

# RED O MARGARITAS & CRAFT COCKTAILS

house tequila reposado | pitchers 36oz

**SIGNATURE RED O** 16 • pitcher 60  
triple sec, fresh limonada, salt rim

**SKINNY BITCH** 17 • pitcher 65  
house tequila reposado, organic agave nectar,  
fresh lime juice, salt rim

**CUCUMBER REFRESHER**  
17 • pitcher 65  
house tequila reposado infused with fresh  
cucumber, fresh lime juice

**ALACRAN** 17 • pitcher 65  
house tequila reposado, triple sec, fresh  
limonada, house-infused serrano chile agave,  
tajín rim

**SUNBURN** 17  
house tequila reposado, watermelon serrano  
agave, fresh lime juice, tajín rim

**DAHLIA** 17  
house tequila reposado, fresh grapefruit juice,  
st-germain elderflower liqueur, orchid

**FLOR DE ALMA** 17  
house tequila reposado, hibiscus cordial,  
napoleon mandarin liquor, fresh lime juice,  
agave, golden sugar rim and fire

**MATADOR** 17  
house tequila reposado, pineapple juice, fresh  
squeezed lime juice, splash of sparkling wine

**MARTINEZ** 17  
tito's vodka shaken, dry vermouth, lemon peel

**SEÑOR RED O FASHION** 18  
don julio reposado, grand marnier, orange,  
angostura bitters

**PALOMA** 17  
astral tequila blanco, grapefruit juice, agave,  
tajín rim, orchid

**ESPRESSO MARTINI** 18  
ketel one vodka, kahlúa, amaretto, a shot of  
espresso, chocolate rim

**BLACKBERRY BRAMBLE** 15  
gordon's gin, lemon juice, blackberry cordial

**TAMARINDO LOCO** 16  
spicy tamarindo smirnoff vodka, limonada,  
triple-sec, strawberry purée, tajín rim

**MEZCALITA** 17  
union mezcal, grapefruit juice, hibiscus  
cordial, serrano agave, tajín rim, orchid

**FROZEN PIÑA COLADA** 15  
captain morgan white rum, pineapple,  
coconut cream, coconut rim, orchid

**SPICY TULUM MANGO  
MOJITO** 16  
captain morgan rum, fresh lime juice, mango  
essence, serrano agave, fresh mint, tajín rim

**EL COYOTE** 17  
roasted pineapple infused union mezcal,  
lemon juice, giffard ginger liquor, agave,  
tajín rim

**CASAMIGOS BLANCA  
MARTINI** 17  
casamigos tequila blanco, clarified lime juice,  
orange curacao, simple syrup

**RED O BULLEIT** 17  
bulleit rye bourbon, orange and angostura  
bitters, simple syrup

**WESTLAKE TEQUILA  
SUNRISE** 18  
house tequila blanco, yellow chartreuse,  
orange juice, grenadine float

## EXPERIENCE OUR

Tequila Cart

TACOS &  
TEQUILA  
MAKE ME  
A BETTER  
PERSON

## ZERO PROOF

**COCO VERDE** 14  
pineapple, coconut cream, lime juice, mint, soda water

**CERO SANGRIA** 14  
cranberry, orange, pineapple, hibiscus, sprite

**PEACHY KEEN** 14  
peach, pineapple, lemon, agave, ginger beer, tajín rim

## BEER

**BOTTLE** 10  
Modelo Especial, Lager  
Corona Extra, Lager  
Modelo Negra, Lager

Pacifico, Lager  
Corona Light  
Corona, Non-Alcoholic

# TEQUILA *ask your server for table side tequila service*

## AGAVE

|              | blanco | reposado |
|--------------|--------|----------|
| AsomBroso    | 15     | 34       |
| Astral       | 15     | 16       |
| Casamigos    | 17     | 20       |
| Clase Azul   | 40     | 48       |
| Don Julio    | 17     | 18       |
| El Tesoro    | 16     | 19       |
| G4           | 17     | 18       |
| Herradura    | 16     | 19       |
| Milagro, SBR | 15     | 17       |
| Ocho         | 15     | 18       |
| Patrón       | 15     | 16       |
| Partida      | 15     | 16       |
| Siete Leguas | 15     | 18       |
| Volcan       | 16     | 22       |

## AÑEJO

|                                       |     |
|---------------------------------------|-----|
| Casamigos                             | 26  |
| Clase Azul                            | 142 |
| Clase Azul Gold                       | 80  |
| Don Julio                             | 22  |
| Don Julio 70 <sup>th</sup> Cristalino | 22  |
| Siete Leguas                          | 19  |
| Volcan Cristalino                     | 21  |

## EXTRA AÑEJO

|                                   |     |
|-----------------------------------|-----|
| AsomBroso Extra Fino              | 45  |
| Avion 44                          | 42  |
| El Tesoro                         | 37  |
| Herradura Seleccion Suprema       | 137 |
| Jose Cuervo Reserva de le Familia | 40  |
| Patron El Alto                    | 35  |
| Volcan X.A.                       | 39  |
| Don Julio 1942                    | 52  |

## MEZCAL

|                       |    |
|-----------------------|----|
| Del Maguey "VIDA"     | 16 |
| Union uno             | 15 |
| Union                 | 16 |
| Illegal "Joven"       | 16 |
| Casamigos             | 15 |
| Clase Azul "Durango"  | 80 |
| Clase Azul "Guerrero" | 80 |

## 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*

**DON JULIO** 38

**MEZCAL** 30  
*illegal joven, el silencio,  
vago elote*

## SPIRITS

### SCOTCH

|                         |    |
|-------------------------|----|
| Chivas 12               | 15 |
| Glenlivet 12, Highlands | 16 |
| Johnnie Walker Black    | 15 |
| Johnnie Walker Blue     | 52 |
| Lagavulin 16, Islay     | 41 |
| Macallan 12, Speyside   | 27 |
| Oban 14, Highlands      | 30 |
| Talisker, Highlands     | 16 |

### WHISKEY

|                  |    |
|------------------|----|
| Basil Hayden     | 22 |
| Buffalo Trace    | 16 |
| Bulleit Rye      | 17 |
| Crown Royal      | 16 |
| Jack Daniel's    | 15 |
| Jameson          | 16 |
| Maker's Mark     | 15 |
| Woodford Reserve | 15 |

### VODKA

|                    |    |
|--------------------|----|
| Belvedere          | 17 |
| Grey Goose         | 17 |
| Smirnoff Tamarindo | 15 |
| Kettle One         | 16 |
| Tito's             | 16 |

### GIN

|                 |    |
|-----------------|----|
| Bombay Sapphire | 16 |
| Gordon's        | 15 |
| Hendrick's      | 18 |
| Tanqueray       | 15 |

### COGNAC

|                  |    |
|------------------|----|
| Courvoisier VSOP | 19 |
| Hennessy VSOP    | 26 |
| Rémy Martin VSOP | 21 |
| Rémy Martin XO   | 51 |

## APPETIZERS

*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

### QUESO FUNDIDO DE LA CASA 16

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

### SLOW BRAISED DUCK TAQUITOS 18

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

### 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

### GRANDE CHEESE QUESADILLA 12

**ADD** chicken 4 • steak 6

flour tortillas, house cheese blend, caramelized onion, roasted poblano chile, pico de gallo, guacamole

## CEVICHE & CRUDO BITES

### ENSENADA SHRIMP CEVICHE 19

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

### BAJA BAY SCALLOP CRUDO 19

serrano-yuzu ponzu, red onion, cucumber, pomegranate

### CHILLED AHI TUNA TARTARE 20

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

### BAJA OYSTERS 18

tulum fruit mignonette, tajín, lime

### CEVICHE 20

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

### TUNA POKE BOWL 16

white rice, pickled onions, cucumber, mango, avocado, seaweed, harissa aioli, cumin oil, sesame seeds

## SALADS & BOWLS

**ADD protein to any salad...** free range chicken breast 10 • jumbo shrimp 12 • carne asada 14

### TRADICIONAL 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

### BURRITO BOWL

**blackened salmon 28 • surf & turf 30 • chicken 23**  
**carne asada 28 • shrimp 27**

vegan pinto beans, white rice, shaved lettuce, pico de gallo, guacamole, avocado crema, cotija cheese, salsa verde

## ENCHILADAS *all enchiladas are rolled in handmade non-GMO corn tortillas and served with red rice & refried beans*

### 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

## TACO PLATES *all tacos are made with handmade non-GMO corn tortillas and served with red rice & refried beans*

**choose 2 items 24 • choose 3 items 26**

### CHICKEN AL PASTOR

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

### SLOW BRAISED CARNITAS

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

### CRISPY CHICKEN OR SHORT RIB

salsa verde, shaved romaine, pico de gallo, queso fresco

### CARNE ASADA

citrus marinated steak, pico de gallo, onion, cilantro

### CRISPY BAJA FISH TACOS

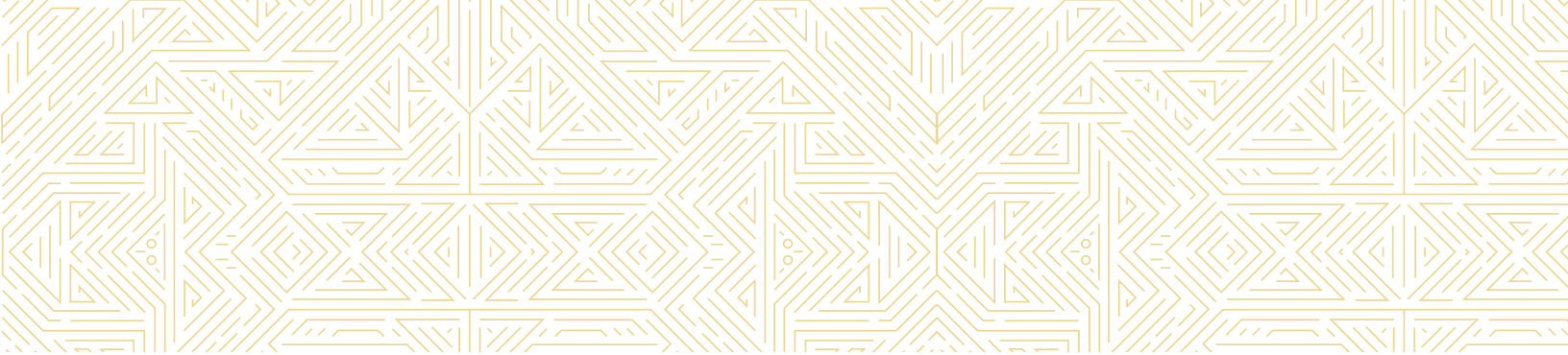
tempura-battered halibut, tempura, chipotle aioli, cabbage, pico de gallo, cilantro, lime

### TEMPURA CAULIFLOWER TACO

guajillo chimichurri, smashed avocado, vegan baja crema, pickled red onion

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.LD.P3.11-2025



## HOUSE SPECIALTIES

**PAN SEARED CHILEAN SEA BASS** 53  
*white rice, broccolini, charred lime, guajillo chimichurri*

**BLACKENED KETO WILD SALMON RISOTTO** 38  
*cauliflower risotto, bacon, onions, rajas peppers, asparagus, cotija cheese*

**SHRIMP DIABLO FIDEOS** 41  
*chipotle shrimp linguine, white wine, mezcacal butter*

**BRANZINO ZARANDEADO** MKT  
*butterflied branzino, chile-citrus marinade, grilled and finished with marinated heirloom tomatoes, avocado and handmade corn tortillas*

**SLOW BRAISED CARNITAS** 32  
*pinto beans, escabeche, poblano tomatillo sauce, tortillas*

**POLLO EN MOLE POBLANO** 38  
*roasted half chicken, homemade mole poblano, Veracruz-style rice, sweet plantain with sesame, ensaladita*

**GRILLED RACK OF LAMB IN MOLE NEGRO** 56  
*knob onions, glazed asparagus, lemon zest, mole negro, sesame*

### 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*

## FROM THE GRILL

**8 OZ FILET MIGNON** 52  
**18 OZ AGED ANGUS COWBOY RIBEYE** 65  
**32 OZ TOMAHAWK** MKT  
**JUMBO LOBSTER TAIL** MKT

*choose your style*

**-1-**  
*chipotle crema, cotija mashed yukon gold potatoes, grilled mexican knob onions*

**-2-**  
*roasted tomato salsa huevona, sweet corn tamal, crema, grilled mexican knob onions*

**-3-**  
*fried sweet plantain, crema, refried beans, mole negro*

## 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!*

## SIDES

**MEXICO CITY ESQUITES** 9  
*battered corn off the cob, tatumi squash, epazote, chile crema, cotija, tajin*

**GRILLED ASPARAGUS** 12  
*simply grilled, lemon, baja olive oil, sea salt*

**CHARRED BROCCOLINI** 9  
*cashew salsa macha, lime, toasted sesame*

**PURÉ DE PAPAS** 8  
*buttery mashed potatoes, cotija cheese*

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

**FRIED SWEET PLANTAINS** 8  
*fried plantains, cream, queso fresco*

**MÁS**

Daily Agua Fresca Selection  
Iced Tea

Lemonade  
Arnold Palmer  
Ginger Beer

Ginger Ale  
Starry  
Pepsi / Diet Pepsi

Dr Pepper  
Mexican Coca-Cola  
Coffee / Espresso

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