

# RED O

## Taste of Mexico

### TO START

**CLASSIC GUACAMOLE**  
chunky avocado, tomatoes, onions,  
fresh lime juice, cilantro, serrano chile 12

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

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

**QUESO FUNDIDO**  
melted cheese, caramelized onion, poblano chile,  
serrano, scallion pesto, pico de gallo,  
optional chorizo 13

**GUACAMOLE TRIO**  
classic | chicharron | point reyes blue cheese 15

**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

**SEAFOOD TOSTADA**  
shrimp, ahi, calamari, chipotle aioli, lime,  
avocado, salsa macha 17

**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,  
1 lb maine lobster cocktail, shrimp ceviche  
serves 2-4 people mkt

### SALADS & SOUPS

+ add mary's organic chicken breast 7 | grilled steak 10 | jumbo shrimp 10 to any salad

**MIXED GREENS SALAD**   
organic greens, quinoa, cranberries, cherry tomatoes,  
cucumbers, goat cheese, champagne vinaigrette 9

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

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

**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

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

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

### BRUNCH ENTRÉES

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

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

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

**SHORT RIB BENEDICT**  
poached eggs, crispy sope, guacamole  
black beans, pico de gallo, braised short rib,  
tapatio hollandaise 26

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

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

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

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

**STEAK & EGGS**  
two eggs any style, potatoes, fresno chile,  
cotija, tortillas, salsa morita  
pork chop 29 | ribeye 52

**SIZZLING FAJITAS**  
sautéed peppers, onions, black beans, red rice,  
red & green table salsa, queso fresco, flour or corn tortillas  
chicken 25 | 8 oz filet 31 | shrimp 31 | half & half 33

**LOBSTER BENEDICT**  
poached eggs, crispy sope, guacamole,  
black beans, pico de gallo, 1 lb maine lobster,  
tapatio hollandaise 36

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

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

**VEGAN ENCHILADA**  
impossible meat, sautéed spinach, serranos,  
mojo de ajo, colorado sauce, chipotle vegan aioli,  
white rice, black beans 26

**SPINACH ENCHILADA**  
sautéed spinach, serranos, mojo de ajo,  
colorado sauce, chipotle vegan aioli,  
queso fresco, white rice, black beans 21

### TACOS

two tacos with 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 STREET 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 24

**VEGAN BAJA TACOS\*\***  
tempura portabello mushroom, guacamole, cabbage,  
mango salsa, chipotle vegan aioli, micro cilantro 19

#### WEEKLY TACO TUESDAY EVENT

featuring live music and entertainment, taco bar, and specialty cocktails

### BOWLS

**KETO SALMON RISOTTO**   
blackened salmon, cauliflower risotto,  
bacon, onions, rajas peppers, asparagus,  
english peas, cotija cheese, balsamic glaze 30

**BURRITO BOWL**  
black beans, white rice, shaved lettuce, pico de gallo,  
guacamole, serrano crema, cotija cheese, salsa morita,  
chicken 23 | 8 oz filet 29 | shrimp 27  
blackened salmon 28 | surf & turf 30

**VEGAN BURRITO BOWL**  
impossible meat, sautéed spinach, black beans,  
white rice, shaved lettuce, pico de gallo, guacamole,  
chipotle vegan aioli, salsa morita 26

### 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 lb maine lobster tail, grilled 32 oz prime tomahawk chop, herb butter,  
sautéed peppers & onions, black beans, red rice, pico de gallo,  
classic guacamole, fresh tortillas mkt

**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, herb butter  
serves 4 people 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 potatoes,  
onions, peppers 6

**CHEESY TATER TOTS**  
crispy tater tots, nacho cheese,  
tapatio, cotija, cilantro 10

**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 food-borne illness.  
individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked / red o brunch menu 2/2020

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NANO BANC

