

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, aperol, shot of 1942 don julio tequila on the side, served neat 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 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 15 60

CHARDONNAY, SONOMA CUTRER - russian river, ca 15 60

SAUVIGNON BLANC, MATUA - north island, nz 12 45

SAUVIGNON BLANC, CLOUDY BAY - marlborough, nz 13 52

RIESLING, CHATEAU STE MICHELLE "SAINT M" - pfalz, ger 14 56

PINOT GRIGIO, LAGARIA - venezie, ita 14 56

SAUVIGNON BLANC, DUCKHORN - napa valley, ca 16 64

ROSÉ, WHISPERING ANGEL - château d'esclans, fr 14 56

BUBBLES

ZONIN 1821, PROSECCO CUVÉE 1821 187ML 14

DOMAINE CHANDON BRUT 187ML 16

DOMAINE CHANDON ROSÉ 187ML 16

Glass | Bottle

RED

CABERNET SAUVIGNON, JOSH CELLARS - north coast, ca 15 60

RED BLEND, SKYSIDE - north coast, ca 13 52

MALBEC, TERRAZAS "RESERVE" - mendoza, ar 14 56

CABERNET SAUVIGNON, FRANCIS FORD COPPOLA - northern sonoma, ca 16 60

PINOT NOIR, IMAGERY - glen ellen, ca 16 58

ZINFANDEL, FEDERALIST - lodi, ca 13 52

MERLOT, ST. FRANCIS - sonoma county, ca 14 56

Glass | Bottle

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



TEQUILAS

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

ASK YOUR WAITER FOR TABLE SIDE TEQUILA SERVICE

EXTRA AÑEJOS

ASOMBROSO 5YR	95	CAZADORES	24	PATRON	28
ASOMBROSO 11YR	170	HERRADURA SELECCION		SAUZA XA	69
CABO UNO	175	SUPREMA	109		
CLASE AZUL "ULTRA"	375	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	
		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	CORONA 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, sprinkled with pomegranate seeds		avocado crema, shaved romaine, cotija, pico de gallo, salsa verde	
BRAISED PORK BELLY SOPES	15	FRESH OYSTERS	23
refried beans, cotija, cilantro, salsa negra		half dozen oysters shucked to order, chile cocktail sauce, fresh lime	
CARAMELIZED 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	22	CRISPY BAJA FISH TACOS**	24
achiote marinated chicken, onions, cilantro, pineapple, avocado crema		tempura white fish, shaved cabbage, pico de gallo, chipotle aioli	
SLOW ROASTED CARNITAS	22	CRISPY VEGAN BAJA TACOS**	22
tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro		tempura portabello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro	
CRISPY TACOS DORADOS	22		
salsa verde, shaved romaine, pico de gallo, queso fresco, choice of chicken or short rib			

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

** 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 5/2023

OPCIONES TRADICIONALES

SEAFOOD CHILE RELLENO	38
maine lobster, prawns, house cheese blend, white rice, refried beans, chipotle crema	
ROASTED POLLO ASADO**	32
free range 1/2 chicken, mole poblano with pea tendril salad garnish, served with red rice and refried beans	
SLOW-BRAISED CARNITAS	30
pinto beans, escabeche, poblano, tomatillo broth	
GRILLED RACK OF LAMB IN MOLE NEGRO**	52
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	27
sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco, 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

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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