

Brunch

AT RED O

brunch CLASSICS

CHILAQUILES VERDES 18

scrambled eggs, tortilla casserole, salsa verde, refried beans, onion, radish, cilantro, crema

TRADITIONAL HUEVOS RANCHEROS 18

fried eggs, tostada, refried beans, peppers, onions, queso, crema, avocado, salsa ranchera

RED O HANGOVER BURRITO 16

scrambled eggs, french fries, bacon, refried beans, jack cheese, choice of red, green or christmas sauce

SHORT RIB BENEDICT 17

slow braised short rib in banana leaf, refried beans, soft poached eggs, Tapatio hollandaise, roasted potatoes

STEAK ASADA & EGGS 32

two eggs any style, potatoes, sautéed peppers, onions, cotija, salsa verde, roasted potatoes

LEMON RICOTTA PANCAKES 17

orange-liqueur, strawberries & cream, vanilla butter, maple syrup

TACOS

served with red rice & refried beans

Choice of 2 • 22

Choice of 3 • 24

CARNE ASADA

citrus marinated steak, pico de gallo, onion, cilantro

BRAISED CHICKEN AL PASTOR

achiote marinated chicken, onions, cilantro, pineapple, avocado crema

SURF & TURF TABLITA

MKT

1 lb lobster tail, grilled 32 oz tomahawk chop, herb butter, sautéed peppers and onions, refried beans, red rice, pico de gallo, classic guacamole, fresh tortillas
...perfect for sharing!

cheers TO THE WEEKEND

MIX & MATCH
BOTTOMLESS COCKTAILS

—25—

per guest with purchase of an entrée

MIMOSAS

Sangria Blanco or Roja

BLOODY MARYS

APERITIVOS

all of our seafood comes from sustainable sources

RED O CHIPS & SALSA 3

bottomless organic corn chips, housemade salsa fresca

GUACAMOLE 16

chunky avocado, tomatoes, fresh lime juice, cilantro, organic corn chips

GOAT CHEESE TAMALES 15

fresh corn masa, goat cheese, tomatillo salsa, queso fresco

CRISPY EMPANADA POPPERS 15

fresh corn masa, spicy cream cheese, avocado, pico de gallo, cotija cheese

CHILLED AHI TUNA TARTARE 20

ahi tuna, crispy tortilla, guacamole, wakame, chipotle aioli, pickled red onions

CEVICHE 20

lime-cured sea bass, red onion, tomato, cilantro, serrano-leche de Tigre, tostadas

ESPECIALIDADES

BLACKENED KETO WILD SALMON RISOTTO 38

cauliflower risotto, bacon, onions, rajas peppers, asparagus, cotija cheese

WAGYU SMASH BURGER 17

two wagyu patties, pickles, diced red onion, american cheese, smash sauce, brioche potato bun, with fries **ADD... fried egg 2**

SLOW BRAISED CARNITAS 32

pinto beans, escabeche, poblano tomatillo sauce, tortillas

BRAISED SHORT RIB ENCHILADAS 32

colorado guajillo chile sauce, jack cheese, crema, queso fresco

CHICKEN OR SHRIMP ENCHILADAS SUIZAS 30

creamy tomatillo sauce, jack cheese, crema, queso fresco

ENCHILADAS DE MOLE 30

handmade corn tortillas, pulled chicken, homemade mole poblano (27) ingredients, jack cheese, crema, queso fresco

ENSENADA SHRIMP CEVICHE 19

poached shrimp, cucumber, tomato, avocado, red onion, chiltepin, lime

BAJA OYSTERS 18

tulum fruit mignonette, tajín, lime

BAJA BAY SCALLOP CRUDO 19

serrano-yuzu ponzu, red onion, cucumber, pomegranate

SLOW BRAISED DUCK TAQUITOS 18

avocado, tomato-arbol chile sauce, pico de gallo, shredded lettuce, cotija cheese

QUESO FUNDIDO DE LA CASA 16

melted cheeses, caramelized onions, poblano chile, serrano, chorizo

ENSALADAS Y SOPA

ADD protein to any salad...

free range chicken breast 10

jumbo shrimp 12 • carne asada 14

TRADITIONAL TORTILLA SOUP 10

pasilla tomato broth, sautéed onions, chicken, avocado, jack cheese, crema

TIJUANA CAESAR CLASSICA 14

romaine, lemon, cotija cheese, manchego cheese, anchovy dressing, pepitas, croutons

RED O CHOPPED SALAD 14

romaine, tomato, cucumber, pepitas, queso fresco, creamy avocado dressing

SIZZLING FAJITAS

chicken 32 • carne asada 34

shrimp 34 • half & half 40

sautéed peppers, onions, red & green table salsa, queso fresco, flour or corn tortillas, refried beans and red rice

MÁS

Agua Fresca Selection	Ginger Ale
Iced Tea	Starry
Lemonade	Pepsi / Diet Pepsi
Arnold Palmer	Dr Pepper
Ginger Beer	Mexican Coca-Cola

ON THE Side

BACON 5
ROASTED POTATOES 5
MEXICO CITY ESQUITES 9
FRIED SWEET PLANTAINS 8

PAPAS BRAVAS 5
RICE & BEANS 8
choice of two: veggie beans or refried beans and white rice or red rice

Menu items that have been deep fried can have gluten containments. | A pre-authorized gratuity of 18% will be added to all parties of 6 or more guests.

Notice to Guests Regarding Seafood from Mexico: This establishment is currently subject to a food safety advisory related to certain seafood, primarily oysters, sourced from Baja California, Mexico. WL.BR.P1.11-2025

BRUNCH *happy hour* MARGARITAS & COCKTAILS

\$14

100% agave "gluten free" reposado tequila | pitchers 36oz

SIGNATURE RED O

36oz pitcher 45
house tequila blanco, triple sec,
fresh limonada, over ice, salt rim

ALACRAN

36oz pitcher 45
triple sec, fresh limonada, house
infused chile agave, tajín rim

ORGANIC SKINNY

36oz pitcher 45
organic agave nectar, fresh lime
juice, salt rim

CUCUMBER REFRESHER

36oz pitcher 45
100% agave "gluten free"
organic tequila infused with
cucumber agave

SUNBURN

36oz pitcher 45
watermelon serrano agave,
fresh lime juice, tajín rim

ESPRESSO MARTINI

ketel one vodka, kahlúa,
amaretto, shot of espresso,
chocolate rim

CHARRO NEGRO

mexican coke, house reposado
tequila, salt rim, lime wheel

TAMARINDO LOCO

spicy tamarind smirnoff vodka,
limonada, triple sec, strawberry
purée, tajín rim

FROZEN PIÑA COLADA

captain morgan white rum,
pineapple, coconut cream,
coconut rim, orchid garnish

CARAJILLO

traditional espresso, licor 43

WESTLAKE TEQUILA SUNRISE

house tequila blanco, yellow
chartreuse, oj, grenadine float

OJOS ROJOS

ADD reposado sidecar 10
traditional michelada with choice
of any beer selection

EL MATADOR

house tequila reposado, pineapple
juice, fresh squeezed lime juice,
splash of sparkling wine

COCORITA

virgin
fresh young whole coconut,
lime juice, agave, 100% agave
"gluten free" organic tequila

RED O BULLEIT

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

CASABLANCA MARTINI

casamigos blanco tequila, clarified
lime juice, orange curacao,
simple syrup, half salt rim

FLOR DE ALMA

house blanco tequila, hibiscus
syrup, napoleon mandarin, lime,
agave, golden sugar rim, fire

PALOMA

astral tequila blanco, grapefruit
juice, agave, tajín rim

SEÑOR DON FASHION

don julio reposado tequila,
premium orange liqueur, orange
bitters, angostura bitters

BLACKBERRY BRAMBLE

gordon's gin, lemon juice,
blackberry cordial

EL COYOTE

roasted pineapple infused union
mezcal, lemon juice, giffard
ginger liqueur, agave, tajín rim

SPICY TULUM MANGO MOJITO

captain morgan rum, lime juice,
mango puree, fresh mint, agave,
serrano syrup, tajín rim

Tequila FLIGHTS

three one-ounce tastes of
the blanco, reposado &
añejo tequila served neat
with a traditional sangrita

CASAMIGOS 46

HERRADURA 32

CLASE AZUL 99
plata, reposado & gold

MEZCAL 30
illegal joven, el silencio,
vago elote

DON JULIO 38

featured WINES

WHITE

	glass	bottle
Chardonnay, Sonoma Cutrer, russian river, ca	15	60
Chardonnay, DAOU, paso robles, ca	12	48
Chardonnay, Kendall Jackson, napa valley, ca	15	60
Sauvignon Blanc, Cloudy Bay, marlborough, nz	16	60
Sauvignon Blanc, Cakebread, north coast, ca	21	90
Riesling, Chateau Ste Michelle, columbia valley, wa	14	56
Pinot Grigio, Antinori Santa Cristina, venezie, italy	13	52
Rosé, Whispering Angel, chateau d'esclans, fr	14	56

RED

	glass	bottle
Cabernet Sauvignon, Josh Cellars, north coast, ca	15	56
Cabernet Sauvignon, DAOU, paso robles, ca	15	60
Red Blend, Joel Gott, columbia valley, ca	13	52
Malbec, Terrazas "Reserve", mendoza, ar	13	52
Cabernet Sauvignon, Francis Ford Coppola, sonoma, ca	16	60
Pinot Noir, Imagery, glen ellen, ca	16	58
Zinfandel, Federalist, lodi, ca	13	52
Merlot, St. Francis, sonoma county, ca	14	56

BUBBLES

	split (187mL)
Zonin 1821, Prosecco Cuvée 1821	16
Domaine Chandon Brut	16
Domaine Chandon Rosé	16

BEER BOTTLE . 7

Modelo Especial, Lager
Corona Extra, Lager
Modelo Negra, Lager

Pacifico, Lager
Corona Light
Corona, Non-Alcoholic

zero PROOF

COCO VERDE

pineapple, coconut cream, lime
juice, mint, soda water, over ice

PEACHY KEEN

peach, pineapple, lemon, agave,
ginger beer, over ice, tajín rim

\$12

CERO SANGRIA

cranberry, orange, pineapple,
hibiscus, sprite, served in a goblet,
over ice