

RED

Taste of Mexico

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HAPPY HOUR MENU

CRISPY CHICHARRON

with tajin and lime 7

CARNITAS EMPANADAS

fresh corn masa, house cheese blend,
avocado tomatillo salsa 10

CLASSIC GUACAMOLE

tomatoes, onions, fresh lime juice, cilantro, serrano chile 7

EMPANADA POPPERS

fresh corn masa, spicy cream cheese, avocado tomatillo salsa 9

CRISPY BEEF FUNDIDO

melted house cheese blend, pico de gallo,
charred serrano and scallion pesto 15

QUESADILLA**

flour tortilla, house cheese blend, caramelized onion,
roasted poblano chile, pico de gallo, guacamole
choice of: blackened chicken 8 | steak 10

CORN & GOAT CHEESE TAMALES

fresh corn masa, laura chenel goat cheese, tomatillo salsa 9

MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce,
wild baby arugula 10

SHRIMP CEVICHE

pico de gallo, cucumbers, avocado, serrano,
lime juice, plantain chips 12

AHI TUNA TARTARE

chile-cumin oil, crispy tortilla, guacamole, wakami,
harissa aioli, pickled red onion 13

QUESO FUNDIDO

melted house cheese blend, caramelized onion,
roasted poblano chile, optional chorizo 10

SPICY ADOBO WINGS

chipotle, citrus, pineapple glaze 11

RED O NACHOS GRANDE

creamy queso, pico de gallo, sour cream, guacamole,
black beans, pickled jalapeños
vegetarian 15 | pollo asado 19 | carne asada 22

STREET TACOS

one taco per order, choice of:

CARNITAS

tomatillo salsa, chicharron, habanero pickled onions,
queso fresco, micro cilantro 4

CHICKEN

shredded chicken, tinga sauce, fried plantains, queso fresco,
creama, avocado, crispy plantain chips 4

CRISPY TACO DORADO

salsa morita, shaved romaine, pico de gallo, queso fresco
choice of: chicken or short rib 4

🌿 organic products when available / ** selections that contain gluten
happy hour pricing valid for dine in only
available in the bar daily from 3pm to 7pm
red o fashion island 12/2019

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COCKTAILS

9

HOUSE MARGARITA

el jimador blanco, triple sec, sweet and sour,
served on the rocks with a salt rim

CHILLAXIN

tequila infused with cucumbers, sweet and sour,
agave, fresh chopped cucumbers, served over ice

FROZEN PIÑA COLADA

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

DARK AND SILENT FROZEN PALOMA

el silencio mezcal, grapefruit juice,
giffard pamplemousse, agave

RED O MOSCOW MULE

house vodka, lime juice, ginger beer

SPICY JALISCO MULE

house tequila, lime juice, agave serrano syrup, ginger beer

SANGRIA ROJA/BLANCA

red or white wine, rum, dark spirits, marinated in fruit

SELECTED WINE

9

BUBBLES

CHARDONNAY

SAUVIGNON BLANC

PINOT NOIR

CABERNET SAUVIGNON

RED BLEND

BEER BY THE BOTTLE

6

PACIFICO "CLARA", PILSNER

MODELO ESPECIAL, LAGER

COORS LIGHT, LAGER

HARD SELTZER

6

TRULY SPIKED SPARKLING

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