



**HOURS:**

**SUNDAY - THURSDAY 11AM - 12AM**

*food until 11:30pm*

**FRIDAY & SATURDAY 11AM - 2AM**

*food until 12:45am*

**513 N 36th STREET  
SEATTLE, WA 98103**



Free Wifi

Network: **Red Star Guest**

Password: **dRinkMa513!**

Thank you for joining us for either your special occasion or just a midweek afternoon. 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!

**MARGARITA MONDAY**

\$10 & \$11 Select Margaritas

**TACO TUESDAY**

Select \$4 tacos

**TEQUILA SUNDAY**

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

**HAPPY HOUR**

Every day 4PM - 6PM

**LATE NIGHT HAPPY HOUR**

Sunday - Thursday 10PM - 12AM

Parties of 6 and over will have 20% 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.



# MARGARITAS




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<b>Margarita Slushies</b> .....	11
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
<b>House Margarita</b> .....	12
<i>cazcabel blanco, triple sec, sour, salt rim</i>	
<b>Cucumber Margarita</b> .....	13
<i>cazcabel blanco, triple sec, sour, cucumber, salt rim</i>	
<b>Jalapeño Margarita</b> 🌶️.....	13
<i>jalapeño infused blanco, triple sec, sour, tajin rim</i>	
<b>Idealist Margarita</b> .....	14
<i>zumbador blanco, lime juice, agave, salt rim</i>	
<b>Passion Fruit Mezcal Margarita</b> 🌶️.....	14
<i>mezcal, passion fruit, spicy bitters, lime, tajin rim</i>	
<b>Roasted Pineapple Margarita</b> .....	13
<i>pineapple infused blanco, triple sec, sour, salt rim</i>	
<b>Mango Habanero Margarita</b> 🌶️.....	13
<i>habanero infused tequila, mango, agave, lime, tajin rim</i>	



# COCKTAILS




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<b>Bee's Knees</b> .....	13
<i>gin, lavender bitters, lemon, honey</i>	
<b>House Sangria</b> .....	12
<i>house red, peach liqueur, citrus rum, raspberry rum, soda</i>	
<b>Michelada</b> .....	10
<i>lime, tomato, bloody mary mix, pacifico, tajin rim</i>	
<b>Red Star Paloma</b> .....	13
<i>g4 blanco, lime, grapefruit, brovo aperitivo, squirt, salt rim</i>	
<b>Port of Seattle</b> .....	14
<i>granja ensemble, pineapple infused blanco, angostura pineapple bitters, lime, orgeat *contains nuts*</i>	
<b>Young Hearts Run Free</b> .....	13
<i>hibiscus infused rum, merlet pamplemousse liqueur, lime, agave, rose water</i>	
<b>Red Star Carajillo</b> .....	14
<i>cazcabel coffee liquor, grandeza, liquor 43, cold brew, cinnamon tajin sugar rim</i>	
<b>Banana Nut Old Fashioned</b> .....	13
<i>pecan infused evan williams bourbon, giffard banane du brésil, skip rock nocino</i>	
<b>Blackberry Ginger Ranch Water</b> .....	14
<i>cazcabel blanco, blackberry ginger lime cordial, soda, tajin rim</i>	



# NON-ALCOHOLIC

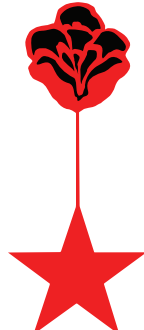



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<b>Virgin Margarita</b> .....	9
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
<b>Cucumber Spritz</b> .....	9
<i>muddled lime and cucumber, soda, sprite, wilfred's NA aperitif orange bitters</i>	
<b>Afternoon Colada</b> .....	10
<i>coconut syrup, muddled jalapeños, lime, pineapple, soda</i>	
<b>Path to Enlightenment</b> .....	12
<i>the pathfinder spirit, lemon, ginger beer</i>	
<b>Until Proven Guilty</b> .....	11
<i>three spirit livener, hibiscus, lime, agave, soda, rhubarb bitters</i>	
<b>Rose Tinted Tea</b> .....	11
<i>three spirit social, lemon, agave, cardamom bitters, rose water</i>	
<b>Cali-Sober</b> .....	11
<i>three spirit nightcap, chamomile syrup, lemon, ginger beer, soda</i>	
<b>Blackberry Ginger Lime Soda</b> .....	9
<i>blackberry ginger lime cordial, soda, jalapeño, tajín rim</i>	
<b>Best Day Brewing</b> .....	7
<i>electro-lime   west coast ipa   kolsch</i>	
<b>Athletic Brewing Paloma</b> .....	7
<b>Pelican Sparkle Hops</b> .....	8
<b>Mexican Coke</b> .....	5
<b>Jarritos</b> .....	5
<b>Mineragua</b> .....	5





## DRAFTS




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Modelo Negra.....	8
Chuckanut Pilsner.....	8
Ft George IPA.....	8
Stoup IPA.....	8
Pacifico.....	8
Sierra Nevada Pale Ale.....	8



## BOTTLES & CANS




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Tecate Tall Boy.....	5
Victoria.....	6
Corona.....	6
Rainier Tall Boy.....	5
Ghostfish Grapefruit IPA (GF).....	8
Ghostfish Meteor Shower Pale Lager (GF).....	8
Topo Chico Strawberry Guava.....	6
Tieton Cider Imperial Raspberry.....	8
Tieton Cider Dry Apple.....	8
Tieton Cider Honey Lavender .....	8



## WINE




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Cab Sauv Blend.....	10
Syrah Blend.....	10
Rosé.....	10
Segura Viudas Brut.....	10
Vinho Verde.....	10
White Blend.....	10



# NOT TACO



<b>Chips &amp; House Salsa</b> 🌶️	4
<b>Chips &amp; House Guac</b> 🌶️	10
<b>Chips &amp; House Pico</b> 🌶️	5

<b>Pepper Queso Dip</b> (V) .....	15
<i>melted cheese, roasted peppers, pico, cilantro with chips</i>	
add bacon or chorizo for \$2	
<b>Bean ‘n’ Cheese Dip</b> (V) .....	11
<i>melted cheese, refried pinto beans, pico, cilantro with chips</i>	
<b>Super Macho Nachos</b> (V) .....	17
<b>Half Size Nachos</b> (V) .....	13
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	
add chicken, asada, carnitas, or chorizo for \$5	
<b>Red Star Torta</b> 🌶️ 🌶️ .....	13
<i>carnitas, crispy menonita cheese, pickled red onions, on a bolillo roll served with a spicy special dipping sauce</i>	
<b>Quesadilla</b> 🌶️ (V) .....	12
<i>melted cheese, flour tortilla, lettuce, pico, lime crema, salsa verde</i>	
add sweet potato black bean for \$4	
add chicken, asada, chorizo, or carnitas for \$5	
<b>Taco Bowl</b> .....	14
<i>rice, pinto beans, pico, guacamole, lime crema, with your choice of protein</i>	
chorizo, carnitas, asada, or chicken	
<b>Veggie Bowl</b> 🌶️.....	11
<i>rice, sweet potato black beans, pico, guacamole</i>	
<b>Taco Salad</b> 🌶️.....	12
<i>butter lettuce, sweet corn salsa, pico, black beans, avocado, cilantro-lime vinaigrette</i>	
add chicken or agave honey shrimp for \$5	
<b>Idaho “Taco”</b> .....	15
<i>large baked potato heaped with carne asada, cheese, pico, salsa verde, guacamole, lime crema</i>	



# BURRITOS



## **The Burrito** ..... 14

*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** ..... 14

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

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

## **Breakfast Burrito** ..... 14

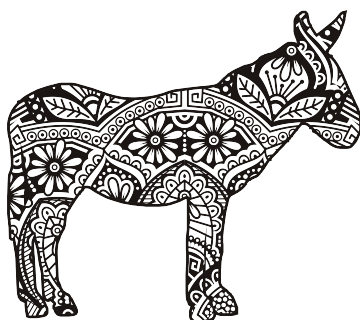
*eggs, chorizo, seasoned potatoes, pinto beans, salsa verde, pico*





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

## **Baja Burrito** ..... 15

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

add guacamole for \$3



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



# TACOS



**Two Taco Plate.....14.5**

*any two tacos with rice and pinto beans  
sub black beans or refried beans 🌶️*

**Agave Shrimp and Elote.....6**

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

**Korean BBQ Beef.....6**

*cabbage, pineapple, cilantro*

**Bang Bang Cauliflower 🍷.....5**

*fried cauliflower, asian slaw, sesame aioli, bang bang sauce*

**Baja Fish.....5.5**

*cabbage, pico, baja sauce*

**Philly Cheese Steak.....6**

*queso, jalapeños*

**Buffalo Chicken.....5**

*lettuce, crumbly bleu cheese*

**Sweet Potato Black Bean 🌶️.....4.5**

*lettuce, cilantro, salsa verde*

**Sriracha Honey Tofu 🍷.....5**

*cabbage, pineapple, cilantro*

**Carne Asada.....6**

*pico, lime crema*

**Tequila Lime Chicken.....5**

*lettuce, pico, salsa verde, lime crema*

**Carnitas.....5**

*pico, salsa verde*



# SEASONAL TACOS



**Breakfast Taco**.....5.5

*scrambled eggs, seasoned potatoes, choice of **chorizo or bacon**,  
pico & salsa verde*

add cheese for \$0.50

**Jackfruit Tinga** (V) ..... 5

*marinated jackfruit in smoky chipotle-tomato sauce,  
topped with lettuce, pico & creamy cilantro dressing*

**Catfish Taco**.....6

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



# SWEETS



**Coconut Flan** (V) .....7

*baked custard, burnt sugar, coconut milk*

**Honey Buñuelos** (V) .....5

*crispy fritters, cinnamon, sugar, honey*



# MARGARITA MONDAY



## ALL DAY, EVERY MONDAY

<b>Margarita Slushies</b> .....	9
<i>flavors: lime, mango, hibiscus, strawberry, raspberry, passion fruit, or guava</i>	
<b>House Margarita</b> .....	10
<i>cazabel blanco, triple sec, sour, salt</i>	
<b>Cucumber Margarita</b> .....	11
<i>cazabel blanco, triple sec, sour, cucumber, salt</i>	
<b>Jalapeño Margarita</b> 🌶️.....	11
<i>jalapeño infused blanco, triple sec, sour, tajin</i>	
<b>Roasted Pineapple Margarita</b> .....	11
<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

★ \$4 TACOS ★

### Tequila Lime Chicken

*lettuce, pico, salsa verde, lime crema*

### Bang Bang Cauliflower 🍷

*fried cauliflower, asian slaw, sesame aioli, bang bang sauce*

### Sweet Potato Black Bean 🌻

*lettuce, cilantro, salsa verde*

### Buffalo Chicken

*lettuce, crumbly bleu cheese*

### Sriracha Honey Tofu 🍷

*cabbage, pineapple, cilantro*

### 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



**EVERY DAY 4PM - 6PM**

**LATE NIGHT SUNDAY - THURSDAY 10PM - 11:30PM**

one beverage minimum (alcohol or N/A)

dine in only

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

Margarita Slushies.....	9
House Margarita.....	10
Little Devil.....	6
<i>half shot of tequila with a float of slushie</i>	
Corona-rita.....	10
<i>a coronita in a slushie margarita</i>	
Tall Boy.....	4
The Bandito .....	14
<i>modelo negra with a shot of bartender's choice of tequila</i>	



Chips & Guac & Salsa	9
Happy Hour Nachos	11
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	

<h2>\$4 TACOS</h2>	
Tequila Lime Chicken	Sriracha Honey Tofu
Sweet Potato Black Bean	Carnitas
Your Mom's Taco	Buffalo Chicken
Your Dad's Taco	Bang Bang Cauliflower



# 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	10/11
Arette Artesanal.....	Blanco/Reposado/Añejo	15/16/17
ArteNOM.....		1414/1579 15/15
Cascahuin.....	Blanco/Reposado/Tahona/Destino	12/13/18/28
Cazcanes.....	Blanco/Reposado/Añejo	13/16/21
Chamucos.....	Blanco/Reposado/Añejo	13/14/17
Cimarron.....	Blanco	11
Curado.....	Espadin/Cupreata/Azul	14/14/14
Don Fulano.....	Fuerte/Blanco/Reposado/Añejo	14/17/18/19
El Tesoro.....	Blanco/Reposado/Añejo	14/16/19
Fortaleza.....	Still Strength/Blanco/Reposado	16/15/17
Fuentaseca.....		Blanco 31
G4.....	Madera Blanco/Blanco/Reposado	14/14/16
.....	Madera Anejo Edicion Dia de Muertos	50
Gran Orendain.....	Blanco/Reposado/Añejo	11/12/13
La Gritona.....	Reposado	13
Lalo.....	Blanco	13
Mijenta.....	Blanco/Reposado	11/14
Paladar.....	Blanco/Reposado	14/16
Primo.....	Blanco	15
Siembra Azul.....	Blanco/Reposado	15/20
Siembra Valles.....	Blanco/Ancstral Blanco	15/28
Siete Leguas.....	Blanco/Reposado	13/15
Tapatio.....	Blanco/Reposado/Añejo	11/13/15
Tears of Llarona.....	Extra Añejo	51
Tequila Ocho.....	Blanco/Reposado/Añejo	16/17/18
Terralta.....	Blanco/Reposado/Añejo	11/12/15
Volans.....	Blanco/Reposado	11/13
Zumbador.....	Blanco/Reposado	13/14

### ★ 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**

*Espadin & Barril 5.5/11*

*Tepezate 14.5/29*

*Arroqueño 15.5/31*

### **Cruz de Fuego**

*Madrecuisse 13.5/27*

### **Cuish**

*Espadin 10.5/21*

*Penca Larga 13.5/27*

*Ensamble 10.5/21*

*Pichumetl 11.5/23*

*Tobasiche 16.5/33*

*Arroqueño 15.5/31*

*Jabali 15.5/31*

*Cuish Belató 13/26*

### **Del Maguey**

*Vida 6.5/13*

*Chichicapa 9.5/19*

### **Don Mateo**

*Cupreata 8.5/17*

*Pechuga 8.5/17*

### **El Acabo**

*Raicilla 6/12*

### **El Jolgorio**

*Cuishe 14.5/29*

*Tepezate 18.5/37*

*Tobala 17.5/35*

*Pechuga 17.5/35*

### **Flor Del Desierto**

*Sotol 10.5/21*

### **Granja**

*Espadin 4.5/9*

*Ensamble 5.5/11*

*Tepezate 7.5/15*

### **Lamata**

*Masparillo 15.5/31*

*Cenizo 10.5/21*

### **Madre**

*Espadin 6.5/13*

*Ensamble 10.5/21*

### **Mezonte**

*Lorenzo y Tomas 18.5/37*

*Santos Juarez 16.5/33*

### **Mocel**

*Cupreata 22.5/47*

*Ensamble 24.5/49*

### **Nuestra Soledad**

*San Luis del Rio 9.5/19*

*Lachigui 9.5/19*

*Ejutla 8.5/17*

### **Raicilla de Una**

*Maximiliana 8.5/17*

### **Sotol Onó 7.5/15**

### **Sotol Por Siempre 5.5/11**

### **Vago Elote 7.5/15**



## ★ 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 certified additive-free 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](http://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.

