



HAPPY HOUR 3-6PM

DAILY AT RED RESTAURANT & BAR

**Per LA County COVID-19 guidelines
Masks need to be worn when speaking to our
wait staff and when you are not eating or
drinking**

SHAREABLES

SHRIMP COCKTAIL 12
Classic Cocktail Sauce

SPICY TUNA POKE TACOS 12
Sesame Chili Sauce, Avocado Mousse
Spicy Yuzu Aioli, Crispy Wonton Shell

SPICY CHICKEN DRUMETTES 8
Choice of Buffalo or Tangy BBQ Sauce
Blue Cheese Dressing, Celery, Carrots

FRIED CALAMARI 10
Garlic Aioli, Spicy Yuzu Aioli, Sweet Chili Sauce

NACHOS 10
Choice of Chicken or Beef
Pico de Gallo, Guacamole, Sour Cream
Jalapeño Cheese Sauce, Salsa

CARNITAS SPRING ROLLS 8
Avocado Jalapeño Crème, Spicy Yuzu Aioli
Blistered Cherry Tomatoes

VIETNAMESE SPRING ROLLS 12
Julienne Carrots, Cucumber, Avocado, Cilantro
Mint, Thai Basil, Rice Paper, Chili Lime Sauce
Hoisin Sauce

CHICKEN QUESADILLA 12
Pico de gallo, Guacamole, Sour Cream

SOUP
SOUP DU JOUR 6 CUP
8 BOWL

SALADS
CLASSIC CAESAR 10
Chopped Romaine, Crostini
Garlic Caesar Dressing, Parmesan

CALIFORNIA CITRUS 10
Baby Greens, Candied Pecans, Cucumber, Mandarins
Cherry Tomatoes, Lemon Poppy Seed Vinaigrette

ADD TO ANY SALAD
Chicken 8
Steak 8
Salmon 8
Shrimp 8
Blackend Ahi 8

SANDWICHES & TACOS
RED SPECIAL BURGER 15
Spicy Candied Bacon, Horseradish Aioli, Butter Lettuce
Aged Cheddar Cheese, Tomatoes, Caramelized Onions

TURKEY CLUB SANDWICH 15
Spicy Candied Bacon, Tomatoes, Avocado
Butter Lettuce, Herb Mayonnaise

FISH SANDWICH 15
Blackened Mahi Mahi, Asian Slaw, Avocado Spread
Citrus Remoulade, Bib Lettuce, Tomato, Ciabatta Bread

FISH TACOS 15
Panko Breaded Cod, Guacamole, Sour Cream, Tapatio Aioli
Corn Pico de Gallo, Black Beans Purée, Slaw, Roasted Salsa

SEAFOOD
GRILLED SALMON 21
Yukon Potato Puree, Cherry Tomatoes
Broccoli, Beurre Blanc, Balsamic Reduction

SHRIMP SCAMPI 21
Angel Hair Pasta/Garlic Butter White Wine Sauce
Parmesan Cheese/Cherry Tomatoes

SAUTÉ
HERB MARINATED CHICKEN BREAST 20
Bacon Herb Mashed Potato, Seasonal Vegetables
Wild Mushroom Jus Lie

SESAME WOK 20
Choice of Chicken, Steak, Tofu, or Shrimp
Udon Noodles or Steamed Calrose Rice
Stir Fry Vegetables, Peanuts, Wok Sauce

FROM THE GRILL
FILET MIGNON 44
Toasted Cauliflower, Roasted Tomato, Hydro Watercress
Brie Cheese, Bordelaise Sauce

NEW YORK STEAK 42
Mashed Potatoes, Char Broccolini, Bordelaise Sauce

CHARBROILED RIBEYE STEAK 46
Broccolini, Roasted Garlic Jus
Herb Garlic Potato Batons, Aged Cheese Fondue

ACCOMPANIMENTS 5
Yukon Mashed Potatoes
Steamed Calrose or Brown Rice
Seasonal Vegetables
Grilled Asparagus
Truffle Parmesan Garlic Fries

DESSERT
BAILEY'S CHOCOLATE MOUSSE CAKE 12
Raspberry Sauce

VANILLA BEAN CRÈME BRÛLÉE 10
Seasonal Berries/Chocolate Spoon

GELATO/SORBET 3

**Per LA County COVID-19 guidelines
Masks need to be worn when speaking to our wait staff and when you are not eating
or drinking**

Please advise your server if a person in your party has a food allergy. Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.



**Per LA County COVID-19 guidelines
Masks need to be worn when speaking to our wait
staff and when you are not eating or drinking**

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

TERRA D' ORO MOSCATO California	10
CHANDON SPARKLING BRUT Napa Valley	14
MUMM BRUT PRESTIGE Napa Valley N.V	15

WHITE WINE

RUFFINO PINOT GRIGIO Veneto Italy	10
GIESEN ESTATE RIESLING New Zealand	10
GIESEN RESERVE SAUVIGNON BLANC New Zealand	10
CHARLES KRUG SAUVIGNON BLANC St. Helena Napa Valley	12
ROBERT MONDAVI CHARDONNAY California	10
MARTIN RAY CHARDONNAY Russian River Valley Sonoma County	12
BUENA VISTA CHARDONNAY North Coast	14

RED WINE

HAHN SLH PINOT NOIR Santa Lucia Highlands	15
RODNEY STRONG PINOT NOIR Russian River Valley Sonoma Coast	17
GAINY MERLOT Santa Ynez	13
MARKHAM MERLOT Napa Valley	15
1000 STORIES ZINFANDEL Mendocino County	15
KAIKEN ULTRA MALBEC Mendoza Argentina	14
ROBERT MONDAVI CABERNET SAUVIGNON California	13
CA' MOMI CABERNET SAUVIGNON Napa Valley	16
HESS "ALLOMI" CABERNET SAUVIGNON Napa Valley	19
COMMANDERIE DE LA BARGEMONE ROSE Coteaux d'aix en Provence, France	13

SPECIALTY COCKTAILS

REDGARITA Patron Silver Tequila, Patron Citronage Pomegranate Juice, Sweet & Sour, Salt Rim	14
SPICY CUCUMBER MARGARITA Patron Silver Tequila, Cointreau Cucumber-Jalapeno Puree, Fresh Lime, Agave Nectar	14
POMEGRANATE MARTINI Hanger 1 Citron, Pomegranate Juice, Lemon Juice	14
BARREL AGED OLD FASHIONED Buffalo Trace, Angostura Bitters	14
RED SANGRIA Malibu Red, Peach Schnapps, Red Wine Pomegranate, Orange Juice	14
PEAR MARTINI Absolut Pear Flavored Vodka, Disaronno Fresh Squeezed Lemon Juice	14
THE CLASSIC Courvisier VS, Lemon Juice, Triple Sec	14
THE DRUNK UNCLE Scotch, Dambuaie, Fresh Lemon Juice, Orange Bitters Topped with our Draft Beer	14

BEER SELECTION

BOTTLE BEER		DRAFT BEER	
Bud Light	5	Seasonal Rotation	
Guinness	5	(Ask staff for info)	
Heineken	5	Bud Light	6
Michelob Ultra	5	Coors Light	6
Samuel Adams	6	Stella Artois	7
Dos XX	6	Sierra Nevada	7
Miller Light	5	Blue Moon	7
New Castle	6	Modelo	7
Corona	6		
Coors Light	5		