

RED



STAR

HOURS: 11AM - 12AM



SPECIALS



**Cafe Naranja Martini /12**

*Reposado, Meletti, Vecchio Amaro Del Capo, Meletti coffee, dehydrated orange*

**Mulled Wine Slush /10**

*mulled wine, Red Star Slushie*

**NOM 1123 Flight /18**

*Cascabuin Blanco, Cascabuin Tahona Blanco, Siembre Valles Blanco*

**Quesabirria Meal /12**

*two grilled beef and cheese tortillas, consume, lime, onion and cilantro*

**Pozole /9**

*chicken pozole roja, cabbage, lime, cilantro*



**Book your party in our private loft!**  
**Ask your server for details or send an**  
**email to [events@redstartacobar.com](mailto:events@redstartacobar.com)**





## PRE-TACO



**Chips & House Salsa /3.5** (V)

**Chips & House Guac /8.5** (V)

**Chips & House Pico /3.5** (V)

**Super Macho Nachos /16** \*

**Half Size Nachos /11** \*

*Shareable! Chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema*

- add Sweet Potato Black Bean for \$4
- add Tequila Chicken, Carne Asada, or Carnitas for \$5

**Pepper Queso Dip /12** \*

*melted cheese, roasted peppers, pico, cilantro with chips*  
★ add bacon or chorizo for \$2 ★

**Bean 'n' Cheese Dip /8** \*

*cheese melted into refried pinto beans, pico, cilantro with chips*

**Poblano Rings /7** \*

*battered, fried and served with chipotle ranch*



## NOT-TACO



**Idaho "Taco" /12**

*large baked potato heaped with carne asada, cheese, pico, salsa verde, guacamole and lime crema*

**Red Star Cobb Salad /10**

*romaine, cotija, roasted corn, black beans, bacon, pico, chipotle pickled egg choice of chipotle ranch or guajillo lime vinaigrette*

★ add ancho grilled chicken \$5 or agave shrimp \$5.5 ★

**Red Star Torta /12** 🌾

*a carnitas and melted cheese sandwich with pickled red onions; served with a spicy sauce to drown them in*

**Large Quesadilla /11** 🌾

*grilled asadero cheese on a large flour tortilla, lettuce, pico, lime crema, salsa verde*

★ add Sweet Potato Black Bean for \$4 add Tequila Chicken, Carnitas, or Carne Asada for \$5 ★

**Burrito /12** 🌾

*pico, cabbage, salsa verde, crema, rice & beans with your choice of protein*

*sub black beans or refried beans*

*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*

**Taco Bowl /12**

*rice, beans, pico, guac, salsa verde and lime crema with your choice of protein*

*veggie bowl: rice, black beans, pico, and guac* (V)



# TACO



**\$4 per TACO; THREE tacos for \$10**



## Chorizo

*lettuce, onion, cilantro, cotija*

## Tequila Lime Chicken

*lettuce, pico, salsa verde, lime crema*

## Ⓟ Sweet Potato Black Bean

*lettuce, cilantro, salsa verde*

**\$5 per TACO; THREE tacos for \$13**

## Catfish

*crushed tortilla chip encrusted white fish with cajun remoulade, pickles*

## Baja Sur Fish Taco

*cabbage, pico, house baja sauce*

## Breakfast

*eggs with **chorizo or bacon**, seasoned potatoes, pico, salsa verde*

★ add cheese \$.50 ★

## 🌿 Sriracha Honey Tofu

*cabbage, pineapple, cilantro*

## Buffalo Chicken

*lettuce, crumbly bleu cheese*

## Orange Chicken

*orange glazed chicken, cabbage, sesame seeds, green onion*

Ⓟ sub tofu

## Carnitas

*pico, salsa verde*

## Kara'age Fried Chicken

*cabbage, chili garlic sauce, sesame seeds*

**\$5.5 per TACO**

## Agave Shrimp and Elote

*agave roja, corn, tajin mayo, cabbage, cotija, cilantro*

## Coconut Glazed Tempura Shrimp

*sriracha honey, cabbage, pineapple, cilantro*

## Red Star Philly

*shaved top sirloin, queso, roasted jalapeños*

## Korean BBQ Beef

*cabbage, pineapple, cilantro*

## Carne Asada

*pico, lime crema*

## TWO TACO PLATE

any two tacos + rice & house beans with bacon for \$13

*vegan: sub black beans or refried beans Ⓟ*



# POST-TACO



## Coconut Flan /6 🌿

*dairy free, baked custard, burnt sugar, coconut milk*

## Skillet Cookie /7 🌿

*gluten free chocolate chip cookie, Tillamook vanilla bean ice cream*

*Please allow for 15 minutes*

Ⓟ = vegan friendly  
🌿 = vegetarian friendly  
🌾 = contains gluten  
🌶️ = spicy

an 18% gratuity will be added for parties of 6 or more



## COCKTAILS



### Mezcal Negroni /13

*Granja Nomada Espadin mezcal,  
sweet vermouth, Campari*

### Bee's Knees /13

*Gin, lavender bitters, lemon, honey simple syrup*

### Bonfire Old Fashioned /14

*Buffalo Trace whiskey, brown sugar rosemary syrup,  
Angostura bitters, Skiprock Nocino*

### Michelada /10

*Callahan's Chipotle hot sauce, lime juice,  
tomato juice, bloody mary mix, mexican  
lager, Tajin rim  
Sub clamato juice on request*

★ add mezcal \$2 ★

### Mezcal Last Word /13

*Granja Nomada Espadin mezcal, Maraska  
Maraschino, Damiana, lime*

### Mango Collins /12

*Tito's Vodka, lemon, mango purée, soda*

### House Sangria /11

*Tempranillo, peach liqueur, citrus rum,  
raspberry rum, soda, lemon*

### Red Star Paloma /12

*Cazcabel blanco, lime, grapefruit, Brovo Aperitivo,  
Squirt, salt rim*

### Orange Drink #3 /13

*Gin, Cappelletti, Cointreau, lemon juice*



## MARGARITAS



### Margarita Slushies /10

*flavors: lime, mango, peach, strawberry,  
raspberry, pomegranate or guava*

### House Margarita /11

*Cazcabel blanco, triple sec, house sour, salt rim*

### Cucumber Margarita /12

*Cazcabel blanco, triple sec, house sour,  
muddled cucumbers, salt rim*

### Caliente Margarita /13

*Passion fruit, Granja Nomada Espadin mezcal,  
spicy bitters, lime, Tajin rim*

### Mango Habanero Margarita /13

*Habanero infused tequila, mango puree, agave, lime*

### Roasted Pineapple Margarita /12

*Roasted pineapple infused blanco, pineapple  
juice, triple sec, house sour, salt rim*

### Jalapeño Margarita /12

*Jalapeño infused blanco, triple sec,  
house sour, Tajin rim*

### Cadillac Margarita /14


*Pueblo Viejo reposado, lime, agave,  
Grandeza, salt rim*

### Mezcal Margarita /13

*Granja Nomada Espadin mezcal,  
lime, agave, Tajin rim*

### Idealist Margarita /13

*Arette blanco, lime, agave, salt rim*

 = spicy! order at your own risk



# NON-ALCOHOLIC



## Virgin Margarita /8

*flavors: lime, mango, peach, strawberry, raspberry, pomegranate or guava*

## Cucumber Spritz /8

*muddled lime and cucumber, soda, Sprite, Fee Brothers orange bitters*

## Limonada /8

*flavors: lime, mango, peach, strawberry, raspberry, pomegranate or guava*

## Virgin Michelada /8

*Best Day NA, Callahan's Chipotle hot sauce, lime juice, tomato juice, bloody mary mix, tajin rim*

## Afternoon Colada /10

*Giffard Nox de Coco, muddled jalapenos, lime, pineapple juice, soda water*

## Soda Bottles /5

*Coca-Cola    Sprite    Mineragua    Jarritos    Fanta    Sparkling Hop Water /8*



## DRAFTS



**Double Mountain Hop Lion IPA**

**Urban Family (Rotator)**

**Ft. George Magnetic Fields IPA**

**Recluse PNW Pilsner**

**7 Seas Amber**

**Camp Colvos Mexican Lager**



## BOTTLES & CANS



**Modelo Especial**

**Negra Modelo**

**Tecate Tall Boy**

**Victoria**

**Rainier**

**Reuben's Grapefruit Seltzer**

**Yonder Cider (Seasonal)**

**Yonder Semi Sweet or Dry Cider**

**N/A Best Day IPA**

**N/A Best Day Electro Lime**



## WINE



### RED

**Malbec /8**

**Tempranillo /8**

**Cabernet /8**

### BUBBLES

**Prosecco /8**

### WHITE

**Sauv Blanc /8**

**Chardonnay /8**

**Rose /8**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

~ All prices subject to tax ~



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



# HAPPY HOUR

## 4-6 PM



### LATE NIGHT HAPPY HOUR

EVERYDAY 10PM - 12AM

one beverage minimum (alcohol or N/A)

Dine in only

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**\$1 off Drafts, Wells & Wine**

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House Margarita - **8**

Slushie Margarita - **8**

*flavors: lime, mango, peach, strawberry, raspberry, pomegranate or guava*

Little Devil - **5**

Corona-rita - **7**

Tecate - **3**

**Chips & Guac & Salsa - 8**

**Your Mom's Taco - 3**

*Classic American  
hardshell with ground  
beef, cheese, lettuce, pico,  
black olives, crema*

**Half Size Nachos - 9**

- add Sweet Potato Black Bean for \$3.5
- add Tequila Chicken, Carne Asada,  
or Carnitas for \$4.5

**Your Dad's Taco - 3**

*A flour tortilla  
smeared with refried  
beans and wrapped  
around your mom's taco*



**ANY TWO TACOS FOR \$6**



**Tequila Chicken, Carnitas,**

**Breakfast, Buffalo Chicken, Chorizo,**

**Sweet Potato Black Bean, Tofu**



an 18% gratuity will be added for parties of 6 or more



# MARGARITA MONDAY



all day, every Monday

## **Margarita Slushies - 8**

*flavors: lime, mango, peach, strawberry, raspberry, pomegrante or guava*

## **House Margarita - 8**

## **Roasted Pineapple Margarita - 9**

## **Jalapeño Margarita - 9**

## **Cucumber Margarita - 9**



# TACO TUESDAY



all day, every Tues one beverage minimum (alcohol or N/A)

Dine in only

## **\$3 TACOS**

### **Tequila Lime Chicken**

*lettuce, pico, salsa verde and lime crema*

### **Chorizo**

*lettuce, onion, cilantro and cotija*

### **Sweet Potato Black Bean**

*lettuce, cilantro and salsa verde*

### **Buffalo Chicken**

*with lettuce and crumbly bleu cheese*

### **Breakfast**

*eggs with chorizo or bacon, pico and salsa verde (add cheese .50)*

### **Carnitas**

*pico and salsa verde*

### **Sriracha Honey Tofu**

*cabbage and pineapple*

### **Your Mom's Taco**

*Classic American hardshell with ground beef, lettuce, pico, cheese, black olives and crema*

### **Your Dad's Taco**

*A flour tortilla smeared with refried beans and wrapped around your mom's taco*



# TEQUILA



## 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*

<b>123 Organic Tequila</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>11/13/15</b>
<b>Altos</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>9/10/11</b>
<b>Arette</b>	.....	<i>Blanco/Reposado</i>	<b>9/10</b>
<b>Arette Arsenal</b>	.....	<i>Blanco/Reposado/Añejo/</i>	<b>11/13/15</b>
<b>Arte NOM</b>	.....	<i>1414/1579</i>	<b>14/15</b>
<b>Campo Azul</b>	.....	<i>1940 Blanco/Reposado</i>	<b>11/12</b>
<b>Casa Noble</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>14/15/16</b>
<b>Cascahuin</b>	.....	<i>Blanco/Tahona</i>	<b>11/17</b>
<b>Chamucos</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>10/12/16</b>
<b>Código</b>	.....	<i>Rosa</i>	<b>13</b>
<b>Curado</b>	.....	<i>Azul/Cupreata/Espadin</i>	<b>13/11/11</b>
<b>Don Fulano</b>	.....	<i>Blanco/Reposado/Añejo/Extra Añejo</i>	<b>10/11/16/29</b>
<b>El Luchador</b>	.....	<i>Blanco/Reposado/110</i>	<b>11/12/12</b>
<b>El Tesoro</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>10/11/16</b>
<b>El Tequileño</b>	.....	<i>Blanco/Reposado</i>	<b>12/13</b>
<b>Excellia</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>10/15/18</b>
<b>Fortaleza</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>13/16/21</b>
<b>Fuentaseca</b>	.....	<i>Blanco</i>	<b>30</b>
<b>Gran Orendain</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>10/11/12</b>
<b>Gran Dovejo</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>12/12/18</b>
<b>La Gritona</b>	.....	<i>Reposado</i>	<b>10</b>
<b>Mijenta</b>	.....	<i>Blanco/Reposado</i>	<b>8/11</b>
<b>Paladar</b>	.....	<i>Blanco</i>	<b>13</b>
<b>Pasote</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>9/11/13</b>
<b>Primo</b>	.....	<i>Blanco</i>	<b>14</b>
<b>Siembre Valles</b>	.....	<i>Blanco/Reposado</i>	<b>14/19</b>
<b>Siete Leguas</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>10/11/12</b>
<b>Tapatio</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>9/10/11</b>
<b>Tears of Llarona</b>	.....	<i>Extra Añejo</i>	<b>50</b>
<b>Tequila Ocho</b>	.....	<i>Blanco/Reposado/Añejo</i>	<b>12/13/16</b>

### ★ EVERY SUNDAY ★

*All Blancos are \$2 off, Reposados \$3 off, Añejos \$4 off  
All brands, all Sunday*





# MEZCAL



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<b>Cuish</b> .....	<i>Cuish/Pichumétel/Madrecuishe</i>	<b>16/16/21</b>
.....	<i>Tepeztate/Jabali</i>	<b>23/25</b>
<b>Del Maguey</b> .....	<i>Vida/Las Milpas/San Pablo Ameyaltepec</i>	<b>10/19/22</b>
.....	<i>Minero/San Luis Del Rio/Jabali</i>	<b>16/23/22</b>
<b>Derrumbas</b> .....	<i>Durango/San Louis Potosi</i>	<b>14/23</b>
<b>Granja Nomada</b> .....	<i>Ensemble/Tepezate</i>	<b>10/14</b>
<b>Lamata</b> .....	<i>Bacanora/A'hl-Mai</i>	<b>30/30</b>
<b>Mal Bien</b> .....	<i>Tobaxichel/Verde</i>	<b>20/20</b>
<b>Mezonte</b> .....	<i>Teodoro/Japo</i>	<b>25/26</b>
<b>Raicilla de Una</b> .....	<i>Maximiliana</i>	<b>13</b>
<b>Rey Campero</b> .....	<i>Jabali/Madrecuishe</i>	<b>25/21</b>
<b>Yuul Baal</b> .....	<i>Jabali/Tepezate</i>	<b>20/20</b>