### WILD SALMON 42

cauliflower risotto, bacon, onion, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze

## SIDES

### MEXICAN RED RICE 10

white rice, colorado sauce, tomatoes

### REFRIED PINTO BEANS 8

smashed pinto beans, onions, epazote

### COTIJA MASHED POTATOES 10

yukon gold potatoes, cotija cheese, cream

### PAPAS FRITAS 10

seasoned fries, cotija, chipotle ranch

### FRIED SWEET PLANTAINS 10

fried plantains, cream, queso fresco

### MEXICAN STREET CORN 14

poblano chile, cotija cheese, cilantro, avocado crema

### GRILLED ASPARAGUS 14

simply grilled, lemon, queso fresco, sea salt

### BRUSSELS SPROUTS 12

chili seasoning, lime juice, cotija cheese, chipotle aioli

### CHORIZO FRIED RICE 12

onion, poblano chile, cilantro

Menu items that have been deep fried can have gluten containments. | A pre-authorized gratuity of 18% will be added to all parties larger than 6 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. L.J.DN.P4.7-24