

RED



STAR

HOURS: 11AM - 12AM



SPECIALS



**Strawberry Surfin' Marg...14**

*Zumbador Blanco, Cappelletti, Strawberry,  
Coconut Syrup, Lime Juice*

**Peach On The Beach Slush...13**

*Giffard Pêche de Vigne, Peach Puree, Orange Juice,  
Cranberry Juice, Red Star Slushie*

**Zumbador Tequila Flight.....12**

*Blanco, Reposado, Añejo*

***Taco of the Month***

**Chipotle Mushroom Fajita Taco..5**

*Agave and Chipotle Marinated Portobellos, Grilled Onion  
and Bell Peppers, Cabbage, Lime Crema.*

*Daily Rotating Tamale...8*



Red Star now offers catering and private loft parties!

Ask your server for details or send an email to

[events@redstartacobar.com](mailto:events@redstartacobar.com)





## PRE-TACO



- Chips & House Salsa /4** (V)
- Chips & House Guac /10** (V)
- Chips & House Pico /5** (V)
- Chips, Salsa & Guac / 14**

### **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 /14** 🌸

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

### **Bean 'n' Cheese Dip /10** 🌸

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

### **Poblano Rings /10** 🌸

*battered, fried and served with chipotle ranch*



## NOT-TACO



### **Idaho "Taco" /15**

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

### **Red Star Caesar Salad /12**

*romaine hearts, tahini caesar dressing, parmesan cheese, pico de gallo, bacon*

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

### **Taco Bowl /14**

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

chorizo, carnitas, asada, tequila chicken,  
sweet potato black bean, tofu 🌸



# TACO



**\$4.5 per TACO; THREE tacos for \$12.50**

## 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 \$14**

### Catfish

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

### Carnitas

*pico, salsa verde*

### Ⓥ Bang Bang Cauliflower

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

### 🌶️ Nashville Reaper

*Deep fried Chicken, Sweet Slaw, Pickles, Reaper Pepper Seasoning*

**\$6 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 \$14.50

*vegan: sub black beans or refried beans Ⓥ*



# POST-TACO



### Coconut Flan /7 🌿

*baked custard, burnt sugar*

### Horchata Rice Pudding /7 🌿

*creamy cinnamon infused rice, candied pepitas, served warm*

★ contains dairy ★

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



## COCKTAILS



### Lemon Poppy Seed Old Fashioned /14

*Poppy Seed Infused Doc Swinson's  
Bourbon, Giffard Vanille de Madagascar,  
Simple, Lemon Twist*

### Port of Tacoma \*Contains Nuts\*/13

*Granja Mezcal, pineapple tequila,  
pineapple infused angostura, orgeat, lime*

### Starving Artist /14

*Uruapan Anejo Rum, Aperol, Yellow Chartreuse,  
Simple, Lemon*

### Board Shorts \*Contains nuts\*/14

*Doc Swinson's Bourbon, marska maraschino,  
lemon juice, pineapple juice, house made orgeat,  
cherry liqueur*

### Bee's Knees /13

*Gin, lavender, lemon, honey simple syrup*

### Coffee Martini /13

*Zumbador Blanco Tequila, Leletti Coffee,  
Naomi Joe Coffee*

### Mango Collins /12

*Batch 206 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*

### 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 ★



## MARGARITAS



### Margarita Slushies /11

*flavors: lime, mango, peach, strawberry,  
raspberry, pomegranate, hibiscus, or  
Passion fruit 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*

### Strawberry Rhubarb Ranch Water /14

*Cazcabel blanco, Strawberry Rhubarb cordial  
soda, tajin rim*

 = spicy! order at your own risk



# NON-ALCOHOLIC



## Virgin Margarita /8

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

## Cucumber Spritz /8

*muddled lime and cucumber, soda, Sprite, Wilfred's NA Apertif*

## Limonada /8

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

## Virgin Michelada /9

*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*

## Strawberry Rhubarb Soda /8

*Strawberry Rhubarb cordial, soda, tajin rim*

## 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

Pacifico /8



## BOTTLES & CANS



### Modelo Especial /5

Negra Modelo /5

Tecate Tall Boy /5

Victoria /6

Rainier /5

Corona /6

Narrows Brewing (Rotator) /8

Sazon Tepache /12

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

### WHITE

Sauv Blanc /9





Chardonnay /9

Rose /8

### BUBBLES

Prosecco /11



-  = 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,  
hibiscus, or passion fruit guava*

Little Devil - **5**

Corona-Rita - **9**

Tecate - **4**

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Chips & Guac & Salsa - **9**

Half Size Nachos - **10**

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

Your Mom's Taco - **4**

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

Your Dad's Taco - **4**

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



**ANY TWO TACOS FOR \$8**



Tequila Chicken, Carnitas,

Buffalo Chicken, Chorizo,

Sweet Potato Black Bean, Tofu,

Bang Bang Cauliflower





# MARGARITA MONDAY



all day, every Monday

## **Margarita Slushies - 9**

*flavors: lime, mango, peach, strawberry, raspberry, pomegrante,  
hibiscus, or passion fruit 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

## **\$4 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*

### **Bang Bang Cauliflower**

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

### **Carnitas**

*pico and salsa verde*

### **Sriracha Honey Tofu**

*cabbage, pineapple and cilantro*

### **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

## 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*

123 Organic.....	Blanco/Reposado/Añejo	18/20/22
Arette.....	Blanco/Reposado	10/11
Arette Suave.....	Fuerte/Blanco/Reposado/Añejo	16/10/12/15
Arte NOM.....		1579/1414 16/20
Camp Azul 1940.....	Blanco/Reposado	13/14
Cascahuin.....	Blanco/Tahona Blanco/Destino	15/22/48
Cazcanes.....	No.7 Blanco/No.7 Reposado/No.7 Añejo	14/23/27
Chamucos.....	Blanco/Reposado/Añejo	17/18/20
Curado.....	Espadin/Cupreata/Azul	15/14/18
Don Fulano.....	Fuerte/Blanco/Reposado/Añejo	18/14/16/22
El Luchador.....	110/Blanco/Reposado	14/13/14
El Tesoro.....	Blanco/Reposado/Añejo	16/19/26
El Tequileo.....	Blanco/Reposado	15/17
Fortaleza.....	Blanco/Reposado/Añejo	17/19/24
Fuentaseca.....		Blanco 34
G4.....	Madera/Blanco/Reposado/Añejo	16/13/16/24
Gran Orendain.....	Blanco/Reposado/Añejo/Extra Añejo	10/11/12/23
La Gritona.....		Reposado 18
Mijenta.....	Blanco/Reposado	14/15
Paladar.....	Blanco/Reposado	16/19
Siembra Valles.....	Blanco/Reposado/Ancstral	15/24/42
Siete Leguas.....	Blanco/Reposado	14/18
Tapatio.....	Blanco/Reposado/Añejo/Extra Añejo	12/14/17/38
Tear of Llarona.....	Extra Añejo	58
Terralta.....	Blanco/Reposado/Añejo	11/12/15
Tequila Ocho.....	Blanco/Reposado/Añejo	12/20/21
Zumbador.....	Blanco/Reposado	10/11

### ★ EVERY SUNDAY★

*All Blancos are \$2 off, Reposados \$3 off, Añejos \$4 off  
All brands, all Sunday  
\*only applies to 2oz pours*



# MEZCAL



## Take your pick

1oz or 2oz pours



### **Caballito**

*Azul* 10.50/21

*Chato* 12/24

### **Cuish**

*Belato* 17.50/35

*Pichumetl* 15/30

*Espadin* 8/16

*Fieles Difutos* 15.50/31

*Jabali* 16.50/33

*Tepeztate* 16/32

### **Del Maguey**

*Las Milpas* 10/20

*Papalote + Pizorra* 16.50/33

*Wild Jabali* 16.50/33

### **Granja Nomada**

*Ensamble* 7.50/13

*Tepezate* 12.50/25

### **Lamata**

*A'hl Mai* 17/34

*Yaquiana*

17.50/35

### **La Venenosa**

*Tabernas III* 8/16

*Raicilla Sierra Del Tigre* 18.50/37

### **Machetazo**

*Cupreata* 8/16

*Salmiana* 7/14

### **Mal Bien**

*Papalote (Antonio)* 11.50/23

*Papalote (Calzada)* 12/24

### **Mezcalosfera**

*Ensamble* 14.50/29

### **Mezonte**

*Jalisco* 19/38

*Oaxaca* 19/38

*Michoacan* 20/40

### **Nuestra Soledad**

*San Luis del Rio* 8.50/17

### **Ray Campero**

*Jabali* 15.50/31

*Madrecuishe* 12.50/25

*Pechuga de Codorniz* 14/28

### **Sanzekan**

*Cupreata (Romelio)* 15/30

### **Yuu Baal**

*Jabali* 13.50/27

*Pechuga* 9/18

*Tepeztate* 13.50/27

### **Xicura**

*Pechuga Mole* 8/16