



HAPPY HOUR 3-5PM

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

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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.



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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

- TERRA D' ORO MOSCATO** 10
California
- LE GRAND COURTAGE** 14
France
- MUMM BRUT PRESTIGE** 15
Napa Valley N.V

WHITE WINE

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

RED WINE

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

SPECIALTY COCKTAILS

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

BEER SELECTION

- | BOTTLE BEER | | DRAFT BEER | |
|--------------------|---|----------------------|---|
| Bud Light | 5 | Seasonal Rotation | |
| Guinness | 5 | (Ask staff for info) | |
| Heineken | 6 | 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 | | |