



HOURS: 11AM - 2AM
@REDSTARTACOBAR



SPECIALS



Manzana Madness /12

Añejo tequila, cider redux, lemon, topped with draft cider

Peach Bellini Slush /10

Peach purée, ginger syrup, Aperol, Red Star slushie

Arette Tequila Reposado Flight /18

"El Llano", is one of the oldest tequila distilleries in Mexico run for five generations by the Orendain family.

This flight is a sampling of three different Arette reposados.

*Arette Reposado, Arette Artesanal Reposado
and Arette Reposado Red Star Single Barrel*

Huli Huli Chicken Taco /5

*Marinated chicken thighs, cabbage,
pineapple mango salsa, sliced green onion*

\$1 from each taco of the month goes to support Maui Wildfire Relief



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*

Wings /12

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

Pepper Queso Dip /10

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*

Super Macho Nachos /16

Half Size Nachos /11

*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 Yucatán Roasted Pork for \$5



NOT-TACO



Idaho "Taco" /12

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 🌸

Taco Salad /10

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

★ add Tequila Chicken for \$5 or Agave Honey Shrimp for \$6 ★

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, lettuce, pico, lime crema, salsa verde

★ add Sweet Potato Black Bean for \$4 add Tequila Chicken, Carne Asada, or Yucatán Roasted Pork for \$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 & beans with your choice of protein
add cheese for \$1 sub black beans* 🌸

Taco Bowl /10

*rice, beans, pico, guac, and lime crema
veggie bowl: rice, black beans, pico, and guac* 🌸

★ Extras ★

Tequila Chicken

Add rice & beans \$3

Sweet Potato Black Bean 🌸

sub black beans 🌸

Yucatán Roasted Pork

Add guac \$3 🌸

Carnitas

Add crema .50

Carne Asada



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

Chicago Beef
Italian seasoned roast beef, giardiniera

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 BBQ Beef
*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

Honey Buñuelos /5 (V)
crispy star shaped fritters, topped with cinnamon, sugar and a drizzle of honey

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



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, fresh lime juice*

House Sangria /9

*House red, peach liqueur, citrus rum,
raspberry rum, soda*

Carajillo /11

Made-in-house cold brew, liquor 43

Bonfire Old Fashioned /13

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

Michelada /8

*Callahan's Chipotle hot sauce, lime juice, tomato juice,
house made 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*

★ Mexican 55 /16 ★

Arette reposado Red Star single barrel, fresh lemon juice, orange bitters, agave simple, cava float



MARGARITAS



Margarita Slushies /9

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

House Margarita /10

Arette blanco, triple sec, house sour, salt rim

Cucumber Margarita /11

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

Idealist Margarita /11

Arette blanco, fresh lime juice, 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,
triple sec, house sour, salt rim*

Jalapeño Margarita /11

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

Cadillac Margarita /12

*Arette reposado, fresh lime juice, agave,
Grandeza, salt rim*

Skinny Margarita /12

*Arette blanco, fresh lime juice,
light agave, soda, salt rim*

Mezcal Margarita /12

*Granja Nomada Espadin mezcal,
Merlet Trois Citrus, fresh lime juice,
agave, Tajin rim*



= spicy! order at your own risk



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 /5



DRAFTS



Negra Modelo
Chuckanut Pilsner
Incline Cider

Ft George
Stoup
Double Mountain Mexican Lager



BOTTLES & CANS



Modelo Especial
Tecate Tall Boy
Victoria
Corona
Coronita
NA Athletic IPA
NA Athletic Cerveza

Whiteclaw Grapefruit
Hi-Life
Schilling Semi-Sweet Cider
Schilling London Dry
Topo Chico Strawberry Guava Hard Seltzer
PBR Tall Boy
Rainier
Ghostfish Grapefruit IPA (GF)



WINE



RED

Cabernet Sauvignon /6
Malbec /9

BUBBLES

Segura Viudas /8

WHITE / ROSE

Vinho Verde /6
Sauvignon Blanc /9
Rose /9

 = vegan friendly
 = vegetarian friendly
 = contains gluten
 = spicy



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, guava, or watermelon*

Little Devil - 5

Corona-rita - 7

PBR or Tecate - 3

The Bandito - 12

Negra Modelo with a shot of Pueblo Viejo Reposado

Chips & Guac & Salsa - 8

Your Mom's Taco - 2.5

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

Half Size Nachos - 9

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

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





MARGARITA MONDAY



all day, every Monday

Margarita Slushies - 7

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

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

*Artsenal 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
Arette.....	Blanco/Reposado/	7/8
Arette Artsenal.....	Blanco Fuerte/Blanco	12/11
.....	Reposado/Añejo	13/15
ArteNOM.....	Blanco/Reposado/1414/1579	14/17/15/14
Casa Noble.....	Blanco/Reposado/Añejo	14/15/16
Cascahuin.....	Blanco/Tahona	11/17
Chamucos.....	Blanco/Reposado/Añejo	10/12/16
Curado.....	Espadin/Cupreata/Azul	11/11/13
Don Fulano.....	Blanco/Reposado/Añejo	10/11/16
El Luchador.....	Blanco/Reposado/110	11/12/12
El Tequileno.....	Platino Blanco/Reposado Gran Reserva	12/13
El Tesoro.....	Blanco/Reposado/Añejo	10/11/16
Excellia.....	Blanco/Reposado/Añejo	10/15/18
Fortaleza.....	Blanco/Reposado	13/16
Fuentaseca.....	Blanco	30
G4.....	Reposado	14
Gran Dovejo.....	High Proof Blanco/Reposado/Añejo	12/12/18
Gran Orendain.....	Blanco/Reposado/Añejo	10/11/12
Mijenta.....	Blanco/Reposado	8/11
Paladar.....	Blanco	15
Pasote.....	Blanco/Reposado/Añejo	9/11/13
Siembre Valles.....	Ancestral Blanco	27
Siete Leguas.....	Blanco/Reposado	10/11
Tapatio.....	Blanco/Reposado/Añejo	9/10/11
Tequila Ocho.....	Blanco/Reposado/Añejo	12/13/16
Tears of Llarona.....	Extra Añejo	50

★ EVERY SUNDAY ★

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



MEZCAL



Banhez.....	<i>Tepezate/Arrequeño/Pechuga</i>	18/20/18
.....	<i>Mexicana/Tobasiche</i>	25/20
Cruz de Fuego.....	<i>Madrecuishe</i>	16
Cuish.....	<i>Mexicano-Espadin/Penca Larga</i>	126
.....	<i>Pichumtl/Tobasiche/Arroqueno/Jabali</i>	16/14/30/34
Del Maguey.....	<i>Tobala</i>	18
.....	<i>Minero /Santo Domingo</i>	16/14
El Buho.....	<i>Mango Pechuga-style</i>	19
El Jolgorio.....	<i>Cuish/Tepezate/Pechuga</i>	26/27/32
Flor Del Desierto.....	<i>Sotol</i>	13
La Luna.....	<i>Ensamble Cupreata</i>	10
Lamata.....	<i>Masparillo/Cenizo</i>	28/18
Madre.....	<i>Ensamble/Espadin</i>	15/12
Mezonte.....	<i>Lorenzo y Tomas/Santos Juarez</i>	29/31
Nuestra Soledad.....	<i>San Luis del Rio/Lachigui/Ejutla</i>	11/13/14
Puntagave.....	<i>Raicilla</i>	10
Raicilla de Una.....	<i>Maximiliana</i>	13
Sotol Onó.....		8
Sotol Por Siempre.....		8
Xicaru.....	<i>Pechuga Mole</i>	14



LOCO-MOTIVES



The Bad Hombres.....		10
	<i>Tecate tallboy and a shot of Arette blanco</i>	
The Super Macho.....		14
	<i>Modelo Especial bottle and a shot of El Tesoro blanco</i>	
The Poco Macho.....		7
	<i>Schooner of Pacifico and a little devil</i>	
The Brown Bottle Special.....		13
	<i>Corona and a shot of Tapatio reposado</i>	
The Gringo.....		8
	<i>High life and a shot of whiskey</i>	
The Bandito.....		14
	<i>Negra Modelo and a shot of Pueblo Viejo reposado</i>	
The Primo.....		14
	<i>Whiteclaw Grapefruit and a shot of Granja Nomada Espadin mezcal</i>	



LATE NIGHT MENU

10PM - 12:45 AM



PRE-TACO



Chips & House Salsa /3.5 🌶️
Chips & House Guac /8.5 🌶️
Chips & House Pico /3.5 🌶️

Bean 'n' Cheese Dip /8 (V)

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

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 \$4*
- *add Tequila Chicken, Carne Asada, or Yucatán Roasted Pork for \$5*



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, lettuce, pico, lime crema, salsa verde
add Sweet Potato Black Bean for \$4

★ *add Tequila Chicken, Carne Asada, or Yucatán Roasted Pork for \$5* ★

Burrito /12

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

Tequila Chicken

Add rice & beans \$3

Sweet Potato Black Bean (V)

sub black beans 🌶️

Yucatán Roasted Pork

Add guac \$2 🌶️

Carnitas

Add crema .25

Carne Asada



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

Chicago Beef

Italian seasoned roast beef, giardiniera

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 (V)

cabbage, pineapple, cilantro

\$5.5 per TACO

Korean BBQ Beef

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 🌱