

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

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 Ensamble	22
Illegal Joven	28
Vago Elote	18

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 IPA, ca 13
 Mike Hess Rotating Tap, ca 13
 Corona Premier, mx 10
 Old Stump Rotating Tap, ca 10
 Modelo Negro, mx 10
 Sierra Nevada Pale Ale, nv 9
 Pacifico Lager, mx 10
 Alpine Duet IPA, ca 13

BOTTLE

Corona 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, fresh lime juice, cilantro, serrano chile, plantain chips

CARAMELIZED QUESO FUNDIDO 19

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

SLOW-BRAISED DUCK TAQUITOS 22

avocado, tomato-árbol chile sauce, pico de gallo, shredded lettuce, cotija cheese

CRISPY EMPANADA POPPERS 18

fresh corn masa, spicy cream cheese, avocado crema, pico de gallo, cotija cheese

CRISPY CARNITAS EMPANADAS 21

fresh corn masa, braised pork, jack cheese, avocado crema, lettuce, pico de gallo, queso fresco

TAQUITOS DE POLLO 20

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

HANDMADE CORN & GOAT CHEESE TAMALES 18

fresh corn masa, goat cheese, tomatillo salsa

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 24

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

RED O CHOPPED SALAD 16

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

TIJUANA CAESAR SALAD 16

romaine lettuce, toasted pepitas, cotija cheese, herb croutons

TRADICIONAL TORTILLA SOUP 12

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

COMBINACIONES DE TACOS

choose 2 items 26 • choose 3 items 30

served with red rice & refried beans

AL PASTOR CHICKEN TACOS

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

CARNITAS TACOS

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

CRISPY TACOS DORADO

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

CRISPY VEGAN BAJA TACOS

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

CARNE ASADA TACOS

marinated grilled steak, pico de gallo, avocado, salsa verde

CRISPY BAJA FISH TACOS

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

GRILLED RACK OF LAMB IN MOLE NEGRO 56

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

RED O WET BURRITO

carnitas 24 • chicken 24 • short rib 26

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

SIZZLING FAJITAS

chicken 32 • carne asada 42 • shrimp 36 • half & half 40
sautéed peppers, onions, flour or corn tortillas, refried beans and red rice

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.P3.12-02

ENCHILADAS

served with red rice, refried beans, & avocado

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 36

creamy tomatillo sauce, jack cheese, crema

ENCHILADA TRIO 38

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

SPINACH ENCHILADAS 28

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

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

WILD SALMON 42

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

PUERTO NUEVO STYLE LOBSTER 58

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

FROM THE GRILL

select from...

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

choose your style

—1—

*chipotle crema, cotija mashed yukon gold potatoes,
grilled mexican knob onions*

—2—

*roasted tomato salsa huevona, goat cheese tamales,
grilled mexican knob onions*

—3—

fried sweet plantain, crema, refried beans, mole negro

SURF & TURF TABLITA

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!*

SIDES

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

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