

RED

Taste of Mexico

BUBBLES

CAMPO VIEJO BRUT - nv penedès, es	10	40
DOMAINE CHANDON BRUT - nv ca	12	48
MUMM NAPA BRUT ROSÉ - nv napa valley, ca	16	64
MOET & CHANDON IMPERIAL BRUT SPLIT - nv reims, fr		20

WHITE

	GLASS	BOTTLE
CHARDONNAY, MACROSTIE - sonoma coast, ca	11	44
CHARDONNAY, SONOMA CUTRER - russian river, ca	15	60
CHARDONNAY, J. PHELPS "FREESTONE VINEYARDS" - sonoma, ca	22	88
CHARDONNAY, MONTE XANIC - valled de guadalupe, mexico	12	48
PINOT GRIGIO, LAGARIA - venezie, italy	9	36
RIESLING, CHATEAU STE MICHELLE "SAINT M" - pfalz, ger	9	36
SAUVIGNON BLANC, CLOUDY BAY - wairau, nz	12	48
SAUVIGNON BLANC, DUCKHORN - napa valley, ca	15	60
VIOGNIER, TRIENNES SAINT FLEUR - provence, fr	11	44
ROSÉ, WITHER HILLS - malborough, nz	9	36
ROSÉ, CHATEAU LA COSTE BELLUGE - provence, fr	11	44

RED

	GLASS	BOTTLE
CABERNET SAUVIGNON, JOSH CELLARS - north coast, ca	10	40
CABERNET SAUVIGNON, DAOU - paso robles, ca	15	60
MALBEC, TERRAZAS "RESERVE" - mendoza, argentina	11	44
CABERNET SAUVIGNON, FOLIE A DEUX - napa, ca	12	48
PINOT NOIR, SMOKE TREE - sonoma coast, ca	10	40
PINOT NOIR, SUMMERLAND - santa barbara county, ca	15	60
PINOT NOIR, ARGYLE "RESERVE" - willamette valley, or	18	72
ZINFANDEL, FEDERALIST - lodi, ca	10	40
RED BLEND, PESSIMIST - paso robles, ca	13	52
NUMANTHIA TERMES - toro, spain	12	44
CAB/SYRAH BLEND, MONTE XANIC - valle de guadalupe, mexico	14	56

BOTTLED BEER

ALLAGASH "WHITE", BELGIAN STYLE WHEAT - portland, me	9
COORS LIGHT, LIGHT LAGER - golden, colorado	7
CORONA "EXTRA", PALE LAGER - mexico d.f., mexico	7
ESTRELLA DAMM, PILSNER - barcelona, spain	7
MODELO ESPECIAL, LAGER - mexico d.f., mexico	7
PACIFICO "CLARA", PILSNER - mazatlan, mexico	7
STONE "DELICIOUS", IPA - escondido, ca	7
ANTHEM, CIDER - salem, oregon	9
KALIBER N/A - ireland	7
NEGRA MODELO, VIENNA LAGER - mexico d.f., mexico	7

DRAFT BEER

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

TEQUILA FLIGHTS

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

BLANCO

milagro, cabo wabo, frida kahlo 20

AÑEJO

volcán cristalino, siete leguas, avion 30

REPOSADO

maestro dobel, fortaleza,
gran centenario 25

EXTRA AÑEJO

patron, diablito,
revolucion american cask 35

MEZCAL

illegal "joven," el silencio, del maguey "pechuga" 30

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

FROZEN PIÑA COLADA

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

MANGO CART MICHELADA

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

RED O BULLEIT

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

SEÑOR DON FASHION

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

DON-LOMA

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

DARK AND SILENT PALOMA

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

EL COYOTE

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

BLACKBERRY BRAMBLE

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

MARGARITAS

SIGNATURE RED O

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

HOUSE

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

CHILLAXIN

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

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

ORGANIC SKINNY

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

SUN BURN

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

ALACRAN

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

SANTA MONICA POMEGRANATE

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

~ please ask your server to view our full tequila list and wine list ~

red o santa monica 12/2019

RED O

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TO START

CLASSIC GUACAMOLE chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile	11
GUACAMOLE TRIO classic chicharron point reyes blue	15
PORK BELLY SOPE black beans, cotija, cilantro, salsa negra	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
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

APERITIVOS DEL MAR

all of our seafood is sustainably raised or caught


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	21
AHI TUNA TARTARE chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion	18
FRESH OYSTERS half dozen oysters shucked to order, chile cocktail sauce, fresh lime	18

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




ENSALADAS & SOPAS

+ 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	9
CAESAR SALAD  organic romaine, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp	10
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
RED O CHOPPED SALAD romaine, tomato, cucumber, avocado, pepitas, queso fresco, creamy avocado dressing	11
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

 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

TRADITIONAL OPTIONS

MARISCOS CHILE RELLENO maine lobster, prawns, house cheese blend, white rice, black beans, chipotle crema	29
POLLO ASADO  roasted mary's organic chicken breast, street corn, black beans, mole poblano	29
SLOW BRAISED CARNITAS black beans, escabeche, poblano, tomatillo broth	25
LAMB IN MOLE NEGRO**  braised cipollini onions, asparagus, english peas, lemon zest, mole negro	45
RED  WET BURRITO** mexican red rice, black beans, salsa morita, sour cream, avocado, choice of: red, green or xmas sauce chicken 21 short rib 26 carnitas 19	
SIZZLING FAJITAS sautéed peppers, onions, black beans, mexican red rice, red & green salsa, queso fresco, flour or corn tortillas chicken 23 skirt steak 29 shrimp 31 half & half 30	

ENCHILADAS

served with mexican red rice & black beans

BRAISED SHORT RIB ENCHILADAS red guajillo chile sauce, melted jack cheese, frisee	26
ENCHILADAS SUIZAS chicken or vegetable with creamy tomatillo sauce, melted jack cheese, frisee	21
LOBSTER & SHRIMP ENCHILADAS creamy tomatillo sauce, melted jack cheese, arugula	34
ENCHILADA TRIO a combination of our three classic enchiladas: short rib, chicken, lobster and shrimp	35

TACOS

2 tacos, served with mexican red rice & black beans


CHICKEN shredded chicken, tinga sauce, fried plantains, queso fresco, crema, avocado, plantain chips	19
GRILLED CORN red onion, roasted poblano, cotija, serrano crema	19
CARNITAS tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro	19
CRISPY CHICKEN TACOS DORADOS salsa morita, shaved romaine, pico de gallo, queso fresco	19
CRISPY SHORT RIB TACOS DORADOS salsa morita, shaved romaine, pico de gallo, queso fresco	19
HALIBUT FISH TACOS** tempura battered halibut, shaved cabbage, pico de gallo, chipotle aioli	22

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

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CARNE A LA PLANCHA

Choose Your Steak

- 8 OZ SKIRT STEAK 29
- 8 OZ FILET MIGNON 46
- 12 OZ PRIME NY STRIP 49
- 18 OZ PRIME COWBOY RIBEYE 52

Choose Your Style


- 1 chipotle crema, cotija mashed yukon gold potatoes, grilled mexican knob onions
- 2 roasted tomato salsa huevona, goat cheese tamales, grilled mexican knob onions
- 3 fried sweet plantain, crema, black beans, mole negro**

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

SEAFOOD SPECIALS

- CHILEAN SEA BASS 45
yucatán white rice, caramelized onions, peppers, charred lime, guajillo chimichurri
- BAJA SHRIMP SCAMPI** 34
seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce
- PUERTO NUEVO STYLE MAINE LOBSTER 45
roasted maine lobster tail, sautéed yucatan rice, black beans, tortillas, citrus butter
- SALMON & KETO RISOTTO  28
blackened salmon, cauliflower risotto, bacon, onions, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze

BAJA MIX & MATCH

choice of 2 different items 42

4 OZ FILET MIGNON


SHRIMP SCAMPI **


LAMB CHOP IN MOLE NEGRO ** 

HALF MAINE LOBSTER TAIL

POLLO ASADO 

SIDES

- FRIED SWEET PLANTAINS 8
fried plantains, cream, queso fresco
- COTIJA MASHED POTATOES 9
yukon gold potatoes, cotija cheese, cream
- MEXICAN STREET CORN 10
poblano chile, cotija cheese, cilantro, serrano crema
- ORGANIC BROCCOLINI  10
mojo, queso fresco, shaved almonds
- REFRIED BLACK BEANS 8
smashed black beans, onions, epazote
- MEXICAN RED RICE 8
white rice, colorado sauce, tomatoes

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