

RED STAR

Thank you for joining us for either your special occasion or just a midweek gathering. Making memories and sharing experiences are why we love what we do, and we hope your time with us brings a little more light to your life. ¡Salud!

OPEN DAILY
SUNDAY - THURSDAY 3PM - 10PM
FRIDAY & SATURDAY 3PM - 12AM
1327 N STATE STREET
BELLINGHAM WA 98225

Follow us!



MARGARITA MONDAY

\$8 & \$9 Select Margaritas

Trivia at 7PM hosted by Cascadia Daily News

TACO TUESDAY

Select \$3.5 tacos

WESTERN WEDNESDAY

\$2 infamous little devil shot (slushie marg with a tequila float)

-with purchase of food- Happy Hour Tacos all day

*must present Western ID

TEQUILA SUNDAY

\$2 off Blancos, \$3 off Reposados, \$4 off Añejos

HAPPY HOUR

Every day 3PM - 5PM

LATE NIGHT HAPPY HOUR

Sunday - Thursday 8PM - 10PM

Parties of 6 and over will have 20% gratuity included.



MARGARITAS



Margarita Slushies	10
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, peach passionfruit, or guava</i>	
House Margarita	11
<i>cazcabel blanco, triple sec, sour, salt</i>	
Cucumber Margarita	12
<i>cazcabel blanco, triple sec, sour, cucumber, salt</i>	
Jalapeño Margarita 🌶️	12
<i>jalapeño infused blanco, triple sec, sour, tajin</i>	
Blackberry Jalapeño Margarita 🌶️	12
<i>jalapeño infused blanco, blackberry jam, lime, salt</i>	
Idealist Margarita	13
<i>arete blanco, lime juice, agave, salt</i>	
Passion Fruit Mezcal Margarita 🌶️	13
<i>mezcal, passion fruit, spicy bitters, lime, tajin</i>	
Roasted Pineapple Margarita	12
<i>pineapple infused blanco, triple sec, sour, salt</i>	
Mango Habanero Margarita 🌶️	12
<i>habanero infused tequila, mango, agave, lime, tajin</i>	
Ancho Guanábana Margarita 🌶️	13
<i>arete reposado, guanábana, agave, lemon, ancho reyes, tajin</i>	



COCKTAILS



Bee's Knees	13
<i>gin, lavender bitters, lemon, honey</i>	
House Sangria	12
<i>house red, peach liqueur, citrus rum, raspberry rum, soda</i>	
Michelada	10
<i>lime, clamato, bloody mary mix, pacifico, tajin</i>	
Red Star Paloma	12
<i>arete blanco, lime, grapefruit, brovo aperitivo, squirt, salt</i>	
Birthday Suit	14
<i>banhez joven mezcal, damiana, aperol, Red Star lime slushie</i>	
Jamaica de Oaxaca	14
<i>banhez joven mezcal, hibiscus, honey, lemon, cinnamon tajin sugar rim</i>	
Red Star Carajillo	13
<i>grandeza, liquor 43, cazcabel coffee liquor, cold brew, cinnamon tajin sugar rim</i>	



NON-ALCOHOLIC



Virgin Margarita	8
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, peach passionfruit, or guava</i>	
Cucumber Spritz	8
<i>muddled lime and cucumber, soda, sprite, wilfred's NA aperitif orange bitters</i>	
Afternoon Colada	10
<i>coconut syrup, muddled jalapeños, lime, pineapple, soda</i>	
Path to Enlightenment	10
<i>pathfinder, lemon, ginger beer</i>	
Orange Blossom Cafe	8
<i>cold brew, house made orgeat, orange twist *contains almond milk</i>	
Best Day Electro-Lime	7
Best Day IPA	7
Mineragua	5
Aslan Sparkle Hops	8





DRAFTS



Aslan Batch 15 IPA.....	8
Larrabee Larraveza Mexican Lagar.....	8
Boundry Bay Amber.....	8
Wander Hazy IPA.....	8
Otherlands Czech Pils.....	8
Rotating Selection	8



BOTTLES & CANS



Tecate Tall Boy	5
Victoria	6
Corona	6
PBR Tall Boy	5
Ghostfish Grapefruit IPA (GF)	8
Spindrift Hard Seltzer	7
Tieton Cider	8



WINE



Tempranillo	8
Rosé	10
Silver Gate Brut	9
Vinho Verde	7



NOT TACO




Chips & House Salsa 🌶️	3.5
Chips & House Guac 🌶️	8.5
Chips & House Pico 🌶️	3.5

Pepper Queso Dip (V)	12
<i>melted cheese, roasted peppers, pico, cilantro with chips</i>	
add bacon or chorizo for \$2	
Bean ‘n’ Cheese Dip (V)	8
<i>melted cheese, refried pinto beans, pico, cilantro with chips</i>	
Super Macho Nachos (V)	16
Half Size Nachos (V)	12
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	
add chicken, asada, carnitas, or chorizo for \$5	
Red Star Torta 🌾 🌶️	12
<i>carnitas, crispy menonita cheese, pickled red onions, on a bolillo roll served with a spicy special dipping sauce</i>	
Quesadilla 🌾 (V)	11
<i>grilled asadero cheese on a flour tortilla, lettuce, pico, lime crema, salsa verde</i>	
add sweet potato black bean for \$4	
add chicken, asada, chorizo, or carnitas for \$5	
Taco Bowl	12
<i>rice, pinto beans, pico, guacamole, lime crema, with your choice of protein</i>	
chorizo, carnitas, asada, or chicken	
Veggie Bowl 🌶️	10
<i>rice, sweet potato black beans, pico, guacamole</i>	
Taco Salad 🌶️	10
<i>butter lettuce, sweet corn salsa, pico, black beans, avocado, cilantro-lime vinaigrette</i>	
add chicken or agave honey shrimp for \$5	
Idaho “Taco”	13
<i>large baked potato heaped with carne asada, cheese, pico, salsa verde, guacamole, lime crema</i>	



BURRITOS





The Burrito  12

pinto beans, rice, salsa verde, lime crema, pico, cabbage


choose one: carnitas, chicken, asada, or chorizo

add cheese for \$1 add guacamole for \$3

Veggie Burrito   12


black beans, rice, salsa verde, pico, cabbage, choice of tofu or sweet potato

add cheese for \$1 add guacamole for \$3

Breakfast Burrito  13

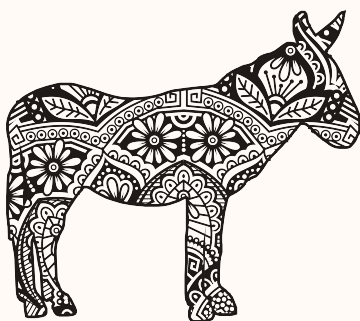
eggs, chorizo, seasoned potatoes, pinto beans, salsa verde, pico

add cheese for \$1 add guacamole for \$3

Baja Burrito  14

fried fish, cabbage, rice, black beans, pico, baja sauce

add guacamole for \$3



-  = vegan friendly
-  = vegetarian friendly
-  = contains gluten
-  = spicy



TACOS



Tequila Lime Chicken	4.5
<i>lettuce, pico, salsa verde, lime crema</i>	
Sweet Potato Black Bean 🌶️.....	4.5
<i>lettuce, cilantro, salsa verde</i>	
Breakfast	5
<i>eggs, seasoned potatoes, chorizo or bacon, pico, salsa verde</i>	
add cheese for \$.50	
Sriracha Honey Tofu 🍷.....	5
<i>cabbage, pineapple, cilantro</i>	
Baja Fish	5
<i>cabbage, pico, baja sauce</i>	
Buffalo Chicken	5
<i>lettuce, crumbly bleu cheese</i>	
Carnitas	5
<i>pico, salsa verde</i>	
Deluxe Bacon Cheeseburger Taco	5.5
<i>shaved top sirloin, bacon, Tillamook white cheddar sauce, onion, lettuce, burger sauce, pickles</i>	
Carne Asada	5.5
<i>pico, lime crema</i>	
Korean BBQ Beef	5.5
<i>cabbage, pineapple, cilantro</i>	
Agave Shrimp and Elote	5.5
<i>agave roja, corn, tajin mayo, cabbage, cotija, cilantro</i>	
Philly Cheese Steak	5.5
<i>queso, jalapeños</i>	
Two Taco Plate	13.5
<i>any two tacos with rice and pinto beans sub black beans or refried beans 🌶️</i>	



SEASONAL SPECIALS



Butternut Squash Taco (V)4.5
roasted squash, cauliflower, radish, avocado crema

Chicago Beef Taco.....5.5
marinated braised beef, giardiniera

Chicken Teriyaki Taco.....5.5
teriyaki chicken, lettuce, white dressing, sesame seeds

Pozole Verde.....9
soup with shredded chicken, peppers, hominy, topped with cabbage, onions, cilantro



SWEETS



Coconut Flan (V)7
baked custard, burnt sugar, coconut milk





MARGARITA MONDAY



ALL DAY, EVERY MONDAY

Margarita Slushies	8
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House Margarita	8
<i>cazabel blanco, triple sec, sour, salt</i>	
Cucumber Margarita	9
<i>cazabel blanco, triple sec, sour, cucumber, salt</i>	
Jalapeño Margarita 	9
<i>jalapeño infused blanco, triple sec, sour, tajin</i>	
Roasted Pineapple Margarita	9
<i>pineapple infused blanco, triple sec, sour, salt</i>	



TACO TUESDAY



ALL DAY, EVERY TUESDAY

one beverage minimum (alcohol or N/A)
dine in only

★\$3.5 TACOS★

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

Sweet Potato Black Bean

lettuce, cilantro, salsa verde

Sriracha Honey Tofu

cabbage, pineapple, cilantro

Buffalo Chicken

lettuce, crumbly bleu cheese

Carnitas

pico, salsa verde

Your Mom's Taco

*hardshell tortilla with ground beef, cheese, lettuce,
pico, black olives, lime crema*

Your Dad's Taco

a flour tortilla with refried beans, wrapped around your mom's taco



HAPPY HOUR





HAPPY HOUR DAILY 3PM - 5PM
LATE NIGHT SUN-THURS 8PM - 10PM
 one beverage minimum (alcohol or N/A)
 dine in only

\$1 off Drafts, Wells & Wine

Margarita Slushies.....	8
House Margarita.....	8
Little Devil.....	5
<i>half shot of tequila with a float of slushie</i>	
Corona-rita.....	8
<i>a coronita in a slushie margarita</i>	
PBR or Tecate.....	4
The Bandito	12
<i>modelo negra with a shot of bartender's choice of tequila</i>	



Chips & Guac & Salsa 	8
Happy Hour Nachos 	10
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	

\$3.5 TACOS

Tequila Lime Chicken

Sweet Potato Black Bean 	Sriracha Honey Tofu 
Buffalo Chicken	Your Mom's Taco
Carnitas	Your Dad's Taco



TEQUILA



2oz pours

Don't want to commit? 1oz pours also available

★ Arette Red Star Select /12 ★

Artesanal suave reposado is one of a kind, from a single cask, handpicked by our crew in collaboration with Arette tequila

Arette.....	Blanco/Reposado	9/10
Arette Artesanal.....	Blanco/Reposado	14/15
ArteNOM.....	1414/1579	14/14
Casa Noble.....	Blanco/Reposado/Añejo	14/15/16
Cascahuin.....	Blanco/Tahona	12/17
Chamucos.....	Blanco/Reposado	12/13
Codigo Rosa Tequila.....		15
Curado.....	Espadin/Cupreata/Azul	13/13/13
Don Fulano.....	Blanco/Reposado/Añejo/Fuerte	13/14/16/14
El Tequileño.....	Platino Blanco/Reposado Gran Reserva	12/13
El Tesoro.....	Blanco/Reposado/Añejo	13/15/18
Fortaleza.....	Still Strength/Blanco/Reposado/Añejo	15/14/16/21
Fuentaseca.....		Blanco 30
G4.....	Madera/Blanco/Reposado	12/14/14
Gran Orendain.....	Blanco/Reposado/Añejo	10/11/12
La Gritona.....		Reposado 16
Mijenta.....	Blanco/Reposado	10/13
Paladar.....	Blanco/Reposado	13/15
Siembre Azul.....		Blanco 14
Siembre Valles.....	Blanco/Reposado/Ancstral Blanco	14/19/27
Siete Leguas.....	Blanco/Reposado	12/14
Tapatio.....	Blanco/Reposado/Añejo	10/12/14
Tequila 123.....	Blanco/Reposado	13/15
Tequila Ocho.....	Blanco/Reposado/Añejo	15/16/17

★ EVERY SUNDAY ★

All Blancos are \$2 off, Reposados \$3 off, Añejos \$4 off
All brands, all Sunday
**only applies to 2 oz pours*



MEZCAL & AGAVE SPIRITS



Take Your Pick

1oz or 2oz pours

Banhez

Joven 5/10

Tepezate 14/28

Arroqueño 15/30

Cruz de Fuego

Madrecuisha 13/26

Cuish

Espadin 10/20

Espadilla 10/20

Cuisha 12/24

Madrecuisha 13/26

Tepeztate 15/30

Tobasiche 16/32

Del Maguey

Vida 6/12

Chichicapa 9/18

Don Mateo

Cupreata 8/16

Pechuga 8/16

El Jolgorio

Cuisha 14/28

Tobala 17/34

Pechuga 17/34

Tepeztate 13/36

Flor Del Desierto

Sotol Cascabel 10/20

Mezonte

Lorenzo y Tomas 18/36

Santos Juarez 16/32

Nuestra Soledad

San Luis del Rio 9/18

Lachigui 9/18

Ejutla 8/16

Puntagave

Raicilla 7/14

Raicilla de Una

Maximiliana 8/16

Sotol Onó 7/14

Sotol Por Siempre 5/10

Vago Elota 12/24



★ For the Nerds ★

Tequila knowledge and appreciation has come a long way since the days of daring your friends to eat the worm at the bottom of the bottle, when overconsumption of cheap product was synonymous with “tequila.”

Well made tequila is a time consuming process that involves four primary steps - cultivation and harvesting, roasting of the agave, fermenting the expressed juice, and distillation. In general, a better product is made using agaves that were allowed to fully mature, roasted in a traditional manner, fermented over a period of many days, and double distilled. This creates a finished spirit that has an immense variety of possible flavor profiles that is complex, delicious, and stands on its own.

In contrast there are many brands made using a chemical process that is rushed and finished in a matter of a few days, using prematurely harvested plants. The finished product is consequently not very good, and to compensate it is common to add artificial sweeteners, and one or more of thousands of possible synthetic flavorings.

Creating quality, traditionally produced tequila is an intentional process that takes years, or generations, of expertise. We now proudly offer one of the largest selections of traditionally crafted tequilas in Washington. This is important in an industry in which a majority of products for sale contain undisclosed ingredients like vanilla extract, aspartame, caramel coloring, or glycerin.

The world of agave is a fascinating and ever expanding realm of history, culture, art, science, and even politics. For more information, we encourage you to check out the following excellent resources:

- ★ *A Field Guide to Agave*, by Clayton Szczech
- ★ *Agave Spirits, the past, present and future of Mezcal*, by David Suro Piñera & Gary Paul Nabhan
- ★ Website/mobile app: tequilamatchmaker.com

And stay tuned for upcoming special events such as tastings, and even opportunities to take a private tour in the heart of Jalisco, where the magic happens.

