

RED O

Taste of Mexico

TO START

CLASSIC GUACAMOLE
tomatoes, onions, fresh lime juice, cilantro,
serrano chile 11

GUACAMOLE TRIO
classic | chicharron | point reyes blue 15

QUESO FUNDIDO
melted house cheese blend, caramelized onion,
roasted poblano chile, optional chorizo 12

CRISPY BEEF FUNDIDO
melted house cheese blend, pico de gallo,
charred serrano and scallion pesto 17

PORK BELLY SOPES
black beans, cotija, cilantro, salsa negra 15

CORN & GOAT CHEESE TAMALES
fresh corn masa, laura chenel goat cheese,
tomatillo salsa 14

CARNITAS EMPANADAS
fresh corn masa, house cheese blend,
avocado tomatillo salsa 14

MARY'S DUCK TAQUITOS
slow-cooked duck, tomato-árbol chile sauce,
wild baby arugula 16

EMPANADA POPPERS
fresh corn masa, spicy cream cheese,
avocado tomatillo salsa 14

AHI TUNA TARTARE
chile-cumin oil, crispy tortilla, guacamole, wakami,
harissa aioli, pickled red onion 18

SHRIMP CEVICHE
pico de gallo, cucumbers, avocado, serrano,
lime juice, plantain chips 16

YELLOWTAIL AGUACHILE
hamachi yellowtail sashimi, spicy lime broth,
avocado, knob onions, cucumber, orange 23

GRAND SEAFOOD PLATTER
half dozen fresh oysters, ahi tuna tartare,
one pound maine lobster cocktail, shrimp ceviche
serves 2-4 people mkt

SALADS & SOUPS

+ add mary's organic chicken breast, grilled steak, or jumbo shrimp to any salad 7

MIXED GREENS SALAD 
organic greens, quinoa, cranberries, cherry tomatoes,
cucumbers, goat cheese, champagne vinaigrette 8

CAESAR SALAD 
organic romaine, toasted pepitas, cotija cheese,
caesar dressing, grilled white tortilla crisp 10

RED O CHOPPED SALAD
romaine, tomato, cucumber, avocado, pepitas,
queso fresco, creamy avocado dressing 11

TACO SALAD** 
organic greens, black beans, white rice, corn,
red onion, avocado, tomatoes, jack cheese,
creamy chipotle dressing 12

BEET & KALE SALAD 
organic kale, pickled beets, strawberries,
candied walnuts, point reyes blue cheese,
guajillo berry vinaigrette 11

SEAFOOD SALAD
maine lobster, shrimp, organic bibb lettuce & arugula,
corn, baby tomato, agave, old bay vinaigrette 28

BUTTERNUT SQUASH SOUP
mulato chiles, marcona almonds, golden raisins 10

TORTILLA SOUP
pasilla tomato broth, sautéed onions,
shredded chicken, avocado, tortilla strips,
jack cheese, crema 10

BRUNCH ENTRÉES

STEAK & EGGS
two eggs any style, potatoes, fresno chile,
cotija, tortillas, salsa morita
SKIRT 29 | RIBEYE 52

HUEVOS RANCHEROS**
two eggs any style, refried black beans, guacamole,
queso fresco, crema, rancheros sauce 16

CHORIZO SKILLET
two eggs any style, chorizo, house potatoes,
black beans, crema, pico de gallo, avocado 18

ENCHILADAS SUIZAS
chicken or vegetable with creamy tomatillo sauce,
jack cheese, frisee, red rice, black beans 21

MARISCOS CHILE RELLENO
maine lobster, prawns, house cheese blend,
white rice, black beans, chipotle crema 29

LOBSTER BENEDICT**
toasted english muffins, salsa huevona, sliced avocado,
grilled lobster tail, poached eggs, cilantro hollandaise,
served with breakfast potatoes 25

GRILLED CHICKEN TORTA** 
mary's organic chicken, boleto roll, avocado,
shaved carrots, onions, radish, cilantro, basil,
mint, cucumber, serrano aioli 16

CHILAQUILES
tortilla casserole in colorado sauce with crema,
onion, cotija cheese, cilantro & scrambled eggs,
choice of chicken, chorizo or vegetables 15

SIZZLING FAJITAS
sautéed peppers, onions, black beans, mexican red rice,
red & green table salsa, queso fresco, flour or corn tortillas
chicken 23 | skirt steak 29 | shrimp 31 | half & half 30

POWER SKILLET
two eggs any style, sautéed asparagus,
mushrooms, house potatoes, black beans,
crema, pico de gallo, avocado 17

HANGOVER BURRITO**
scrambled eggs, tater tots, bacon, refried black beans,
nacho cheese, choice of red, green or xmas sauce 16

BRAISED SHORT RIB ENCHILADAS
red guajillo chile sauce, jack cheese, frisee,
red rice, black beans 26

BUTTERMILK PANCAKES**
cajeta caramel sauce, whipped cream,
fresh mixed berries, mint 12

LOBSTER & SHRIMP ENCHILADAS
creamy tomatillo sauce, melted jack cheese,
arugula, red rice, black beans 34

TACOS

two tacos with mexican red rice & black beans

CHICKEN
shredded chicken, tinga sauce, fried plantains,
queso fresco, crema, avocado, crispy plantain chips 19

CARNITAS
tomatillo salsa, chicharron, habanero pickled onions,
queso fresco, micro cilantro 19

GRILLED CORN
red onion, roasted poblano, cotija, serrano crema 19

CRISPY TACOS DORADOS
salsa morita, shaved romaine, pico de gallo,
queso fresco, choice of: chicken or short rib 19

HALIBUT FISH TACOS**
tempura battered halibut, shaved cabbage,
pico de gallo, chipotle aioli 22

BOWLS

SALMON & KETO RISOTTO 
blackened salmon, cauliflower risotto,
bacon, onions, rajas peppers, asparagus,
english peas, cotija cheese,
balsamic glaze 28

KETO POWER BOWL 
chorizo cauliflower rice, rajas, broccoli,
heirloom tomatoes, avocado
mary's organic chicken 25 | shrimp 31
blackened salmon 26 | 5 oz filet 28

VEGGIE BAJA BOWL 
organic seasonal vegetables, black beans,
yucatan white rice, avocado, pico de gallo,
harissa aioli, caramelized onions, peppers, corn 16

CHEERS TO THE WEEKEND

BOTTOMLESS DRINKS
endless house margaritas, mimosas, bloody marys, & sangria
20 per person with purchase of an entrée

MARGARITA PITCHERS
choice of: organic skinny 46 | alacran 53 | house 35

+ see additional beverage selections on reverse side of menu

TO SHARE OR NOT TO SHARE

PRIME SURF & TURF TABLITA
1 pound maine lobster tail, grilled 32 oz prime tomahawk chop,
herb butter, sautéed peppers & onions, black beans, mexican red rice,
pico de gallo, classic guacamole, fresh tortillas 149

BUILD YOUR OWN FISH TACOS
"PESCADO ZARANDEADO"
whole roasted butterflied baja striped bass, mango salsa, cabbage, guacamole,
pico de gallo, white rice, black beans, house made tortillas and herb butter 75

ADD-ONS

BACON
3 strips of pecan-wood
smoked bacon 6

BREAKFAST SAUSAGE
three pork
breakfast-sausage links 6

TWO EGGS
any style 6

HOUSE POTATOES
yukon gold pototoes,
onions, peppers 6

FRIED SWEET PLANTAINS
fried plantains, cream,
queso fresco 8

 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 foodborne illness,
individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked / red o brunch menu 12/2019

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RED O

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CRAFT COCKTAILS

AQUIDNECK MARTINI

belvedere vodka, st. germain, sweet and sour, chambord 17

CASA BLANCA MARTINI

casamigos silver, clarified lime juice, orange curacao, simple syrup 17

DARK AND SILENT FROZEN PALOMA

el silencio mezcal, grapefruit juice, giffard pamplemousse, agave 14

SEÑOR DON FASHION

don julio reposado, simple syrup, grand marnier, orange bitters, angostura bitters 17

BLACKBERRY BRAMBLE

st. gordon's gin, lemon juice, blackberry cordial 12

EL COYOTE

el silencio infused roasted pineapple, lemon juice, domaine de canton ginger liqueur, agave, pineapple juice 12

DON-LOMA

don julio blanco, grapefruit juice, aperol, agave, champagne 17

MANGO CART MICHELADA

clamato juice, tabasco, demetrius bloody mary mix, lime juice, mango cart beer 10

FROZEN PIÑA COLADA

captain morgan white rum, brandy presidente, pineapple, coconut cream 12

RED O BULLEIT

bulleit rye, orange bitters, angostura bitters, simple syrup 16

SANGRIA ROJA/BLANCA

red or white wine, rum, dark spirits, marinated in fruit 10
1/2 carafe 18 full carafe 28

MARGARITAS

SIGNATURE RED O

milagro silver, triple sec, sweet and sour, shaken tableside over ice, salt rim 17 / pitcher 60

SANTA MONICA POMEGRANATE

volcán blanco, sweet and sour, lime juice, pomegrante lavender simple, domaine de canton ginger liqueur, orange bitters, le sirop de monin pomegranate 14

ALACRAN

el jimador reposado, veev acai spirit, orange, sweet and sour, house infused serrano chile syrup, over ice, tajin-rim 15 / pitcher 53

ORGANIC SKINNY

dulce vida organic blanco tequila, fresh lime, organic agave nectar, on the rocks, salt rim 13 / pitcher 46

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

CHILLAXIN

tequila infused with cucumbers, sweet and sour, agave, fresh chopped cucumbers, served over ice 14 / pitcher 49

HOUSE

el jimador blanco, triple sec, sweet and sour, on the rocks, salt rim 10 / pitcher 35

SUN BURN

milagro silver, watermelon, serrano agave, sweet and sour, on the rocks, tajin rim 14

WINE

BUBBLES

CAMPO VIEJO BRUT - nv penedès, es
DOMAINE CHANDON BRUT - nv ca
MUMM NAPA BRUT ROSÉ - nv napa valley, ca
MOET & CHANDON IMPERIAL BRUT SPLIT - nv reims, fr

GLASS	BOTTLE
10	40
12	48
16	64
	20

WHITE

CHARDONNAY, MACROSTIE - sonoma coast, ca
CHARDONNAY, SONOMA CUTRER - russian river, ca
CHARDONNAY, JOSEPH PHELPS “FREESTONE VINEYARDS” - sv, ca
CHARDONNAY, MONTE XANIC - valle de guadalupe, mx
PINOT GRIGIO, LAGARIA - venezie, ita
RIESLING, CHATEAU STE MICHELLE “SAINT M” - pfalz, ger
SAUVIGNON BLANC, CLOUDY BAY - wairau, nz
SAUVIGNON BLANC, DUCKHORN - napa valley, ca
VIOGNIER, TRIENNES SAINT FLEUR - provence, fr
ROSÉ, WITHER HILLS - malborough, nz
ROSÉ, CHATEAU LA COSTE BELLUGE - provence, fr

GLASS	BOTTLE
11	44
15	60
22	88
12	48
9	36
9	36
12	48
15	60
11	44
9	36
11	44

RED

CABERNET SAUVIGNON, JOSH CELLARS - north coast, ca
CABERNET SAUVIGNON, DAOU - paso robles, ca
MALBEC, TERRAZAS “RESERVE” - mendoza, ar
CABERNET SAUVIGNON, FOLIE A DEUX - napa, ca
PINOT NOIR, SMOKE TREE - sonoma coast, ca
PINOT NOIR, SUMMERLAND - santa barbara county, ca
PINOT NOIR, ARGYLE “RESERVE” - willamette valley, or
ZINFANDEL, FEDERALIST - lodi, ca
RED BLEND, PESSIMIST - paso robles, ca
NUMANTHIA TERMES - toro, sp
CAB/SYRAH BLEND, MONTE XANIC - valle de guadalupe, mx

GLASS	BOTTLE
10	40
15	60
11	44
12	48
10	40
15	60
18	72
10	40
13	52
12	44
14	56

TEQUILA FLIGHTS

three one ounce tastes of tequila served neat with a traditional sangrita accompaniment

AÑEJO

volcán cristalino, siete leguas, avion 30

EXTRA AÑEJO

patron, revolucion american cask, diablito 35

BLANCO

milagro, cabo wabo, frida kahlo 20

REPOSADO

gran centenario, maestro dobel, fortaleza 25

MEZCAL

illegal “joven,” el silencio, del maguey “pechuga” 30



BEER

DRAFT

OLD STUMP, BLONDE ALE - ca 9
OLD STUMP, IPA - ca 9

OLD STUMP, SEASONAL - ca 9

BOTTLED

ALLAGASH “WHITE”, BELGIAN STYLE WHEAT - me 9
NEGRA MODELO, VIENNA LAGER - mx 7
CORONA “EXTRA”, PALE LAGER - mx 7
COORS LIGHT, LIGHT LAGER - co 7
ESTRELLA DAMM, PILSNER - sp 7

KALIBER N/A - irl 7
ANTHEM, CIDER - or 9
STONE “DELICIOUS”, IPA - ca 7
PACIFICO “CLARA”, PILSNER - mx 7
MODELO ESPECIAL, LAGER - mx 7

HARD SELTZER

TRULY SPIKED SPARKLING 8

MÁS

DAILY AGUA FRESCA SELECTION,
ICED TEA, LEMONADE, ARNOLD PALMER,
GINGER BEER, PEPSI, DIET PEPSI,
MEXICAN COCA-COLA, COFFEE,
ESPRESSO, HOT TEA SELECTION