

## RED O MARGARITAS

100% agave "gluten free" house organic tequila | Pitchers 32 oz

### SIGNATURE RED O

triple sec, fresh limonada, salt rim  
17 / pitcher 70

### ALACRAN

triple sec, fresh limonada, house infused serrano chile agave, over ice, tajin-rim  
17 / pitcher 70

### ORGANIC SKINNY

organic agave nectar, fresh lime, over ice, salt rim  
17 / pitcher 70

### CUCUMBER REFRESHER

100% agave "gluten free" organic tequila infused with cucumbers, lime juice, agave, served over ice  
17 / pitcher 70

### SUN BURN

watermelon, serrano agave, fresh lime juice, over ice, tajin rim  
17 / pitcher 70

### 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

## CRAFT COCKTAILS

### RED O BULLEIT

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

### TRANQUILO

union uno mezcal, ancho reyes verde, yuzu, matacha agave, grapefruit 17

### TAMARINDO LOCO

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

### COCORITA

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

### 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 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

### OAXACAN PARADISE

la luna mezcal, triple sec, orgeat, angostura bitters 17

### SPICY MANGO MOJITO

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

## WINE

### WHITE

CHARDONNAY, FERRARI - CARANO - sonoma county, ca

CHARDONNAY, SONOMA CUTRER - russian river, ca

SAUVIGNON BLANC, CLOUDY BAY - marlborough, nz

RIESLING, CHATEAU STE MICHELLE "SAINT M" - pfalz, ger

PINOT GRIGIO, LAGARIA - venezie, ita

SAUVIGNON BLANC, DUCKHORN - napa valley, ca

ROSÉ, WHISPERING ANGEL - château d'esclans, fr

### BUBBLES

ZONIN 1821, PROSECCO CUVÉE 1821 187ML

DOMAINE CHANDON BRUT 187ML

DOMAINE CHANDON ROSÉ 187ML

Glass | Bottle

15 | 60

15 | 60

13 | 52

14 | 56

14 | 56

16 | 64

14 | 56

Glass

14

16

16

### RED

CABERNET SAUVIGNON, JOSH CELLARS - north coast, ca

RED BLEND, SKYSIDE - north coast, ca

MALBEC, TERRAZAS "RESERVE" - mendoza, ar

CABERNET SAUVIGNON, FOLIE A DEUX - napa, ca

PINOT NOIR, IMAGERY - glen ellen, ca

ZINFANDEL, FEDERALIST - lodi, ca

MERLOT, ST. FRANCIS - sonoma county, ca

Glass | Bottle

15 | 60

13 | 52

14 | 56

15 | 60

16 | 58

13 | 52

14 | 56

## MÁS

DAILY AGUA FRESCA SELECTION

ICED TEA

LEMONADE

ARNOLD PALMER

GINGER BEER

GINGER ALE

SIERRA MIST

PEPSI / DIET PEPSI

DR PEPPER

MEXICAN COCA-COLA

COFFEE



## TEQUILAS

	Silver	Reposado	Añejo		Silver	Reposado	Añejo		Silver	Reposado	Añejo
LA ADELITA	15	20	22	DON JULIO	16	18	20	PATRON	15	16	20
CABO WABO	17	18	19	EL TESORO	17	18	20	TEREMANA	16	18	23
CALIFINO	12	14	18	FORTALEZA	16	19	24	TEQUILA OCHO	19	21	23
CASAMIGOS	18	20	21	FRIDA KHALO	16	18	25	DON JULIO 1942			47
CAZADORES	14	16	17	HERRADURA	16	17	18	DON JULIO 70TH			21
CINCORO	22	29	26	LUNAZUL	15	18	23	GRAN CORRALEJO			25
CLASE AZUL	39	53	126	MILAGRO	13	14	16				

ASK YOUR WAITER FOR TABLE SIDE TEQUILA SERVICE

## EXTRA AÑEJOS

ASOMBROSO 5YR	95	CLASE AZUL "ULTRA"	375	PATRON	28
ASOMBROSO 11YR	170	CAZADORES	24	SAUZA XA	69
CABO UNO	175	HERRADURA SELECCION SUPREMA	109		
CALIFINO	32	PARADISO	55		

## SPECIAL EDITIONS

CLASE AZUL GOLD	90	PATRON BURDEOS	175	CLASE AZUL DIA DE LOS MUERTOS	260
CASA DRAGONES JOVEN	85	PATRON PLATINUM	56		
		PATRON SHERRY	28		

## MEZCAL

EL SILENCIO	16	DEL MAGUEY VIDA DE MUERTOS	20
EL SILENCIO "ENSAMBLE"	22	DEL MAGUEY "VIDA"	14
ILLEGAL "JOVEN"	28	DEL MAGUEY "PECHUGA"	60
CLASE AZUL "DURANGO"	84	CASAMIGOS	24
DOS HOMBRES	17	CLASE AZUL GUERRERO	90

## TEQUILA FLIGHTS

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

PATRON	30	EXTRA AÑEJO	45
CAZADORES	27	sampler of the patron, cazadores and califino	
CALIFINO	26	MEZCAL	30
		illegal "joven," el silencio, del maguey "vida"	

## BEER

Ask your server about local draft beers

### DRAFT

ROTATING TAP - ca	9	SIERRA NEVADA PALE ALE - nv	9
MODELO ESPECIAL, LAGER - mx	10	OLD STUMP (ROTATION) - ca	10
BALLAST POINT SCULPIN - ca	13	PACIFICO - mx	10
BALLAST POINT FRIAR'S ALE - ca	13	MODELA NEGRO - mx	10
CORONA PREMIER - mx	10	ALPINE DUET - ca	12

### BOTTLE

CORONA LIGHT, LIGHT LAGER - mx	9	BUCKLER N/A - nl	9
CORONA, PALE LAGER - mx	9	COORS LIGHT - co	9
DOS EQUIS LAGER - mx	9		
DOS EQUIS AMBER - mx	9		

## APERITIVOS MAR Y TIERRA

all of our seafood comes from sustainable sources

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

## ENSALADAS Y SOPAS

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

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

## TACOS

two tacos with red rice & refried beans

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

## 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
mary's organic 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, sour cream, 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
red guajillo chile sauce, jack cheese, crema, red rice, refried beans	
BRAISED CHICKEN ENCHILADAS SUIZAS	26
creamy tomatillo sauce, jack cheese, crema, red rice, refried beans	
LOBSTER & SHRIMP ENCHILADAS	39
creamy tomatillo sauce, jack cheese, crema, red rice, refried beans	

ENCHILADA TRIO	38
a combination of our three classic enchiladas: short rib, chicken, and lobster & shrimp	
SPINACH ENCHILADA	22
sautéed spinach, serranos, colorado sauce, chipotle vegan aioli, queso fresco, white rice, pinto beans	
VEGAN ENCHILADA	27
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
white rice, caramelized onions, peppers, charred lime, guajillo chimichurri	
SAUTEED SHRIMP FIDEOS	38
sautéed shrimp, linguine pasta, roasted poblano cream sauce	


PUERTO NUEVO STYLE LOBSTER 	58
roasted lobster tail, white rice, pinto beans, tortillas, citrus butter	
BLACKENED KETO SALMON RISOTTO	36
cauliflower risotto, bacon, onions, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze	

## SIDES

MEXICAN RED RICE	8
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	8
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	

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