

TO START

CLASSIC GUACAMOLE

tomatoes, onions, fresh lime juice, cilantro, serrano chile 11

PORK BELLY SOPES

black beans, cotija, cilantro, salsa negra 15

QUESO FUNDIDO

melted house cheese blend, caramelized onion, roasted poblano chile, optional chorizo 12

CORN & GOAT CHEESE TAMALES

fresh corn masa, lara cheneel goat cheese, tomatillo salsa 13

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

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 15

YELLOWTAIL AGUACHILE

hamachi yellowtail sashimi, spicy lime broth, avocado, knob onion, cucumber, orange 23

FRESH OYSTERS

half dozen oysters, chile cocktail sauce, atomic horseradish, lime 18

AHI TOSTADITAS

jicama, red onion, cucumber, avocado, spicy sesame Aioli 16

GRAND SEAFOOD PLATTER

half dozen fresh oysters, one pound maine lobster cocktail, ahi tuna tartare, shrimp ceviche. serves 2-4 people mkt

SALADS & SOUP

+ add steak, chicken breast or shrimp to any salad 6

MIXED GREENS SALAD

quinoa, cranberries, cherry tomatoes, cucumbers, goat cheese, champagne vinaigrette 8

RED O CAESAR SALAD

romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp 10

ORGANIC BEET & KALE SALAD

pickled beets, strawberries, candied walnuts, point reyes blue cheese, guajillo berry vinaigrette 11

LOBSTER & SHRIMP SALAD

maine lobster, shrimp, bib lettuce, arugula, corn, baby tomato, agave, old bay vinaigrette 28

BUTTERNUT SQUASH SOUP

garlic, cream, 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

Taste of Mexico

TRADITIONAL ENTRÉES

MARISCOS CHILE RELLENO

maine lobster, prawns, house cheese blend, white rice, black beans, chipotle crema 29

POLLO ASADO

roasted jidori chicken breast, street corn, black beans, mole poblano 26

LAMB IN MOLE NEGRO**

sautéed asparagus, forest mushrooms, marcona almonds, golden raisins, arbol chile 45

GIVEDISH FEATURED ITEM

SLOW BRAISED CARNITAS*

black beans, escabeche, poblano, and tomatillo broth 25

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, melted jack cheese, frisee, mexican red rice, beans 24

ENCHILADAS SUIZAS

chicken or vegetable with creamy tomatillo sauce, melted jack cheese, frisee, red rice, beans 19

LOBSTER & SHRIMP ENCHILADAS

creamy tomatillo sauce, melted jack cheese, arugula, red rice, black beans 29

ENCHILADA TRIO

a combination of our three classic enchiladas: short rib, chicken, lobster and shrimp. served with red rice and black beans 33

LAND & SEA

CHOOSE YOUR STEAK

8 OZ SKIRT STEAK 29

8 OZ FILET MIGNON 46

12 OZ PRIME NY STRIP 49

18 OZ PRIME COWBOY RIBEYE 52

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, traditional black beans, mole negro**

ALASKAN HALIBUT

pan seared alaskan halibut, fingerling potatoes, charred broccolini, serrano corn cream, roasted arbol oil 38

CHILEAN SEA BASS

yucatán white rice, caramelized onions, peppers, charred lime, guajillo chimichurri 42

BAJA SHRIMP SCAMPI**

seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce 33

CAZUELA DE MARISCOS**

white wine steamed, scallops, shrimp, mussels, clams, baby tomatoes, leeks, bacon, toasted baguette, herb butter broth 35

PUERTO NUEVO STYLE MAINE LOBSTER

roasted main lobster tail, sautéed yucatan rice, black beans, tortillas, citrus butter 44

TO SHARE OR NOT TO SHARE

PRIME SURF & TURF TABLITA

1 pound maine lobster tail, grilled 32 oz prime tomahawk chop, herb butter, sautéed peppers & onions, black beans, mexican 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 and herb butter 75

*Select this featured item and Red O will donate \$3 to The City of Hope through our partnership with GiveDish.

** selections that contain gluten / thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked / red o la jolla dinner menu 11/2018

ULTIMATE MIX & MATCH

choice of 2 different items 38

4 OZ FILET MIGNON

SHRIMP SCAMPI**

LAMB CHOP IN MOLE NEGRO**

HALF MAINE LOBSTER TAIL

POLLO ASADO

TACOS

two tacos served with mexican red rice & black beans

CHICKEN

shredded chicken, tinga sauce, fried plantains, queso fresco, crema, avocado, crispy plantain chips 16

GRILLED CORN

red onion, roasted poblano, cotija, serrano crema 16

CARNITAS

tomatillo salsa, chicharron, habanero pickled onions, queso fresco, micro cilantro 16

CRISPY TACO DORADO

salsa morita, shaved romaine, pico de gallo, queso fresco - choice of: chicken or short rib 16

HALIBUT FISH TACOS**

tempura battered halibut, shaved cabbage, pico de gallo, chipotle aioli 19

SIDES

MEXICAN STREET CORN

poblano chile, cotija cheese, cilantro 10

FRIED SWEET PLANTAINS

fried plantains, cream, queso fresco 8

COTIJA MASHED POTATOES

yukon gold potatoes, cotija cheese, cream 9

GRILLED BROCCOLINI

mojo, queso fresco, shaved almonds 10

REFRIED BLACK BEANS

smashed black beans, onions, epazote 8

MEXICAN RED RICE

white rice, colorado sauce, tomatoes 8