

Brunch

AT RED O

brunch CLASSICS

CHILAQUILES VERDES 18

scrambled eggs, tortilla casserole, salsa verde, refried beans, onion, radish, cilantro, crema

TRADITIONAL HUEVOS RANCHEROS 18

fried eggs, tostada, refried beans, peppers, onions, queso, crema, avocado, salsa ranchera

RED O HANGOVER BURRITO 16

scrambled eggs, french fries, bacon, refried beans, jack cheese, choice of red, green or christmas sauce

SHORT RIB BENEDICT 17

slow braised short rib in banana leaf, refried beans, soft poached eggs, Tapatio hollandaise, roasted potatoes

STEAK ASADA & EGGS 32

two eggs any style, potatoes, sautéed peppers, onions, cotija, salsa verde, roasted potatoes

LEMON RICOTTA PANCAKES 17

orange-liqueur, strawberries & cream, vanilla butter, maple syrup

TACOS

served with red rice & refried beans

Choice of 2 • 22

Choice of 3 • 24

CARNE ASADA

citrus marinated steak, pico de gallo, onion, cilantro

BRAISED PORK AL PASTOR

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

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!

cheers TO THE WEEKEND

MIX & MATCH BOTTOMLESS COCKTAILS

—25—

per guest with purchase of an entrée

MIMOSAS

SANGRIA blanco or roja

BLOODY MARYS

APERITIVOS

all of our seafood comes from sustainable sources

RED O CHIPS & SALSA 3

bottomless organic corn chips, housemade salsa fresca

GUACAMOLE 16

chunky avocado, tomatoes, fresh lime juice, cilantro, organic plantain chips

GOAT CHEESE TAMALES 15

fresh corn masa, goat cheese, tomatillo salsa, queso fresco, crema

CRISPY EMPANADA POPPERS 15

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

CHILLED AHI TUNA TARTARE 20

ahi tuna, crispy tortilla, guacamole, wakame, chipotle aioli, pickled red onions

LIME-MARINATED CEVICHE NEGRO 18

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

ESPECIALIDADES

BLACKENED KETO WILD SALMON RISOTTO 38

cauliflower risotto, bacon, onions, rajas peppers, asparagus, cotija cheese

WAGYU SMASH BURGER 17

two wagyu patties, pickles, diced red onion, american cheese, smash sauce, brioche potato bun, with fries **ADD... fried egg 2**

SLOW BRAISED CARNITAS 32

pinto beans, escabeche, poblano tomatillo sauce, tortillas

BRAISED SHORT RIB ENCHILADAS 32

colorado guajillo chile sauce, jack cheese, crema, queso fresco

CHICKEN ENCHILADAS SUIZAS 30

creamy tomatillo sauce, jack cheese, crema, queso fresco

SHRIMP ENCHILADAS SUIZAS 30

creamy tomatillo sauce, jack cheese, crema, queso fresco

ENSENADA SHRIMP CEVICHE 19

poached shrimp, cucumber, tomato, avocado, red onion, serrano lime broth

BAJA OYSTERS 18

tulum fruit mignonette, tajín, lime

SLOW BRAISED DUCK TAQUITOS 18

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

QUESO FUNDIDO DE LA CASA 16

melted cheeses, caramelized onions, poblano chile, serrano, chorizo

ENSALADAS Y SOPA

ADD protein to any salad...

free range chicken breast 10

jumbo shrimp 12 • carne asada 14

TRADICIONAL TORTILLA SOUP 10

pasilla tomato broth, sautéed onions, chicken, avocado, jack cheese, crema

TIJUANA CAESAR CLASSICA 14

romaine, lemon, cotija cheese, anchovy dressing, pepitas, croutons

RED O CHOPPED SALAD 14

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

SIZZLING FAJITAS

chicken 32 • carne asada 34

shrimp 34 • half & half 40

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

MÁS

Agua Fresca Selection

Iced Tea

Lemonade

Arnold Palmer

Ginger Beer

Ginger Ale

Starry

Pepsi / Diet Pepsi

Dr Pepper

Mexican Coca-Cola

ON THE Side

BACON 5

ROASTED POTATOES 5

MEXICO CITY ESQUITES 9

FRIED SWEET PLANTAINS 8

RICE & BEANS 8

choice of two:
vegan pinto beans
or refried beans
and white rice or 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. NB.BR.12-2025

MARGARITAS &
craft COCKTAILS

\$14

100% agave “gluten free” organic reposado tequila | pitchers 36oz

SIGNATURE RED O
pitcher 45
triple sec, fresh limonada, over ice, salt rim

ALACRAN
pitcher 45
triple sec, fresh limonada, house infused
chile agave, over ice, tajín rim

ORGANIC SKINNY
pitcher 45
organic agave nectar, fresh lime juice,
over ice, salt rim

CUCUMBER REFRESHER
pitcher 45
100% agave “gluten free” organic tequila
infused wih cucumber agave, over ice

SUN BURN
pitcher 45
watermelon serrano agave, fresh lime
juice, over ice, tajín-rim

COCORITA
fresh young whole coconut, lime juice,
agave, 100% agave “gluten free” organic
tequila, over ice

RED O BULLEIT
bulleit rye bourbon, orange bitters,
angostura bitters, simple syrup

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

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

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

SEÑOR DON FASHIONED
don julio reposado tequila, premium
orange liqueur, orange bitters,
angostura bitters

BLACKBERRY BRAMBLE
gordon’s gin, lemon juice, blackberry
cordial, over ice

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

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

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

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

FROZEN PIÑA COLADA
captain morgan white rum, pineapple,
coconut cream

SPICY MANGO MOJITO
captain morgan white rum, lime juice,
mango puree, fresh mint, agave, serrano
syrup, over ice, tajín rim

Tequila SHOTS

\$12

CASAMIGOS
CAZADORES
DON JULIO

HERRADURA
MILAGRO
EL TESORO

Zero PROOF

\$12

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

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

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

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.
A pre-authorized gratuity of 18% will be added to all parties larger than 6 or more guests.

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

MEZCAL 30
illegal joven, el silencio,
vago elote

DON JULIO 38

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
Sauvignon Blanc, Duckhorn, napa valley, ca	19	76
Riesling, Chateau Ste Michelle, columbia valley, wa	14	56
Pinot Grigio, Antinori Santa Cristina, venezie, ita	13	52
Rosé, Whispering Angel, châteu d’esclans, fr	14	56

RED	glass	bottle
Cabernet Sauvignon, Josh Cellars, north coast, ca	15	56
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	BOTTLE
Rotating Tap, ca 9	Corona Light, Light Lager, mx 9
Modelo Especial Lager, mx 10	Corona, Pale Lager, mx 9
Ballast Point Sculpin, ca 13	Dos Equis Lager, mx 9
Mike Hess Rotating Tap, ca 13	Dos Equis Amber, mx 9
Corona Premier, mx 10	Corona N/A, nl 9
Old Stump (Rotation), ca 10	Coors Light, co 9
Modelo Negro, mx 10	
Sierra Nevada Pale Ale, nv 9	
Pacifico, mx 10	
Alpine Duet, ca 13	