

## 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, laura chenal 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 Elizabeth Taylor Aids Foundation 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 santa monica 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