

ANTOJITOS

SLOW-BRAISED DUCK TAQUITOS 20

avocado, tomato-árbol chile sauce, pico de gallo, shredded lettuce, cotija cheese

TAQUITOS DE POLLO 16

avocado crema, shaved romaine, cotija, pico de gallo, salsa verde

CLASSIC GUACAMOLE 18

chunky avocado, tomatoes, fresh lime juice, cilantro, serrano chile, plantain chips

CARAMELIZED QUESO FUNDIDO 16

melted cheese, caramelized onion, poblano chile, serrano, optional chorizo

HANDMADE CORN & GOAT CHEESE TAMALES 16

fresh corn masa, goat cheese, tomatillo salsa

CRISPY EMPANADA POPPERS 16

fresh corn masa, spicy cream cheese, avocado, pico de gallo, cotija cheese

CRISPY CARNITAS EMPANADAS 17

fresh corn masa, braised pork, jack cheese, lettuce, pico de gallo, queso fresco

CHILLED SHRIMP CEVICHE 22

tomato, cucumber, red onion, avocado, serrano, lime juice

LIME-MARINATED CEVICHE NEGRO 22

white fish, mango, cucumber, tomato, red onion, avocado, salsa negro

CHILLED AHI TUNA TARTARE 22

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

ENSALADAS Y SOPAS

ADD... free range chicken breast 10
carne asada 12 • jumbo shrimp 12 • salmon 15

RED O CHOPPED SALAD 14

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

TACO SALAD 14

organic greens, pinto beans, white rice, corn, red onion, avocado, tomatoes, jack cheese, creamy chipotle dressing

TIJUANA CAESAR SALAD 16

romaine lettuce, toasted pepitas, cotija cheese, herb croutons

SIMPLE MIXED GREENS SALAD 12

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

TRADICIONAL TORTILLA SOUP 10

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

COMBINACIONES DE TACOS

choose 2 items 24 • **choose 3 items** 28
served with red rice & refried beans

AL PASTOR CHICKEN TACOS

achiote marinated chicken, onions, cilantro, pineapple, avocado crema

CARNITAS TACOS

tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro

CRISPY TACOS DORADO

salsa verde, shaved romaine, pico de gallo, queso fresco, choice of chicken or short rib

CRISPY VEGAN BAJA TACOS

tempura portobello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro

CARNE ASADA TACOS

marinated grilled steak, pico de gallo, avocado, salsa verde

CRISPY BAJA FISH TACOS

tempura white fish, shaved cabbage, pico de gallo, chipotle aioli

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!**

ESPECIALIDADES

SIZZLING FAJITAS

chicken 30 • carne asada 38
shrimp 34 • half & half 38

sautéed peppers, onions, red & green table salsa, queso fresco, flour or corn tortillas, red rice & refried beans

BIRRIA TACOS 22

braised short rib, melted Jack cheese, crispy tortillas, salsa verde, consommé

RED O WET BURRITO

carnitas 23 • chicken 23 • short rib 26

red rice, refried beans, salsa verde, crema, avocado, choice of red, green or xmas sauce

SLOW BRAISED CARNITAS 34

pinto beans, escabeche, poblano, tomatillo broth

ROASTED POLLO ASADO 38

jidori farms 1/2 chicken, house spices, chorizo fried rice, mole poblano

BURRITO BOWL

chicken 23 • carne asada 28 • shrimp 27

blackened salmon 28 • surf & turf 30

pinto beans, white rice, shaved lettuce, pico de gallo, guacamole, avocado crema, cotija cheese, salsa verde

WILD SALMON 38

cauliflower risotto, bacon, onion, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze

PAN SEARED CHILEAN SEA BASS 48

white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

SIDES

PAPAS FRITAS 10

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

GRILLED ASPARAGUS 14

simply grilled, lemon, queso fresco, sea salt

BRUSSELS SPROUTS 12

chili seasoning, lime juice, cotija cheese, chipotle aioli

CHORIZO FRIED RICE 12

onion, poblano chile, cilantro

WEEKDAYS 11AM TO 3PM

EXPRESS LUNCH

— 16 —

Includes choice of entrée



SMASH BURGER

poblano mayo, queso fresco, tomato, onion, jalapeños, lettuce, guacamole, served with fries

TUNA POKE BOWL

white rice, pickled onions, cucumber, mango, avocado, seaweed, harissa aioli, cumin oil, sesame seeds

SHORT RIB TORTA SANDWICH

beans, lettuce, pico de gallo, guacamole, served with fries

GRANDE CHICKEN QUESADILLA

jack cheese and fajita peppers, pico de gallo, guacamole, crema

RED O SOUP & SALAD

chicken tortilla soup with choice of caesar or mixed green salad

RED O EXPRESS COMBO

cheese enchilada with choice of a crispy short rib or chicken taco, served with red rice and refried beans

Menu items that have been deep fried can have gluten containments. | A pre-authorized gratuity of 18% will be added to all parties larger than 6 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. NB.LU.11-24

RED O MARGARITAS

100% agave "gluten free" organic tequila / pitchers 36oz

SIGNATURE RED O 18

pitcher 90
triple sec, fresh limonada, over ice, salt rim

ALACRAN 19

pitcher 90
triple sec, fresh limonada, house infused chile agave, over ice, tajín rim

ORGANIC SKINNY 19

pitcher 102
organic agave nectar, fresh lime juice, over ice, salt rim

CUCUMBER REFRESHER 19

pitcher 84
100% agave "gluten free" organic tequila infused with cucumber agave, over ice

SUN BURN 19

pitcher 90
watermelon serrano agave, fresh lime juice, over ice, tajín-rim

RED O GRANT 50

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

COCORITA 20

virgin 14
fresh young whole coconut, lime juice, agave, 100% agave "gluten free" organic tequila, over ice

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 puree, fresh mint, agave, serrano syrup, over ice, tajín rim

ZERO PROOF

COCO VERDE 15

pineapple, coconut cream, lime juice, mint, soda water, over ice

PEACHY KEEN 15

peach, pineapple, lemon, agave, ginger beer, over ice, tajín rim

CERO SANGRIA 15

cranberry, orange, pineapple, hibiscus, sprite, served in a goblet, over ice

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

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
Sauvignon Blanc, Cakebread, north coast, ca	21	90
Riesling, Chateau Ste Michelle, columbia valley, wa	14	56
Pinot Grigio, Antinori Santa Cristina, venezie, ita	13	52
Rosé, Whispering Angel, châteu d'esclans, fr	14	56

RED

	glass	bottle
Cabernet Sauvignon, Josh Cellars, north coast, ca	15	56
Cabernet Sauvignon, Daou, paso robles, 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
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

Old Stump (Rotation), ca 8
Ballast Point Sculpin IPA, ca 11
Lagunitas Hazy Wonder IPA, ca 12
Coors Light, Lager, co 10
Dos Equis, Lager, mx 11
Pacifico, Lager, mx 10
Firestone 805, Blonde Ale, ca 14
Modelo Especial, Lager, mx 12
Modelo Negra, Lager, mx 12
Corona Premier, Lager, mx 12

BOTTLE

Corona Extra, Lager, mx 9
Corona Familiar, Lager, mx 9
Corona Light, mx 9
Blue Moon, Belgian White, co 9
Heineken 0 (Non-Alcoholic), Euro-Pale, Lager, nl 9

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

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