

R E D



S T A R

HOURS: 11AM - 2AM
513 N 36th STREET
SEATTLE, WA 98103



Welcome! We opened our doors in 2014 with the modest idea of offering good food and drink in a casual atmosphere. That has evolved to serving up the most creative tacos we can come up with and a carefully curated selection of additive-free world class tequila. Our loyal customers and incredible staff are something we feel immense gratitude for and we've been humbled by the support of both over the last decade.

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!



MARGARITAS



| | |
|--|----|
| Margarita Slushies | 9 |
| <i>flavors: lime, mango, strawberry, hibiscus, raspberry, passionfruit, or guava</i> | |
| House Margarita | 10 |
| <i>cazcabel blanco, triple sec, sour, salt</i> | |
| Cucumber Margarita | 11 |
| <i>cazcabel blanco, triple sec, sour, cucumber, salt</i> | |
| Jalapeño Margarita 🌶️..... | 11 |
| <i>jalapeño infused blanco, triple sec, sour, tajin</i> | |
| Roasted Pineapple Margarita | 11 |
| <i>pineapple infused blanco, triple sec, sour, salt</i> | |
| Idealist Margarita | 12 |
| <i>arete blanco, lime juice, agave, salt</i> | |
| Passion Fruit Mezcal Margarita 🌶️..... | 12 |
| <i>mezcal, passion fruit, spicy bitters, lime, tajin</i> | |
| Mango Habanero Margarita 🌶️..... | 12 |
| <i>habanero infused tequila, mango, agave, lime, tajin</i> | |



COCKTAILS



| | |
|--|----|
| Bee's Knees | 12 |
| <i>gin, lavender bitters, lemon, honey</i> | |
| House Sangria | 10 |
| <i>house red, peach liqueur, citrus rum, raspberry rum, soda</i> | |
| Coffee Negroni | 14 |
| <i>coffee infused campari, mezcal, sweet vermouth</i> | |
| Michelada | 8 |
| <i>chipotle hot sauce, lime, clamato, bloody mary mix, pacifico, tajin</i> | |
| Red Star Paloma | 11 |
| <i>arete blanco, lime, grapefruit, brovo aperitivo, squirt, salt</i> | |
| Orange Drink #3 | 13 |
| <i>gin, cappelletti, cointreau, lemon</i> | |
| Maiz Manhattan | 15 |
| <i>sierra norte whiskey, sweet vermouth, bitters, cherry</i> | |



NON-ALCOHOLIC



| | |
|--|----|
| Virgin Margarita | 7 |
| <i>flavors: lime, mango, strawberry, hibiscus, raspberry, passionfruit, or guava</i> | |
| Cucumber Spritz | 7 |
| <i>lime, cucumber, soda, sprite, orange bitters</i> | |
| Afternoon Colada | 10 |
| <i>coconut syrup, jalapeño, lime, pineapple, soda</i> | |
| Path to Enlightenment | 10 |
| <i>pathfinder, lemon, ginger beer</i> | |
| Best Day Electro-Lime | 6 |
| Best Day IPA | 6 |
| Mineragua | 5 |
| Pelican Brewing Sparkle Hops | 5 |





DRAFTS



| | |
|--------------------------------|---|
| Modelo Negra | 7 |
| Chuckanut Pilsner | 7 |
| Ft George | 7 |
| Stoup | 7 |
| Pacifico | 7 |
| Urban Family | 8 |



BOTTLES & CANS



| | |
|--|---|
| Tecate Tall Boy | 4 |
| Victoria | 5 |
| Corona | 5 |
| Coronita | 3 |
| PBR Tall Boy | 5 |
| Ghostfish Grapefruit IPA (GF) | 6 |
| Spindrift Hard Seltzer | 5 |
| Tieton Cider | 7 |



WINE



| | |
|---------------------------------|---|
| Tempranillo | 6 |
| Malbec | 9 |
| Rosé | 9 |
| Segura Viudas Brut | 8 |
| Vinho Verde | 6 |
| White Blend | 6 |



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) | 11 |
| <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

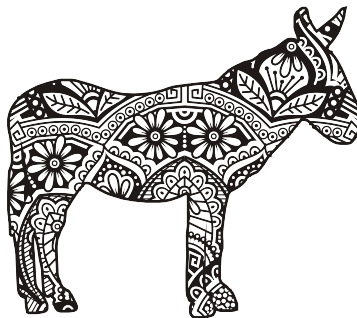
eggs, chorizo, seasoned potatoes, pinto beans, salsa verde, pico





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 (V)..... | 5 |
| <i>cabbage, pineapple, cilantro</i> | |
| Baja Fish Taco | 5 |
| <i>cabbage, pico, baja sauce</i> | |
| Buffalo Chicken | 5 |
| <i>lettuce, crumbly bleu cheese</i> | |
| Carnitas | 5 |
| <i>pico, salsa verde</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</i> | |
| <i>sub black beans or refried beans</i> 🌶️ | |



SEASONAL TACOS



-
- Butternut Squash Fajita** (V)4.5
salsa roja, peppers, onions, lime crema, cilantro
- Orange Chicken**.....5
orange glazed fried chicken, cabbage, sesame seeds, green onion
- Steak “Sandwich”**5.5
lettuce, bleu cheese, crispy onions, steak sauce



SWEETS



-
- Coconut Flan** (V)5
baked custard, burnt sugar, coconut milk
- Honey Buñuelos** (V)5
crispy fritters, cinnamon, sugar, honey





MARGARITA MONDAY



ALL DAY, EVERY MONDAY

| | |
|--|---|
| Margarita Slushies | 7 |
| <i>flavors: lime, mango, hibiscus, strawberry, raspberry, passionfruit, or guava</i> | |
| House Margarita | 7 |
| <i>cazcabel blanco, triple sec, sour, salt</i> | |
| Cucumber Margarita | 8 |
| <i>cazcabel blanco, triple sec, sour, cucumber, salt</i> | |
| Jalapeño Margarita 🌶️..... | 8 |
| <i>jalapeño infused blanco, triple sec, sour, tajin</i> | |
| Roasted Pineapple Margarita | 8 |
| <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 TACOS ★

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

Sweet Potato Black Bean

 🌶️

lettuce, cilantro, salsa verde

Buffalo Chicken

lettuce, crumbly bleu cheese

Sriracha Honey Tofu

 ♻️

cabbage, pineapple, cilantro

Carnitas

pico, salsa verde

Breakfast

*eggs, seasoned potatoes, **chorizo or bacon**,
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 - 12:45AM

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

\$1 off Drafts, Wells & Wine

| | |
|--|----|
| Margarita Slushies | 7 |
| House Margarita | 7 |
| Little Devil | 5 |
| <i>half shot of tequila with a float of slushie</i> | |
| Corona-rita | 7 |
| <i>a coronita in a slushie margarita</i> | |
| PBR or Tecate | 3 |
| The Bandito | 12 |
| <i>modelo negra with a shot of bartender's choice of tequila</i> | |



| | |
|--|---|
| Chips & Guac & Salsa  | 8 |
| Happy Hour Nachos  | 9 |
| <i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i> | |

| | |
|--|--|
| \$3 TACOS | |
| Tequila Lime Chicken | Sriracha Honey Tofu  |
| Sweet Potato Black Bean  | Carnitas |
| Buffalo Chicken | Breakfast |
| Your Mom's Taco | Your Dad's Taco |



TEQUILA



Arette Red Star Select /12

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

| | | |
|----------------------------------|---|------------------|
| 123 Organic Tequila | <i>Blanco/Reposado/Añejo</i> | 11/13/15 |
| Arette | <i>Blanco/Reposado/</i> | 9/10 |
| Arette Arsenal | <i>Blanco Fuerte/Blanco</i> | 12/11 |
| | <i>Reposado/Añejo</i> | 13/15 |
| ArteNOM | <i>1414/1579</i> | 13/14 |
| Campo Azul | <i>1940 Blanco/Reposado</i> | 11/12 |
| Casa Noble | <i>Blanco/Reposado/Añejo</i> | 14/15/16 |
| Casahuin | <i>Blanco/Tahona</i> | 11/17 |
| Chamucos | <i>Blanco/Reposado/Añejo</i> | 10/12/16 |
| Curado | <i>Espadín/Cupreata/Azul</i> | 11/11/13 |
| Don Fulano | <i>Blanco/Reposado/Añejo</i> | 10/11/16 |
| El Luchador | <i>Blanco/Reposado/110</i> | 11/12/12 |
| El Tequileño | <i>Platino Blanco/Reposado Gran Reserva</i> | 12/13 |
| El Tesoro | <i>Blanco/Reposado/Añejo</i> | 10/11/16 |
| Excellia | <i>Blanco/Reposado/Añejo</i> | 10/15/18 |
| Fortaleza | <i>Blanco/Reposado</i> | 13/16 |
| Fuentaseca | | Blanco 30 |
| G4 | <i>Reposado</i> | 14 |
| Gran Dovejo | <i>High Proof Blanco/Reposado/Añejo</i> | 12/12/18 |
| Gran Orendain | <i>Blanco/Reposado/Añejo</i> | 10/11/12 |
| La Gritona | <i>Reposado</i> | 10 |
| Mijenta | <i>Blanco/Reposado</i> | 8/11 |
| Paladar | <i>Blanco/Reposado</i> | 13/15 |
| Pasote | <i>Blanco/Reposado/Añejo</i> | 9/11/13 |
| Primo | <i>Blanco</i> | 14 |
| Siembre Valles | <i>Ancestral Blanco</i> | 27 |
| Siete Leguas | <i>Blanco/Reposado</i> | 11/13 |
| Tapatio | <i>Blanco/Reposado/Añejo</i> | 9/10/11 |
| Tequila Ocho | <i>Blanco/Reposado/Añejo</i> | 12/13/16 |
| Tears of Llarona | <i>Extra Añejo</i> | 50 |

★ **EVERY SUNDAY** ★

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



MEZCAL & AGAVE SPIRITS



| | | |
|--------------------------------|--|-------------|
| Cruz de Fuego | <i>Madrecuishe</i> | 26 |
| Cuish | <i>Mexicano-Espadin/Penca Larga</i> | 18/26 |
| | <i>Pichumtl/Tobasiche/Arroqueño/Jabali</i> | 22/16/30/31 |
| Del Maguey | <i>Vidal/Chichicapa</i> | 10/17 |
| El Jolgorio | <i>Cuishe/Tepezate/Pechuga</i> | 26/32/32 |
| Flor Del Desierto | <i>Pechuga Sotol</i> | 25 |
| Lamata | <i>Masparillo/Cenizo</i> | 29/20 |
| Madre | <i>Ensamble/Espadin</i> | 20/12 |
| Mezonte | <i>Lorenzo y Tomas/Santos Juarez</i> | 29/31 |
| Nuestra Soledad | <i>San Luis del Rio/Lachigui/Ejutla</i> | 16/14/15 |
| Puntagave | <i>Raicilla</i> | 14 |
| Raicilla de Una | <i>Maximiliana</i> | 15 |
| Sotol Onó | | 14 |
| Sotol Por Siempre | | 8 |
| Vago Elote | | 14 |
| Xicaru | <i>Pechuga Mole</i> | 14 |



★ 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 Mezcals, 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.

