

RED



STAR

HOURS: 11AM - 12AM



## SPECIALS



### **Naked in Red Star /12**

*cardamom infused granja mezcal, aperol, benedictine, lemon*

### **Jalisco Habisco Slush /10**

*Red Star slushie, hibiscus tea, ginger, ferrand curacao,  
angostura*

### **Fortaleza Tequila Flight /25**

*blanco, reposado, añejo*

### **Oaxaca Poutine Taco.....6**

*chorizo gravy, spiced fries, oaxaca cheese, 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 / 9** (V)
- Chips & House Pico / 4** (V)
- Chips, Salsa & Guac / 12**

### **Super Macho Nachos / 16** 🌸

#### **Half Size Nachos / 12** 🌸

*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 / 13** 🌸

*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 / 9** 🌸

*battered, fried and served with chipotle ranch*



## NOT-TACO



### **Idaho "Taco" / 14**

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

### **Red Star Cobb Salad / 12**

*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 / 13** 🌿

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

### **Large Quesadilla / 12** 🌿

*melted 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 / 14** 🌿

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

*chorizo, carnitas, asada, or chicken*

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

### **Breakfast Burrito / 14** 🌿

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

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

### **Baja Burrito / 15** 🌿

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

*add guacamole for \$3*

### **Taco Bowl / 13**

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

*chorizo, carnitas, asada, or chicken*

*sweet potato black bean, tofu*





# TACO



**\$4.5 per TACO; THREE tacos for \$11**

## 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

*cabbage, pico, house baja sauce*

## 🌿 Sriracha Honey Tofu

*cabbage, pineapple, cilantro*

## Breakfast

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

★ add cheese \$.50 ★

## 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 \$14

*vegan: sub black beans or refried beans Ⓟ*



# POST-TACO



## Coconut Flan 17 🌿

*baked custard, burnt sugar*

## Skillet Cookie 17 🌿

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

*Housemade agave caramel sauce. Please allow for 15 minutes*

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



## COCKTAILS



### Mezcal Negroni /13

*Granja Nomada Espadin ,  
sweet vermouth, Campari*

### Bee's Knees /13

*Gin, lavender, lemon, honey simple syrup*

### Bonfire Old Fashioned /14

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

### Michelada /10

*Callahan's Chipotle hot sauce, lime juice,  
tomato juice, bloody mary mix, draft  
mexican lager, Tajin rim*

*Sub clamato juice on request*

★ add mezcal \$2 ★

### Mezcal Last Word /13

*Granja Nomada Espadin,  
maraschino, Damiana, lime*

### Mango Collins /12

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

### House Sangria /12

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

### Red Star Paloma /12

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

### La Tintura /13

*Granja Nomada Ensemble, honey ginger, lemon,  
bartender's choice mezcal float*



## MARGARITAS



### Margarita Slushies /11

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

### House Margarita /12

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

### Cucumber Margarita /13

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

### Passion Fruit Mezcal Margarita /14

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

### Mango Habanero Margarita /13

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

### Corona-Rita /12

*Red Star slushie with a Coronita*

### Roasted Pineapple Margarita /13

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

### Jalapeño Margarita /13

*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 /14

*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 /9

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

## Afternoon Colada /10

*Giard 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 /8**

**Urban Family (Rotator) /9**

**Ft. George Magnetic Fields IPA /8**

**Breakside Pilsner /8**

**7 Seas Amber /8**

**Camp Colvos Mexican Lager /8**



## BOTTLES & CANS



**Modelo Especial /5**

**Negra Modelo /5**

**Tecate Tall Boy /5**

**Victoria /6**

**Rainier /5**

**Corona /6**

**Yonder Cider (Seasonal) /8**

**Yonder Semi Sweet or Dry Cider /8**

**N/A Best Day IPA /7**

**N/A Best Day Electro Lime /7**



## WINE



### RED

**Malbec /9**

**Tempranillo /9**

**Cabernet /9**

### BUBBLES

**Prosecco /11**

### WHITE

**Sauv Blanc /9**

**Chardonnay /9**

**Rose /8**



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

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

- All prices subject to tax -

Parties of 6 and over will have 18% gratuity included.

100% of the charged gratuity (less the 2.5% processing fee) goes directly to the staff member who served you and the support staff who assisted them.

A 5% charge is added to all to-go orders to provide biodegradable containers.



# 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 - **9**

Slushie Margarita - **9**

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

Little Devil - **5**

Corona-Rita - **9**

Tecate - **4**

**Chips & Guac & Salsa - 9**

**Your Mom's Taco - 3.5**

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

**Half Size Nachos - 10**

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

**Your Dad's Taco - 3.5**

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



**ANY TWO TACOS FOR \$7**



**Tequila Chicken, Carnitas,**

**Buffalo Chicken, Chorizo,**

**Sweet Potato Black Bean, Tofu**





# MARGARITA MONDAY



all day, every Monday

## **Margarita Slushies - 9**

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

## **House Margarita - 9**

## **Roasted Pineapple Margarita - 10**

## **Jalapeño Margarita - 10**

## **Cucumber Margarita - 10**



# TACO TUESDAY



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

Dine in only

## **\$3.5 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*

### **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*

123 Organic Tequila.....	Blanco/Reposado/Añejo	11/13/15
Altos.....	Blanco/Reposado/Añejo	9/10/11
Arette.....	Blanco/Reposado	9/10
Arette Arsenal.....	Blanco/Reposado/Añejo/	11/13/15
Arte NOM.....	1414/1579	14/15
Campo Azul.....	1940 Blanco/Reposado	11/12
Casa Noble.....	Blanco/Reposado/Añejo	14/15/16
Cascahuin.....	Blanco/Tahona	11/17
Chamucos.....	Blanco/Reposado/Añejo	10/12/16
Código.....	Rosa	13
Curado.....	Azul/Cupreata/Espadin	13/11/11
Don Fulano.....	Blanco/Reposado/Añejo/Extra Añejo	10/11/16/29
El Luchador.....	Blanco/Reposado/110	11/12/12
El Tesoro.....	Blanco/Reposado/Añejo	10/11/16
El Tequileño.....	Blanco/Reposado	12/13
Fortaleza.....	Blanco/Reposado/Añejo	13/16/21
Fuentaseca.....	Blanco	30
G4.....	Madera/Blanco/Reposado	11/14/14
Gran Orendain.....	Blanco/Reposado/Añejo	10/11/12
Gran Dovejo.....	Blanco/Reposado/Añejo	12/12/18
La Gritona.....	Reposado	10
Mijenta.....	Blanco/Reposado	8/11
Paladar.....	Blanco	13
Pasote.....	Blanco/Reposado/Añejo	9/11/13
Primo.....	Blanco	14
Siembre Valles.....	Blanco/Reposado/Ancstral	14/19/27
Siete Leguas.....	Blanco/Reposado	10/11
Tapatio.....	Blanco/Reposado/Añejo	9/10/11
Tears of Llarona.....	Extra Añejo	50
Tequila Ocho.....	Blanco/Reposado/Añejo	12/13/16
Zumbador.....	Blanco/Reposado	9/10

### ★ EVERY SUNDAY ★

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





# MEZCAL



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<b>Cuish</b> .....	<i>Cuishe/Pichumétl/Espadin</i>	<b>16/16/20</b>
.....	<i>Madrecuishel/Tepeztate/Jabalí</i>	<b>21/23/25</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>Granja Nomada</b> .....	<i>Ensemble/Tepezate</i>	<b>10/14</b>
<b>La Venenosa</b> .....	<i>Tabernas/Sierra Del Tigre</i>	<b>14/32</b>
<b>Lamata</b> .....	<i>Bacanora/A'hl-Mai/Sotol</i>	<b>30/30/30</b>
<b>Mal Bien</b> .....	<i>Tobaxiche</i>	<b>20</b>
<b>Mezonte</b> .....	<i>Teodoro/Japo/Juarez/Perez</i>	<b>25/26/32/32</b>
<b>Raicilla de Una</b> .....	<i>Maximiliana</i>	<b>13</b>
<b>Rey Campero</b> .....	<i>Jabalí/Madrecuishel</i>	<b>25/21</b>
<b>Xicaru</b> .....	<i>Pechuga Mole</i>	<b>14</b>
<b>Yuul Baal</b> .....	<i>Pechuga/Jabalí/Tepezate</i>	<b>14/20/20</b>