

RED



STAR



SPECIALS



End of Summer Margarita /12

*Basil and serrano infused tequila, peach liquor,
honey simple, lime and Tajin rim*

Red Star Paloma /10

Arette blanco tequila, lime, grapefruit, Brovo Aperitivo, squirt, salt rim

Del Maguey Mezcal Flight /18

Crema de Mezcal, Vida, San Luis del Rio

Hot Chicken Taco /5

*GF Fried chicken strip topped with lettuce, pico,
pickled jalapenos and spicy sauce*



PRE-TACO



House Chips & Salsa /3 🌿

choice of: house, verde, or pineapple roja

House Chips & Guac /8 🌿

House Chips & Pico /3 🌿

Pepper Queso Dip /10 (V)

melted cheese, roasted peppers, pico, cilantro with chips

★ add bacon or chorizo for \$1 ★

Bean 'n' Cheese Dip /8 (V)

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

Nachos /12 (V)

chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema

★ add any protein for the same price as its taco ★

Taquitos /9

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

Wings /12

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



NOT-TACO



Idaho "Taco" /11 🌾

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

Tamale /8

shredded chicken in salsa verde and cilantro, or jalapeños, queso fresco in salsa roja and cotija (V)

Taco Salad /10 🌿

butter lettuce, sweet corn salsa, pico, black beans, avocado, cilantro-lime vinaigrette

★ add any protein for the same price as its taco ★

El Luchador /12 🌾

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

Large Quesadilla /12 🌾

grilled asadero cheese on a large flour tortilla, with your choice of protein, lettuce, pico, lime crema, salsa verde

★ add any protein for the same price as its taco ★

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 & beans with your choice of protein add cheese for \$1 sub black beans 🌿

Tequila Chicken

(V) Sweet Potato Black Bean

Chorizo

Buffalo Chicken

Yucatán Roasted Pork

Add rice & beans \$3

sub black beans 🌿

(V) Tofu

Pork Adobo

🌾 Short Rib

Carnitas

🌾 Carne Asada

Add guac \$3

Add crema .25



TACO



\$4 per TACO; THREE tacos for \$10.5

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

Chorizo

lettuce, onion, cilantro, cotija

Sweet Potato Black Bean 🌱

lettuce, cilantro, salsa verde

\$5 per TACO; THREE tacos for \$13.5

Catfish

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

Baja Fish Taco

cabbage, pico, house baja sauce

Pork Adobo

pineapple, cilantro, onion

Yucatán Style Slow Roasted Pork

*achiote seasoning, cabbage,
avocado salsa, habanero-pickled onion, cilantro*

Buffalo Chicken

lettuce, crumbly bleu cheese

Carnitas

pico, salsa verde

Sriracha Honey Tofu (V)

cabbage, pineapple, cilantro

Breakfast

*eggs with **chorizo or bacon**,
pico, salsa verde*

★ add cheese \$.50 ★

\$5.5 per TACO

Agave Shrimp and Elote

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

Korean Short Ribs 🌱

*cabbage, pineapple, ginger-garlic
sauce, cilantro*

Red Star Philly

*shaved top sirloin, ancho
Tillamook white cheddar sauce,
roasted jalapeños*

Carne Asada 🌱

pico, lime crema

TWO TACO PLATE

any two tacos + rice & beans for \$13.5

vegan: sub black beans 🌱



POST-TACO



Coconut Flan /5 (V)

traditional flan with the addition of coconut milk

Klondike Choco Taco /3.5 (V)

the actual classic "ice cream truck" waffle cone taco with ice cream-y, chocolate deliciousness





COCKTAILS



Bee's Knees /11

Copperworks gin, lavender bitters, lemon, honey simple syrup

Paper Plane /11

James Oliver Rye, Vecchio Amaro, Aperol, lemon

Mezcal Negroni /12

Reyes y Demonios Espadin mezcal, sweet vermouth, Campari

Mezcal Last Word /12

Bozal Espadin-Barril mezcal, Marska Maraschino, Damiana, fresh lime juice

House Sangria /9

Garnacha, peach liqueur, citrus rum, raspberry rum, sprite

Bonfire Old Fashioned /12

Westland Flagship whiskey, brown sugar rosemary syrup, Angostura bitters, Skiprock Nocino

Oaxacan Charlotte /12

Reyes y Demonios Espadin mezcal, lemon juice, cucumber, St. Germain, Tapatio, ginger beer

Michelada /8

*Callahan's Chipotle hot sauce, lime juice, tomato juice, bloody mary mix, Pacifico, Tajin rim
Sub clamato juice on request
★ add mezcal \$2 ★*

Mango Collins /10

Copperworks Vodka, lemon, mango purée, soda

Paloma /10

Arette blanco, lime, grapefruit, soda, squirt

SEASONAL COCKTAIL

Rosa's Cantina Spritz /10

Copperworks Vodka, St. Germain, guava & lemon juice, rose water, splash of soda water



MARGARITAS



Margarita Slushies /9

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

House Margarita /10

Arette blanco, triple sec, house sour, salt rim

El Diablo Margarita /10

Arette reposado, ginger beer and float of Skiprock raspberry liqueur, salt rim

Cucumber Margarita /11

Arette blanco, triple sec, house sour, muddled cucumbers, salt rim

Idealist Margarita /11

Siete Leguas blanco, fresh lime juice, agave, salt rim

Caliente Margarita/12

Passion fruit, Reyes y Demonios Espadin mezcal, spicy bitters, lime, Tajin rim

Roasted Pineapple Margarita /11

Roasted pineapple infused Arette blanco, triple sec, house sour, salt rim

Jalapeño Margarita /11

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

Old Cadillac Margarita /12

Arette anejo, fresh lime juice, agave, Merlet Trois Citrus, salt rim

Skinny Margarita /12

Arette reposado, fresh lime juice, light agave, soda, salt rim

Mezcal Margarita /12

Reyes y Demonios Espadin mezcal, Merlet Trois Citrus, fresh lime juice, agave, Tajin rim



NON-ALCOHOLIC



Virgin Margarita /7

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

Cucumber Spritz /7

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

Limonada /7

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

Virgin Michelada /8

Athletic NA, Callahan's Chipotle hot sauce, lime juice, tomato juice, bloody mary mix, Tajin rim

Topo Chico /3

classic or twist of grapefruit



DRAFTS



Negra Modelo
pFriem Pilsner
Schilling Cider

Ft George 3 Way IPA
Stoup Hefeweizen
Pacifico



BOTTLES & CANS



Tecate Tall Boy
Modelo
Victoria
Corona
Coronita
NA Athletic
Rainier

Whiteclaw Grapefruit
Hi-Life
Seattle Semi-Sweet Cider
Seattle Dry Cider
Seattle Pineapple Agave
Topo Chico Lemon Lime Hard Seltzer
PBR Tall Boy



WINE



RED

Gran Monseran Garnachas /6
Woodbridge Malbec /9
La Crema Pinot Noir /10




BUBBLES

Segura Viudas /8

WHITE / ROSE

Twin Vines Vinho Verde /6
J Vineyards Pinot Gris /9
Chloe Sauvignon Blanc /9
The Palm Rose/9

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



HAPPY HOUR



Everyday

4-6 PM

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, hibiscus, passionfruit or guava*

Little Devil - 5

Corona-rita - 7

PBR or Tecate - 3

The Bandito - 10

Negra Modelo with a shot of Arette Reposado

The Primo - 10

Grapefruit Whiteclaw can with a shot of Reyes y Demonios Espadin mezcal

Chips & Guac & House Salsa - 8

Nachos - 9

Your Mom's Taco - 2.5

Your Dad's Taco - 2.5

Classic American

A flour tortilla

hardshell with ground

smearred with refried

beef, cheese, lettuce, pico, black olives,

beans and wrapped

crema

around your mom's taco.



ANY TWO TACOS FOR \$5



Tequila Chicken, Carnitas,

Breakfast, Buffalo Chicken, Chorizo,



Sweet Potato Black Bean, Tofu





MARGARITA MONDAY



all day, every Monday

Margarita Slushies - 7

*flavors: lime, mango, peach, strawberry, raspberry, guava
pomegrante, passionfruit or hibiscus*

House Margarita - 7

El Diablo Margarita - 8

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..	<i>Blanco/Reposado/Añejo/110</i>	10/11/13/12
Arette.....	<i>Blanco/Reposado</i>	7/8
Arette Artsenal.....	<i>Blanco Fuerte/Blanco</i>	12/11
.....	<i>Reposado/Añejo</i>	13/15
Azunia.....	<i>Blanco/Reposado/Añejo</i>	9/10/11
Casahuin.....	<i>Blanco</i>	8
Corralejo.....	<i>Blanco/Reposado/Añejo</i>	9/10/11
Don Fulano.....	<i>Blanco/Reposado/Añejo</i>	10/11/12
Don Julio.....	<i>Blanco/Reposado/Añejo</i>	12/14/16
El Tesoro.....	<i>Blanco/Reposado/Añejo</i>	10/11/16
Espolón.....	<i>Blanco/Reposado</i>	8/9
Fortaleza.....	<i>Blanco/Reposado/Añejo</i>	13/16/21
G4.....	<i>Blanco/Reposado/Añejo</i>	11/12/16
Herradura.....	<i>Blanco/Reposado/Añejo</i>	11/12/13
Hussongs.....	<i>Reposado</i>	9
La Gritona.....	<i>Reposado</i>	8
Milagro.....	<i>Blanco/Reposado/Añejo</i>	9/10/11
Siete Leguas.....	<i>Blanco/Reposado/Añejo</i>	10/11/12
San Matias.....	<i>Blanco Tahona</i>	10
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



Banhez... *Espadin Barril/Tepezate/Arrequeño/Pechuga* **8/18/20/18**

Cruz de Fuego..... ...*Tepezate/Madrecuishe* **16/16**

Cuish.....*Mexicano-Espadin, Cuishe,Putchimetl (Tobasiche, Arraqueno, Madrecuishe)* **13/16/16/23**

Curado.....*Espadin/Cupreata* **10/10**

Del Maguey.....*Vida/Tobala* **10/18**
Chichicapa /Minero /Santo Domingo /San Luis Del Rio **14/16/14/14**

Flor de Desierto.....*Pechuga Sotol* **12**

Ilegal.....*Joven/Reposado* **12/13**

Nuestra Soledad.....*El Jolgorio* **8**

Sotol Onó.....**8**

Xicarú.....*Pechuga Mole/Espadin 102* **14/10**



LOCO-MOTIVES



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

The Super Macho..... **16**
Modelo 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 Hussongs reposado

The Gringo..... **8**
High life and a shot of whiskey

The Bandito..... **12**
Negra Modelo and a shot of Arette reposado

The Primo..... **12**
Whiteclaw Grapefruit and a shot of Banhez Espadin mezcal



LATE NIGHT MENU

10PM - 12:45 AM



PRE-TACO



House Chips & Salsa /3 🌿
 House Chips & Guac /8 🌿 ★
 House Chips & Pico /3 🌿

Get all three
 dips for \$13 ★

Bean 'n' Cheese Dip /8 (V)

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

Nachos /12 (V)

chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema

★ add any protein for the same price as its taco ★



NOT-TACO



Tamale /8

shredded chicken in salsa verde and cilantro, or jalapeños, queso fresco in salsa roja and cotija (V)

El Luchador /12 🌿

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

Large Quesadilla /12 🌿

grilled asadero cheese on a large flour tortilla, with your choice of protein, lettuce, pico, lime crema, salsa verde

★ add any protein for the same price as its taco ★

Burrito /12

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

Tequila Chicken

(V) Sweet Potato Black Bean

Chorizo

Buffalo Chicken

Yucatán Roasted Pork

(V) Tofu

Pork Adobo

🌿 Short Rib

Carnitas

🌿 Carne Asada

Add rice & beans \$3

sub black beans 🌿

Add guac \$2

Add crema .25



TACO



\$2.5 per TACO; only available SUNDAY - THURSDAY

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

\$4 per TACO; THREE tacos for \$10.5

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

Chorizo

lettuce, onion, cilantro, cotija

Sweet Potato Black Bean

lettuce, cilantro, salsa verde

\$5 per TACO; THREE tacos for \$13.5

Pork Adobo

pineapple, cilantro, onion

Buffalo Chicken

lettuce, crumbly bleu cheese

Yucatán Style Slow Roasted Pork

achiote seasoning, cabbage, avocado salsa, habanero-pickled onion, cilantro

Carnitas

pico, salsa verde

Sriracha Honey Tofu

cabbage, pineapple, cilantro

\$5.5 per TACO

Korean Short Ribs

cabbage, pineapple, ginger-garlic sauce, cilantro

Red Star Philly

shaved top sirloin, ancho Tillamook white cheddar sauce, roasted jalapeños

Carne Asada

pico, lime crema

TWO TACO PLATE

any two tacos + rice & beans for \$13 .5

vegan: sub black beans



POST-TACO



Klondike Choco Taco /3.5

the actual classic "ice cream truck" waffle cone taco with ice cream-y, chocolate deliciousness