

RED O MARGARITAS

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

SIGNATURE RED O

triple sec, fresh limonada, salt rim
17 / PITCHER 90

ALACRAN

orange triple sec, fresh limonada, house infused serrano chile agave, over ice, tajin-rim
17 / PITCHER 90

ORGANIC SKINNY

organic agave nectar, fresh lime juice, over ice, salt rim
17 / PITCHER 102

CUCUMBER REFRESHER

100% agave "gluten free" organic tequila infused with cucumbers, agave, served over ice
17 / PITCHER 84

SUN BURN

watermelon, serrano agave, fresh lime juice, over ice, tajin rim
17 / PITCHER 90

GUABATINI

triple sec, union uno mezcal, lemon juice, guava puree 17

RED O GRANT

don julio añejo tequila, mandarin napoleon, fresh lime, agave, shot of 1942 don julio tequila on the side, served chilled straight up 50

FROZEN MARGARITA

triple sec, lime juice, flavor of the day 16

COCORITA

fresh young whole coconut, lime juice, agave, 100% agave "gluten free" organic tequila
20 / VIRGIN 14

CRAFT COCKTAILS

RED O BULLEIT

bulleit rye bourbon, orange bitters, angostura bitters, simple syrup 17

CASA BLANCA MARTINI

herradura blanco tequila, clarified lime juice, orange curacao, simple syrup 18

TAMARINDO LOCO

spicy tamarind smirnoff vodka, limonada, triple-sec, strawberry puree, tajin rim, over ice 17

LA PINTA

house blanco tequila, la pinta pomegranate liqueur, orange bitters, blackberry cordial, over ice 17

SEÑOR DON FASHION

don julio reposado tequila, simple syrup, premium orange liqueur, orange bitters, angostura bitters 18

BLACKBERRY BRAMBLE

gordon's gin, lemon juice, blackberry cordial 15

PALOMA

lunazul blanco tequila, grapefruit juice, agave 17

EL COYOTE

union uno mezcal infused with roasted pineapple, lemon juice, giffard ginger liqueur, agave, pineapple juice 17

ESPRESSO MARTINI

house reposado tequila, baileys, kahlua, chocolate rim garnished with espresso beans 18

APEROL SPRITZER

chandon brut, aperol, served in goblet and a flower 18

FROZEN PIÑA COLADA

captain morgan white rum, brandy presidente, pineapple, coconut cream 14

SPICY MANGO MOJITO

captain morgan white rum, lime juice, mango puree, agave, serrano syrup, tajin rim, mint bouquet 16

WINE

WHITE

	Glass	1/2 Carafe	Bottle
CHARDONNAY, FERRARI - CARANO - sonoma county, ca	15	28	60
CHARDONNAY, SONOMA CUTRER - russian river, ca	15	28	60
SAUVIGNON BLANC, CAPE MENTELLE - margaret river, aus	13	24	52
SAUVIGNON BLANC, CLOUDY BAY - marlborough, nz	18	34	72
RIESLING, CHATEAU STE MICHELLE "SAINT M" - pfalz, ger	12	22	48
CHARDONNAY, DAOU - paso robles, ca	12	22	48
PINOT GRIGIO, ANTINORI SANTA CRISTINA - venezie, ita	13	24	52
SAUVIGNON BLANC, DUCKHORN - napa valley, ca	19	35	70
ROSÉ, WHISPERING ANGEL - chateau d'esclans, fr	13	24	52

RED

	Glass	1/2 Carafe	Bottle
CABERNET SAUVIGNON, DAOU - paso robles, ca	15	28	60
CABERNET SAUVIGNON, JOSH CELLARS - north coast, ca	15	28	56
RED BLEND, SKYSIDE - north coast, ca	13	24	52
MALBEC, TERRAZAS "RESERVE" - mendoza, ar	13	24	52
CABERNET SAUVIGNON, FOLIE A DEUX - napa, ca	15	28	60
PINOT NOIR, IMAGERY - glen ellen, ca	16	30	58
ZINFANDEL, FEDERALIST - lodi, ca	13	24	52
MERLOT, ST. FRANCIS - sonoma county, ca	14	26	56

MÁS

DAILY AGUA FRESCA SELECTION
ICED TEA
LEMONADE
ARNOLD PALMER
GINGER BEER

PEPSI / DIET PEPSI
MEXICAN COCA-COLA
COFFEE
ESPRESSO
HOT TEA SELECTION

BUBBLES

	SPLIT
CHANDON BRUT 187ML	16
ZONIN 1821, PROSECCO CUVÉE 1821 187ML	14
DOMAINE CHANDON ROSÉ 187ML	16

TEQUILAS

	Silver	Reposado	Añejo		Silver	Reposado	Añejo		Silver	Reposado	Añejo
1800	13	13	15	EL TESORO	18	19	20	PATRON	16	19	20
ASOMBROSO	18	21	35	EXCELLIA	20	24	28	PATRON ROCA	26	30	33
AZUNIA	17	20	20	FORTALEZA	17	19	25	SELECCION ARTE	15	18	23
CABO WABO	17	16	19	FRIDA KHALO	13	20	26	SEMENTAL	12	16	16
CALIFINO	14	16	20	GRAN				SIEMBRA	15	16	18
CASAMIGOS	18	20	26	CENTENARIO	12	14	15	SIETE LEGUAS	16	19	24
CAZADORES	15	16	19	HERRADURA	14	20	20	TEREMANA	16	17	23
CHAMUCOS	17	18	23	JOSE CUERVO	11	13	28	TEQUILA OCHO	19	22	22
CINCORO	16	24	42	KAH				VOLCAN	17	24	26
CLASE AZUL	38	53	152	"DAY OF THE DEAD"	16	19	23	GRAN CORRALEJO			37
CORRALEJO	12	14	18	LOS ARANGO	13	18	21	PURA SANGRE			38
DELEON	16	22	72	LOS AZULEJOS	15	17	19	DON JULIO 1942			47
DON JULIO	16	18	20	MAESTRO DOBEL	14	16	28	DON JULIO 70TH			21
DULCE VIDA	15	17	19	MILAGRO	15	16	20				
EL JIMADOR	12	13	15	PAQUI	17	17	18				

ASK YOUR WAITER FOR
TABLE SIDE TEQUILA SERVICE

CLASE AZUL GOLD	90	1942 DON JULIO PRIMAVERA 2oz	46
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EXTRA AÑEJOS

ALQUIMA "DON ADOLFO"	45	CALIFINO	34	PARTIDA "ELEGANTE"	113
ASOMBROSO 5YR	48	CLASE AZUL "ULTRA"	528	PATRON	29
ASOMBROSO 11YR	258	DON JULIO "REAL"	141	TEQUILA OCHO	85
AVION 44	42	JOSE CUERVO DE LA FAMILIA	52	TRES, CUATRO Y CINCO	145

MEZCAL

ILLEGAL "JOVEN"	16	DEL MAGUEY "VIDA"	16
LOS JAVIS "ESPADIN JOVEN"	16	XICARU "SILVER 102"	16
CLASE AZUL "DURANGO"	84	XICARU "PECHUGA MOLE"	20
CLASE AZUL "GUERRERO"	90	EL SILENCIO	16
DOS HOMBRES	15	EL SILENCIO "ENSAMBLE"	23

TEQUILA FLIGHTS

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

CASAMIGOS	46	DON JULIO	38
CINCORO	42	MEZCAL	30
CLASE AZUL plata, reposado, gold	99	illegal "joven," dos hombres, vago elote	

BEER

Ask your server about local draft beers

DRAFT			
MODELO ESPECIAL, LAGER - mx	12	FIRESTONE 805, BLONDE ALE - ca	14
MODELO NEGRA, LAGER - mx	12	OLD STUMP (ROTATION) - ca	14
CORONA PREMIER, LAGER - mx	12	BALLAST POINT SCULPIN IPA - ca	11
DOS EQUIS, LAGER - mx	11	LAGUNITAS HAZY WONDER IPA - ca	12
PACIFICO, LAGER - mx	10	COORS LIGHT, AMERICAN LAGER - co	10
BOTTLE			
CORONA EXTRA, LAGER - mx	9	BLUE MOON, BELGIAN WHITE - co	9
CORONA FAMILIAR, LAGER - mx	9	HEINEKEN 0 (NON-ALCOHOLIC), EURO-PALE, LAGER - nl	9
CORONA LIGHT - mx	9		

APERITIVOS MAR Y TIERRA

all of our seafood comes from sustainable sources

CLASSIC GUACAMOLE chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile	16	TAQUITOS DE POLLO avocado crema, shaved romaine, cotija, pico de gallo, salsa verde	18
BRAISED PORK BELLY SOPES refried beans, cotija, cilantro, salsa negra	15	FRESH OYSTERS half dozen oysters shucked to order, chile cocktail sauce, fresh lime	23
CARMELIZED QUESO FUNDIDO melted cheese, caramelized onion, poblano chile, serrano, optional chorizo	17	CHILLED SHRIMP CEVICHE tomato, cucumber, red onion, avocado, serrano, lime juice	22
CREAMY BEAN DIP whipped refried beans, chipotle, queso fresco	10	CHILLED AHI TUNA TARTARE chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion	20
HANDMADE CORN & GOAT CHEESE TAMALES fresh corn masa, goat cheese, tomatillo salsa	14	SPICY SHRIMP AGUACHILE lime marinated shrimp, red onion, cucumber, serrano, avocado, pressed olive oil	23
CRISPY CARNITAS EMPANADAS fresh corn masa, house cheese blend, avocado crema	17	LIME-MARINATED CEVICHE NEGRO white fish, mango, cucumber, tomato, red onion, avocado, salsa negra	23
SLOW-BRAISED DUCK TAQUITOS slow-cooked duck, tomato-árbol chile sauce	16	SINALOA SHRIMP TACOS "GOBERNADOR" melted jack cheese, pico de gallo, habanero, avocado crema	19
CRISPY EMPANADA POPPERS fresh corn masa, spicy cream cheese, avocado crema	17		

ENSALADAS Y SOPAS

+ add protein to any salad: free range chicken breast 7 | carne asada 10 | jumbo shrimp 10

SIMPLE MIXED GREENS SALAD  field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette	13	RED O CHOPPED SALAD romaine, tomato, cucumber, avocado, pepitas, queso fresco, creamy avocado dressing	14
CHILLED CAESAR SALAD  romaine lettuce, toasted pepitas, cotija cheese, herb croutons	15	CREAMY BUTTERNUT SQUASH SOUP mulato chiles, marcona almonds, golden raisins	12
APPLE SALAD mixed greens, cranberries, red onion, candied walnuts, goat cheese, apple chips, oregano vinaigrette	15	TRADICIONAL TORTILLA SOUP pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema	12

TACOS

two tacos with red rice & refried beans

BRAISED AL PASTOR CHICKEN TACO achiote marinated chicken, onions, cilantro, pineapple, avocado crema	20	CRISPY TACOS DORADOS salsa verde, shaved romaine, pico de gallo, queso fresco, choice of chicken or short rib	20
GRILLED STREET CORN red onion, roasted poblano, cotija, avocado crema	20	CRISPY BAJA FISH TACOS** tempura white fish, shaved cabbage, pico de gallo, chipotle aioli	26
SLOW ROASTED CARNITAS tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro	20	CRISPY VEGAN BAJA TACOS** tempura portabello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro	19

BAJA MIX & MATCH


choice of 2 different items 52

4 OZ FILET MIGNON
SHRIMP FIDEOS **

LAMB CHOP IN MOLE NEGRO ** 

SALMON 
POLLO ASADO 

A PRE-AUTHORIZED GRATUITY OF 18% WILL BE ADDED TO ALL PARTIES LARGER THAN 6 OR MORE GUESTS.

 we source organic products when available / ** selections that contain gluten
thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food-borne illness.
individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked / 1/2023

OPCIONES TRADICIONALES

SEAFOOD CHILE RELLENO	38
maine lobster, prawns, house cheese blend, white rice, refried beans, chipotle crema	
ROASTED POLLO ASADO 	29
free range chicken breast, street corn, refried beans, mole poblano	
SLOW-BRAISED CARNITAS	30
pinto beans, escabeche, poblano, tomatillo broth	
GRILLED LAMB IN MOLE NEGRO ** 	45
braised cipollini onions, asparagus, english peas, lemon zest, mole negro	

RED O WET BURRITO **	
chicken 21 carnitas 21 short rib 26	
red rice, pinto beans, salsa verde, crema, avocado, choice of red, green or xmas sauce	
SIZZLING FAJITAS	
chicken 28 carne asada 35 shrimp 31 half & half 38	
sautéed peppers, onions, refried beans, red rice, red & green table salsa, queso fresco, flour or corn tortillas	

ENCHILADAS

served with red rice & refried beans

BRAISED SHORT RIB ENCHILADAS	28	ENCHILADA TRIO	38
red guajillo chile sauce, jack cheese, crema, red rice, refried beans		a combination of our three classic enchiladas: short rib, chicken, and lobster & shrimp	
BRAISED CHICKEN ENCHILADAS SUIZAS	26	SPINACH ENCHILADA	22
creamy tomatillo sauce, jack cheese, crema, red rice, refried beans		sautéed spinach, serranos, colorado sauce, chipotle vegan aioli, queso fresco, white rice, pinto beans	
LOBSTER & SHRIMP ENCHILADAS	39	VEGAN ENCHILADA	27
creamy tomatillo sauce, jack cheese, crema, red rice, refried beans		impossible meat, sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, white rice, pinto beans	

SURF & TURF TABLITA

1 lb lobster tail, grilled 32 oz tomahawk chop, herb butter, sautéed peppers & onions, refried beans, red rice, pico de gallo, classic guacamole, fresh tortillas

MKT

CARNE A LA PLANCHA


Choose Your Steak

12 OZ PORK CHOP	38
8 OZ FILET MIGNON	52
12 OZ AGED ANGUS NY STRIP	58
18 OZ AGED ANGUS COWBOY RIBEYE	62
32 OZ TOMAHAWK	MKT
JUMBO LOBSTER TAIL	MKT

Choose Your Style

- chipotle crema, cotija mashed yukon gold potatoes, grilled mexican knob onions
- roasted tomato salsa huevona, goat cheese tamales, grilled mexican knob onions
- fried sweet plantain, crema, refried beans, mole negro**


ESPECIALES DEL MAR

PAN SEARED CHILEAN SEA BASS	49	BLACKENED KETO SALMON RISOTTO 	36
white rice, caramelized onions, peppers, charred lime, guajillo chimichurri		cauliflower risotto, bacon, onions, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze	
SAUTEED SHRIMP FIDEOS	38	FLASH FRIED PESCADO FRITO "WHOLE FISH"	MKT
sautéed shrimp, linguine pasta, roasted poblano cream sauce		whole seabream, white rice, refried beans, traditional garnishes, fresh tortillas	
PUERTO NUEVO STYLE LOBSTER	58		
roasted lobster tail, white rice, pinto beans, tortillas, citrus butter			

SIDES

MEXICAN RED RICE	8	PAPAS FRITAS	8
white rice, colorado sauce, tomatoes		seasoned fries, cotija, chipotle ranch	
REFRIED PINTO BEANS 	8	FRIED SWEET PLANTAINS	10
smashed pinto beans, onions, epazote		fried plantains, cream, queso fresco	
COTIJA MASHED POTATOES	10	MEXICAN STREET CORN	14
yukon gold potatoes, cotija cheese, cream		poblano chile, cotija cheese, cilantro, avocado crema	

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