

RED O MARGARITAS & CRAFT COCKTAILS

house tequila reposado / pitchers 36oz

SIGNATURE RED O 17 • *pitcher* 65
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

COCORITA 18
fresh young whole coconut, lime juice, 100% agave with house tequila

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

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

JUAN COLLINS 16
house tequila blanco, fresh lime juice, tuaca liquor, orange bitters, splash of soda

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

WESTLAKE PARADISE 16
captain morgan spiced rum, passion fruit essence, fresh lime and tangerine juice, flower garnish

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
Carta Blanca, Lager
Corona Extra, Lager
Modelo Negra, Lager

Pacifico, Lager
Dos XX, Lager
Heineken O, (Non-Alcoholic)



TEQUILA ask your server for tableside tequila service

AGAVE	blanco	reposado
AsomBroso	15	34
Astral	15	16
Casamigos	17	20
Clase Azul	45	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

EXTRA AÑEJO	
Avion 44	42
El Tesoro	37
Herradura Seleccion Suprema	137
Jose Cuervo Reserva de la Familia	40
Patron El Alto	35
Volcan X.A.	39

MEZCAL	
Del Maguey “VIDA”	16
Union uno	15
Union	16
Illegal “Joven”	16
Casamigos	15
Clase Azul “Durango”	80
Clase Azul “Guerrero”	80

AÑEJO	
Casamigos	46
Clase Azul	142
Clase Azul Gold	80
Don Julio	17
Don Julio 1942	52
Don Julio 70 th Cristalino	22
Siete Leguas	19
Volcan Cristalino	21

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
Illega joven, casamigos,
del maguey "VIDA"

SPIRITS

SCOTCH		WHISKEY		VODKA		COGNAC	
Chivas 12	15	Basil Hayden	22	Belvedere	17	Courvoisier VSOP	19
Glenlivet 12, Highlands	16	Buffalo Trace	16	Grey Goose	17	Hennessy VSOP	26
Johnnie Walker Black	15	Bulleit Rye	17	Smirnoff Tamarindo	15	Rémy Martin VSOP	51
Johnnie Walker Blue	52	Crown Royal	16	Ketel One	16	Rémy Martin XO	51
Lagavulin 16, Islay	41	Jack Daniel’s	15	Tito’s	16		
Macallan 12, Speyside	27	Jameson	16				
Oban 14, Highlands	30	Maker’s Mark	15				
Talisker, Highlands	16	Woodford Reserve	15				
				GIN			
				Bombay Sapphire	16		
				Gordon’s	15		
				Hendrick’s	18		
				Tanqueray	15		

APERITIVOS

all of our seafood comes from sustainable sources

- RED O CHIPS & SALSA 4

bottomless organic corn chips, housemade salsa fresca
- GUACAMOLE 18

chunky avocado, tomatoes, fresh lime juice, cilantro, serrano chile, plantain chips
- QUESO FUNDIDO DE LA CASA 19

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

- SLOW BRAISED DUCK TAQUITOS 22

avocado, tomato-arbol chile sauce, pico de gallo, shredded lettuce, cotija cheese
- GOAT CHEESE TAMALES 18

fresh corn masa, goat cheese, tomatillo salsa, queso fresco
- CRISPY EMPANADA POPPERS 20

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

CEVICHE & CRUDO BITES

- ENSENADA SHRIMP
CEVICHE 24

poached shrimp, cucumber, tomato, avocado, red onion, chiltepin, lime
- BAJA OYSTERS 18

tulum fruit mignonette, tajín, lime
- SCALLOP
AGUACHILE 24

baja scallops (crudo), cucumber, shaved red onion, avocado, serrano ponzu
- CHILLED AHI TUNA
TARTARE 24

ahi tuna, crispy tortilla, guacamole, wakame, chipotle aioli, pickled red onions
- CATCH OF THE DAY
CEVICHE 25

lime-cured fish, tomato, red onion, serrano chile, cilantro, avocado

ENSALADAS Y SOPA

- ADD protein to any salad... free range chicken breast 10 • jumbo shrimp 12 • carne asada 14
- TRADICIONAL TORTILLA SOUP 12

pasilla tomato broth, sautéed onions, chicken, avocado, jack cheese, crema
- TIJUANA CAESAR CLASSICA 16

romaine, lemon, cotija cheese, manchego cheese, anchovy dressing, pepitas, croutons
- RED O CHOPPED SALAD 16

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

ENCHILADAS

served with red rice & refried beans

- BRAISED SHORT RIB ENCHILADAS 32

colorado guajillo chile sauce, jack cheese, crema, queso fresco
- CHICKEN 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
- SPINACH ENCHILADAS 28

sautéed spinach, serrano chiles, mojo de ajo, colorado sauce, chipotle vegan crema, queso fresco, white rice, whole beans
- SHRIMP ENCHILADAS 40

creamy tomatillo sauce, jack cheese, crema, queso fresco

COMBINACIONES DE TACOS

served with red rice & refried beans

- choose 2 items 26 • choose 3 items 30
- CHICKEN AL PASTOR

achiote marinated chicken, onions, cilantro, pineapple, avocado crema
- CARNE ASADA

citrus marinated steak, pico de gallo, onion, cilantro
- SLOW BRAISED CARNITAS

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

- CRISPY BAJA FISH TACOS

tempura-battered halibut, tempura, chipotle aioli, cabbage, pico de gallo, cilantro, lime
- CRISPY CHICKEN OR SHORT RIB

salsa verde, shaved romaine, pico de gallo, queso fresco
- TEMPURA CAULIFLOWER TACO

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

ESPECIALIDADES

- PAN SEARED CHILEAN SEA BASS** 53

white rice, broccolini, charred lime, guajillo chimichurri
- BLACKENED KETO WILD SALMON RISOTTO** 42

cauliflower risotto, bacon, onions, rajas peppers, asparagus, cotija cheese
- FIDEOS CON CAMARONES** 41

sautéed shrimp, linguine pasta, roasted poblano sauce, queso fresco
- BRANZINO ZARANDEADO** MKT

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

- SLOW BRAISED CARNITAS** 34

pinto beans, escabeche, poblano tomatillo sauce, tortillas
- POLLO EN MOLE POBLANO** 41

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 39 • shrimp 36 • half & half 45

sautéed peppers, onions, 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** 14

buttered corn off the cob, tatumi squash, epazote, chile crema, cotija, tajin
- GRILLED ASPARAGUS** 14

simply grilled, lemon, queso fresco, sea salt
- CHARRED BROCCOLINI** 14

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** 10

fried plantains, cream, queso fresco



- Daily Agua Fresca Selection

Iced Tea
- Lemonade

Arnold Palmer

Ginger Beer
- Ginger Ale

Starry

Pepsi / Diet Pepsi
- Dr Pepper

Mexican Coca-Cola

Coffee / Espresso

Menu items that have been deep fried can have gluten contaminants. | 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.P4.8-2025