

RED O
CANTINA

x



Restaurant Week Menu

\$45 PER PERSON

AVAILABLE FOR LUNCH & DINNER | JULY 12TH-26TH

Mon-Fri, 12pm-close | Sat-Sun, 10am-close



FIRST COURSE *choice of one per guest:*

AHI TUNA TOSTADA

chile-cumin oil, crispy tortilla, guacamole, wakame, harissa aioli, pickled red onion

RED O CHOPPED SALAD

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

POTATO TAQUITOS

smash potato, yellow corn tortilla, shaved romaine, avocado arbol purée, guajillo salsa and queso fresco

SECOND COURSE *choice of one per guest:*

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, jack cheese, crema, red rice, refried beans

VEGAN BAJA TACOS

beer-battered portobello mushroom, guacamole, cabbage, pineapple, chipotle vegan aioli, micro cilantro

SLOW BRAISED CARNITAS

pinto beans, escabeche, poblano, tomatillo broth

PESCADO ZARANDEADO +\$10

butterflied branzino, honey ginger soy marinade, caramelized onion, poblano aioli, escabeche salad, red rice, beans, guacamole, pico de gallo, flour tortillas

DESSERT

TIRAMISU CHURROS

mexican chocolate, espresso sauce

