

# RED O

*Lunch Menu \$20*

## CHOICE OF APPETIZER

Mary's Duck Taquitos

*Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula*

Fresh Corn & Goat Cheese Tamales

*Fresh ground corn masa, steamed in corn husks, tomatillo salsa*

Red O Caesar Salad

*Romaine lettuce, toasted pepitas, cotija cheese, Caesar dressing,  
grilled white tortilla crisp*



## CHOICE OF ENTRÉE

Carnitas in Red Chile Guajillo

*Slow-cooked Salmon Creek Farms pork, orange-guajillo chile sauce,  
Black beans, jicama-citrus salad*

Enchiladas Suizas

*Choice of chicken or roasted vegetables with creamy tomatillo sauce, melted  
Monterey Jack cheese, frisee, Mexican red rice and beans*

Pescado Del Dia

*Chef's daily selection of fresh fish, grilled and served with white rice,  
finished with guajillo chimichurri*



## DESSERT

Chocolate Tart\*\*

*Fresh assorted berries, canella whipped cream, cajeta syrup*

*\*\*Contains gluten  
No sharing of restaurant week menu.*