

RED O MARGARITA

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

- SIGNATURE RED O

16 • pitcher 60

triple sec, fresh limonada, over ice, salt rim
- ALACRAN

17 • pitcher 60

triple sec, fresh limonada, house infused chile agave, over ice, tajín rim
- ORGANIC SKINNY

17 • pitcher 65

organic agave nectar, fresh lime juice, over ice, salt rim
- CUCUMBER REFRESHER

17 • pitcher 60

100% agave “gluten free” organic tequila infused with cucumber agave, over ice

- SUN BURN

17 • pitcher 60

watermelon serrano agave, fresh lime juice, over ice, tajín 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
Casamigos	21	22	24
Cazadores	14	16	17
Clase Azul	42	53	149
Don Julio	19	20	22
Don Julio 1942			52
Don Julio 70th			23
El Tesoro	17	18	25

	silver	reposado	añejo
Gran Corralejo			35
Herradura	16	17	18
Lunazul	15	18	23
Milagro	15	16	17
Patrón	16	18	21
Tequila Ocho	19	21	23

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
Vago Elote	18

EXTRA AÑEJO

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

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



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	BOTTLE
Rotating Tap, ca 9	Corona Light, Lager, mx 9
Modelo Especial, Lager, mx 10	Corona, Pale Lager, mx 9
Ballast Point Sculpin IPA, 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 Rotating Tap, ca 10	Coors Light, co 9
Modelo Negro, mx 10	
Sierra Nevada Pale Ale, nv 9	
Pacifico Lager, mx 10	
Alpine Duet IPA, ca 13	

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

APPETIZERS

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, plantain chips

QUESO FUNDIDO DE LA CASA 16
melted cheeses, caramelized onions, poblano chile, serrano, chorizo

SLOW BRAISED DUCK TAQUITOS 18
avocado, tomato-arbol chile sauce, pico de gallo, shredded lettuce, cotija cheese

CEVICHE & CRUDO BITES

ENSENADA SHRIMP CEVICHE 19
poached shrimp, cucumber, tomato, avocado, red onion, serrano lime broth

LIME-MARINATED CEVICHE NEGRO 18
white fish, mango, cucumber, tomato, red onion, avocado, salsa negro

CHILLED AHI TUNA TARTARE 20
ahi tuna, crispy tortilla, guacamole, wakame, chipotle aioli, pickled red onions

SALADS & BOWLS

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

SIMPLE MIXED GREENS SALAD 14
carrots, onions, tomato, cucumber, oregano viniagrette

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 crema, pico de gallo, cotija cheese

GRANDE CHEESE QUESADILLA 12
ADD chicken 4 • steak 6
flour tortillas, house cheese blend, caramelized onion, roasted poblano chile, pico de gallo, guacamole

CRISPY CARNITAS EMPANADAS 16
fresh corn masa, braised pork, jack cheese, avocado crema, pico de gallo, queso fresco

BAJA OYSTERS 18
tulum fruit mignonette, tajín, lime

TUNA POKE BOWL 20
white rice, pickled onions, cucumber, mango, avocado, seaweed, harissa aioli, cumin oil, sesame seeds

RED O CHOPPED SALAD 14
romaine, tomato, cucumber, pepitas, queso fresco, creamy avocado dressing

BURRITO BOWL
blackened salmon 28 • surf & turf 30 • chicken 23
carne asada 28 • shrimp 27
vegan pinto beans, white rice, shaved lettuce, pico de gallo, guacamole, avocado crema, cotija cheese, salsa verde

ENCHILADAS all enchiladas are rolled in handmade non-GMO corn tortillas and served with red rice & refried beans

BRAISED SHORT RIB ENCHILADAS 32
colorado guajillo chile sauce, jack cheese, crema, queso fresco

CHICKEN OR SHRIMP ENCHILADAS SUIZAS 30
creamy tomatillo sauce, jack cheese, crema, queso fresco

SPINACH ENCHILADAS 26
sauteed spinach, serrano, mojo de ajo, colorado sauce, vegan chipotle aioli, queso fresco, served with white rice and pinto beans

TACO PLATES all tacos are made with handmade non-GMO corn tortillas and served with red rice & refried beans

choose 2 items 24 • choose 3 items 26

CHICKEN TINGA
crema, queso fresco, habanero pickled onions, cilantro

CARNITAS AL PASTOR
achiote marinated pork, avocado crema, pineapple, cilatro, onions

CRISPY CHICKEN OR SHORT RIB
salsa verde, shaved romaine, pico de gallo, queso fresco

CARNE ASADA
citrus marinated steak, pico de gallo, onion, cilantro, avocado

CRISPY BAJA FISH TACOS
tempura-battered white fish, tempura, chipotle aioli, cabbage, pico de gallo, cilantro, lime

CRISPY VEGAN BAJA TACOS
tempura portobello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro

HOUSE SPECIALTIES

- PAN SEARED CHILEAN SEA BASS** 53

white rice, brocolini, charred lime, guajillo chimichurri
- BLACKENED KETO WILD SALMON RISOTTO** 38

cauliflower risotto, bacon, onions, rajas peppers, asparagus, cotija cheese
- SHRIMP DIABLO FIDEOS** 41

chipotle shrimp linguine, white wine, mezcal butter
- PUERTO NUEVO STYLE LOBSTER** 58

roasted lobster tail, white rice, pinto beans, herb butter, fresh tortillas
- SLOW BRAISED CARNITAS** 32

pinto beans, escabeche, poblano tomatillo sauce, tortillas

- POLLO EN MOLE POBLANO** 38

roasted half chicken, homemade mole poblano, Veracruz-style rice, sweet plantain with sesame, ensaladita
- GRILLED RACK OF LAMB IN MOLE NEGRO** 56

knob onions, glazed asparagus, lemon zest, mole negro, sesame

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

FROM THE GRILL

- 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, sweet corn tamal, crema, 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

- MEXICO CITY ESQUITES** 9

grilled corn, rajas, onion, avocado crema, cotija cheese
- CHARRED BROCCOLINI** 9

salsa macha, lime, toasted sesame
- RICE & BEANS** 8

choice of two: veggie beans or refried beans and white rice or red rice
- GRILLED ASPARAGUS** 12

simply grilled, lemon, baja olive oil, sea salt
- PURÉ DE PAPAS** 8

buttery mashed potatoes, cotija cheese
- FRIED SWEET PLANTAINS** 8

fried plantains, cream, queso fresco

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
------------	---	--	--	---