

RED



STAR

HOURS: 11AM - 12AM



SPECIALS



Santiago Club...14

*Granja Nómada Ensemble Mezcal, Constant Reader
Gin, Ferrand Yuzu,
Curaco-Dry Sake Simple*

Red Star Ti' Punch Slushy...13

*Uruapan Charanda Mexican Rum, Demerara
Simple Syrup, Red Star Slush*

Tequila Flight...20

*Cascahuin Blanco, Cascahuin
Tahona, Siembra Valles*



Taco of the Month



The Mistletoe Taco.....6

*Pomegranate & Walnut Marinated Sirloin, Fresh
Herb Medley, Olive Oil, Red Radish*

Pork Pozole Roja..13



Red Star now offers catering and private loft parties!

Ask your server for details or send an email to

events@redstartacobar.com





PRE-TACO



Chips & House Salsa /3.5



Chips & House Guac /9



Chips & House Pico /4



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 Caesar Salad /12

romaine hearts, tahini caesar dressing, parmesan crisps, 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 /13

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 \$11

Chorizo

lettuce, onion, cilantro, cotija

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

⑤ 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, 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

⑤ Bang Bang Cauliflower

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

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 beans⑤



POST-TACO



Coconut Flan /7 🌶️

baked custard, burnt sugar

Horchata Rice Pudding /7 🌶️

creamy cinnamon infused rice, candied pepitas, served warm

★contains dairy★

⑤ = vegan friendly
🌶️ = vegetarian friendly
🌾 = contains gluten
🔥 = spicy



COCKTAILS



Port of Tacoma /13

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

Bee's Knees /13

Gin, lavender, lemon, honey simple syrup

Oaxacan Old Fashioned /12

*Granja Mezcal, Arette Reposado,
agave nectar, angostura
orange/cocoa/classic bitters*

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 ★

Sonoran Antidote /14

*Siempre Sotol, muddled cucumber
lemon juice, honey simple, hibiscus tea,
salt and pepper rim*

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*

Board Shorts *Contains almonds* /14

*Buffalo trace bourbon, marska maraschino,
lemon juice, pineapple juice, house made orgeat,
cherry liqueur*



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*

Jalapeno Margarita /13

*Jalapeno 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

Blackberry Ginger Ranch Water /14

*Cazcabel blanco, blackberry ginger lime 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

Blackberry Ginger Lime Soda /8

Blackberry ginger lime 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



WINE



RED

Malbec /9

Tempranillo /9

Cabernet /9

WHITE

Sauv Blanc /9

Chardonnay /9

Rose /8

BUBBLES

Prosecco /11



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



 = 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

\$1 off Drafts, Wells & Wine

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**

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,

Bang Bang Cauliflower





MARGARITA MONDAY



all day, every Monday

Margarita Slushies - 9

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

\$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

Bang Bang Cauliflower

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

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 Artsenal.....	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 off, Reposados \$3 off, Añejos \$4 off
All brands, all Sunday*



MEZCAL



Cuish	<i>Cuish/Pichumétl/Espadin</i>	16/16/20
.....	<i>Madrecuish/Tepeztate/Jabalí</i>	21/23/25
Del Maguey	<i>Vida/Las Milpas/San Pablo Ameyaltepec</i>	10/19/22
.....	<i>Minero/San Luis Del Rio/Jabali</i>	16/23/22
Granja Nomada	<i>Ensemble/Tepezate</i>	10/14
La Venenosa	<i>Tabernas/Sierra Del Tigre</i>	14/32
Lamata	<i>Bacanora/A'hl-Mai/Sotol</i>	30/30/30
Mal Bien	<i>Tobaxiche</i>	20
Mezonte	<i>Teodoro/Japo/Juarez/Perez</i>	25/26/32/32
Raicilla de Una	<i>Maximiliana</i>	13
Rey Campero	<i>Jabalí/Madrecuish</i>	25/21
Xicaru	<i>Pechuga Mole</i>	14
Yuul Baal	<i>Pechuga/Jabalí/Tepezate</i>	14/20/20