

R E D



S T A R

HOURS: 11AM - 12AM



SPECIALS



Clemen-Thyme Margarita /12

Thyme infused tequila, Clementino Della, lemon juice, and ginger simple

Mazama Cider Shandy /10

Yonder Mazama Pear Hard Cider, Red Star Slushie

Gran Dovejo Tequila Flight /18

Blanco, Reposado, Añejo

Tikka Masala Taco /4.5

*Seared chicken thighs stewed in yogurt tomato sauce,
garlic butter, topped with cilantro*



Book your party in our private loft!
Ask your server for details or send an
email to events@redstartacobar.com





PRE-TACO



- Chips & House Salsa /3.5** 🌸
- Chips & House Guac /8.5** 🌸
- Chips & House Pico /3.5** 🌸

Taquitos /9

three crispy taquitos with either **chorizo or chicken**, served with lettuce, guacamole, lime crema, salsa roja, cotija, cilantro

Super Macho Nachos /16 (V)

Half Size Nachos /11 (V)

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

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

Pepper Queso Dip /9 (V)

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

Bean 'n' Cheese Dip /8 (V)

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

Wings /12

six wings with choice of buffalo, agave roja, sriracha honey, or hot chili garlic

Poblano Rings /7 (V)

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 \$4.5 or agave shrimp \$5 ★

El Luchador /12 🌾

carnitas, crispy menonita cheese, jalapenos, pickled red onions, on a Bolio roll served with a spicy special dipping sauce

Large Quesadilla /11 🌾

grilled asadero cheese on a large flour tortilla, lettuce, pico, lime crema, salsa verde
★ add Sweet Potato Black Bean for \$3.5 add Tequila Chicken, Carnitas, or Carne Asada for \$4.5 ★

Taqui-Queso /11

we take asadero cheese, grill it, roll it around your choice of protein, put it on corn tortillas, and garnish it like a taco

Burrito /12

pico, cabbage, salsa verde, crema, rice & house beans with bacon with your choice of protein
add cheese for \$1 sub black beans 🌸
sub refried beans 🌸

}	Tequila Chicken	★ Extras ★
	Sweet Potato Black Bean 🌸	Add rice & beans \$3
	Carnitas	sub black beans 🌸
	Carne Asada	sub refried beans 🌸
		Add guac \$3 🌸
	Add crema .50	

Taco Bowl /9

rice, beans, pico, guac, salsa verde and lime crema
veggie bowl: rice, black beans, pico, and guac (V)



TACO



\$3.5 per TACO; THREE tacos for \$9



Tequila Lime Chicken
lettuce, pico, salsa verde, lime crema

Chorizo
lettuce, onion, cilantro, cotija

Sweet Potato Black Bean 🌱
lettuce, cilantro, salsa verde

\$4.5 per TACO; THREE tacos for \$12

Kara'age Fried Chicken
cabbage, chili garlic sauce, sesame seeds

Catfish
*crushed tortilla chip encrusted catfish,
cabbage, cajun remoulade, pickles*

Baja Fish Taco
cabbage, pico, house baja sauce

Breakfast
*eggs with **chorizo or bacon**,
pico, salsa verde*
★ add cheese \$.50 ★

Buffalo Chicken
lettuce, crumbly bleu cheese

Carnitas
pico, salsa verde

Sriracha Honey Tofu (V)
cabbage, pineapple, cilantro

Pork Adobo
pineapple, cilantro, onion

\$5 per TACO

Agave Shrimp and Elote
*agave Roja, corn, tajin mayo,
cabbage, cotija, cilantro*

Philly Cheese Steak
queso, jalapeños

Tempura Fried Sriracha Honey Shrimp
cabbage, pineapple, cilantro

Korean BBQ Beef
cabbage, pineapple, cilantro

Carne Asada
pico, lime crema

TWO TACO PLATE
any two tacos + rice & house beans with bacon for \$12.5
vegan: sub black beans or refried beans 🌱



POST-TACO



Coconut Flan /5 (V)
traditional flan with the addition of coconut milk

🌱 = vegan friendly
(V) = vegetarian friendly
🌾 = contains gluten
🌶️ = spicy

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



COCKTAILS



Bee's Knees /12

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

Mezcal Negroni /12

*Granja Nomada Espadin mezcal,
sweet vermouth, Campari*

Mezcal Last Word /12

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

House Sangria /9

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

Coffee Negroni /14

*Mayalen Machezata Cupreata, sweet
red vermouth, coffee infused campari*

Bonfire Old Fashioned /13

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

Michelada /8

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

★ add mezcal \$2 ★

Mango Collins /11

Tito's Vodka, lemon, mango purée, soda

Red Star Paloma /11

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

Orange Drink #3 /13

Gin, Cappelletti, Cointreau, lemon juice



MARGARITAS



Margarita Slushies /9

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

House Margarita /10

Cazcabel blanco, triple sec, house sour, salt rim

Cucumber Margarita /11

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

Idealist Margarita /12

Arette blanco, lime, agave, salt rim

Caliente Margarita /12

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

Mango Habanero Margarita /12

Habanero infused tequila, mango puree, agave, lime

Roasted Pineapple Margarita /11

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

Jalapeño Margarita /11

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

Cadillac Margarita /13

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

Skinny Margarita /12

Arette blanco, lime, agave, soda, salt rim

Mezcal Margarita /12

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



= spicy! order at your own risk



NON-ALCOHOLIC



Virgin Margarita /7

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

Cucumber Spritz /7

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

Limonada /7

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

Garden Cup /10

Dhös Gin-Free, Dhös Orange, cucumbers, lime, lemon and agave simple

PiCoco /10

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

Soda Bottles /5

Coca-Cola Sprite Mineragua Jarritos Fanta Sparkling Hop Water /6



DRAFTS



Urban Family (Rotator)

Ft. George Magnetic Fields IPA

Pike Pilsner

7 Seas Amber

Pacifico

Double Mountain Hop Lion IPA



BOTTLES & CANS



Modelo Especial /5

Negra Modelo /5

Tecate Tall Boy /4

Victoria /5

Corona /5

Estrella Jalisco /4

Best Day Brewing N/A Hazy IPA /6

Best Day Brewing N/A Mexican Lager /6

Heidelberg /5

Rainier /5

Reuben's Grapefruit /5

Hi-Life /4

Yonder Dry Cider /8

Yonder Cider (Seasonal) /8

Yonder Semi Sweet Cider /8

Incline Beare's Original Haze Cider /5



WINE



RED

Malbec /8

Granacha /7

Pinot Noir /8

BUBBLES

Prosecco /8

WHITE

Sauv Blanc /7





Vino Verde /7

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

\$1 off Drafts, Wells & Wine

House Margarita - **7**

Slushie Margarita - **7**

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

Little Devil - **5**

Corona-rita - **7**

Tecate - **3**

The Bandito - **10**

Negra Modelo with a shot of Pueblo Viejo Reposado

Chips & Guac & Salsa - 8

Half Size Nachos - 9

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

Your Mom's Taco - 2.5

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

Your Dad's Taco - 2.5

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



ANY TWO TACOS FOR \$5



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 - 7

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

House Margarita - 7

Roasted Pineapple Margarita - 8

Jalapeño Margarita - 8

Cucumber Margarita - 8



TACO TUESDAY



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

\$2.5 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

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

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 Tequileno.....	Blanco/Reposado	12/13
Excellia.....	Blanco/Reposado/Añejo	10/15/18
Fortaleza.....	Blanco/Reposado/Añejo	13/16/21
Fuentaseca.....	Blanco	30
G4.....	Blanco/Reposado/Añejo/Extra Añejo	11/14/16/24
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
Siete Leguas.....	Blanco/Reposado/Añejo	10/11/12
Tapatio.....	Blanco/Reposado/Añejo	9/10/11
Tears of Llarona.....	Extra Añejo	50
Tequila Ocho.....	Blanco/Reposado/Añejo	12/13/16

★ EVERY SUNDAY ★

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



MEZCAL



Cuish.....*Mexicano-Espadin/Cuishe/Pichumétel* 15/16/16
*Espadin Angustifolia/Jabalí/Tobasiche/Arroqueño* 15/23/23/30

Del Maguey.....*Vida/Las Milpas/San Pablo Ameyaltepec* 10/19/22
*Chichicapa/Minero/San Luis Del Rio/Jabali* 14/16/23/22

Derrumbas.....*San Louis Potosi* 23

Lamata.....*Bacanora* 30

Nuestra Soledad.....*San Luis del Rio* 13

Mezonte.....*Teodoro/Japo* 25/26

Raicilla de Una.....*Maximiliana* 13

Rey Campero.....*Jabalí/Madrecuishe* 25/21



LOCO-MOTIVES



The Bad Hombres.....10
Tecate tallboy and a shot of Arette blanco

The Super Macho.....16
Modelo Especial and a shot of Forteleza blanco

The Poco Macho.....7
Schooner of Pacifico and a little devil

The Brown Bottle Special.....13
Victoria and a shot of Tapatio reposado

The Gringo.....8
High life and a shot of Evan Williams

The Bandito.....12
Negra Modelo and a shot of Pueblo Viejo reposado

The Primo.....14
Reuben's Grapefruit and a shot of Granja Nomada Espadin mezcal