

RED O

Taste of Mexico

ANTOJITOS

CLASSIC GUACAMOLE chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile	12
GUACAMOLE TRIO classic chicharron point reyes blue cheese	15
PORK BELLY SOPES black beans, cotija, cilantro, salsa negra	15
QUESO FUNDIDO melted cheese, caramelized onion, poblano chile, serrano, scallion pesto, pico de gallo, optional chorizo	13
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

SEAFOOD TOSTADA shrimp, ahi, calamari, chipotle aioli, lime, avocado, salsa macha	17
SINALOA SHRIMP TACOS "GOBERNADOR" melted jack cheese, pico de gallo, habanero, scallion pesto	17
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	19

GRAND SEAFOOD PLATTER

half dozen fresh oysters, 1 lb maine lobster cocktail, ahi tuna tartare, shrimp ceviche
serves 2-4 people mkt

ENSALADAS & SOPA

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

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OPCIONES TRADICIONALES

MARISCOS CHILE RELLENO	29
maine lobster, prawns, house cheese blend, white rice, black beans, chipotle crema	
POLLO ASADO 	29
roasted mary's organic chicken breast, street corn, black beans, mole poblano	
SLOW BRAISED CARNITAS	25
black beans, escabeche, poblano, tomatillo broth	
LAMB IN MOLE NEGRO** 	45
braised cipollini onions, asparagus, english peas, lemon zest, mole negro	
RED O WET BURRITO**	
red rice, black beans, salsa morita, sour cream, avocado, choice of red, green or xmas sauce	
chicken 21 carnitas 21 short rib 26	
SIZZLING FAJITAS	
sautéed peppers, onions, black beans, red rice, red & green salsa, queso fresco, flour or corn tortillas	
chicken 25 8 oz filet 31 shrimp 31 half & half 33	

ENCHILADAS

served with red rice & black beans

BRAISED SHORT RIB ENCHILADAS	26
red guajillo chile sauce, melted jack cheese, frisee	
ENCHILADAS SUIZAS	21
braised chicken with creamy tomatillo sauce, melted jack cheese, frisee	
LOBSTER & SHRIMP ENCHILADAS	34
creamy tomatillo sauce, melted jack cheese	
ENCHILADA TRIO	35
a combination of our three classic enchiladas: short rib, chicken, and lobster & shrimp	
VEGAN ENCHILADA	26
impossible meat, sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli	
SPINACH ENCHILADA	21
sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco	

TACOS

2 tacos, served with red rice & black beans

CHICKEN	19
shredded chicken, tinga sauce, fried plantains, queso fresco, crema, avocado, plantain chips	
GRILLED STREET CORN	19
red onion, roasted poblano, cotija, serrano crema	
CARNITAS	19
tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro	
CRISPY CHICKEN TACOS DORADOS	19
salsa morita, shaved romaine, pico de gallo, queso fresco	
CRISPY SHORT RIB TACOS DORADOS	19
salsa morita, shaved romaine, pico de gallo, queso fresco	
HALIBUT FISH TACOS**	24
tempura battered halibut, shaved cabbage, pico de gallo, chipotle aioli	
VEGAN BAJA TACOS**	19
tempura portobello mushroom, guacamole, cabbage, mango salsa, chipotle vegan aioli, micro cilantro	

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 2-4 people 75

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CARNE A LA PLANCHA

Choose Your Steak

- 12 oz PORK CHOP 29
8 oz FILET MIGNON 48
12 oz PRIME NY STRIP 49
18 oz PRIME COWBOY RIBEYE 55

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 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

ESPECIALES DEL MAR

CHILEAN SEA BASS

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

46

BAJA SHRIMP SCAMPI**

seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce

34

PUERTO NUEVO STYLE MAINE LOBSTER

roasted maine lobster tail, white rice, black beans, tortillas, citrus butter

50

KETO SALMON RISOTTO

blackened salmon, cauliflower risotto, bacon, onions, rajas peppers, asparagus, english peas, cotija cheese, balsamic glaze

30

BAJA MIX & MATCH

choice of 2 different items 42

4 oz FILET MIGNON

SHRIMP SCAMPI **

LAMB CHOP IN MOLE NEGRO ** 

SALMON

POLLO ASADO 

SIDES

FRIED SWEET PLANTAINS

fried plantains, cream, queso fresco

8

ORGANIC BROCCOLINI

mojo, queso fresco, shaved almonds

10

COTIJA MASHED POTATOES

yukon gold potatoes, cotija cheese, cream

9

REFRIED BLACK BEANS

smashed black beans, onions, epazote

8

MEXICAN STREET CORN

poblano chile, cotija cheese, cilantro, serrano crema

10

MEXICAN RED RICE

white rice, colorado sauce, tomatoes

8

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