



RED'S CRAFT BURGERS & BEERS

THE APPYS

CHIPS & DIP | 8

house made bbq chips, roasted shallot onion dip

FISH TACOS* | 11

tempura swai, citrus slaw, tomato, red onion, remoulade, lime

ONION RINGS | 7

crispy tempura onion rings, chipotle ketchup

PRETZEL BITES | 8

bacon IPA cheese dip

FRIED PICKLES | 7

crispy kosher dill pickle chips, chipotle ranch

SOUP OF THE DAY | CUP 5 / BOWL 7

chef's daily inspiration

CRAB DIP | 12

lump crab, bell pepper, scallion, crispy wonton chips

AHI POKE TOSTADAS* | 12

jalapeno, red onion, cucumber, avocado, seaweed, soy, cilantro

CHICKEN NACHOS | 12

pico de gallo, guacamole, jalapeño, green chile queso blanco

REDWINGS | 11

dry brined chicken wings, house-made hot sauce, celery, carrots, ranch

KOREAN WINGS | 11

crispy fried chicken drumettes, sweet & spicy soy sauce

THE BURGERS

THE JESSE* | 12

lettuce, tomato, smoked bacon, cheddar, red's sauce

BBQ BEEF BURGER* | 13

smoked brisket, onion strings, cheddar, house bbq sauce

ARIZONA* | 12

roasted poblanos, caramelized onion, guacamole, pepper jack

TRUE BLUE* | 12

caramelized onion, crispy bacon, gorgonzola cream, wild arugula

IPA PORK BURGER* | 12

IPA bacon cheese sauce, green chiles, beer braised onion, arugula, pretzel bun

THE BIG PIG* | 13

pork patty, pulled pork, smoked bacon, pickled jalapeño, cheddar, house bbq sauce

TURKEY & APPLE* | 11

turkey patty, green apple slaw, parsley, pickled red onion, caramelized apple spread

BLACK BEAN* | 11

pico de gallo, guacamole, cilantro aioli, lettuce, pepper jack

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, FRUIT, COTTAGE CHEESE, COLESLAW, SOUP OF THE DAY.
ADD \$3 – SIDE SALAD, SIDE CAESAR, ONION RINGS.

THE SALADS & SANDWICHES

CAESAR | 9

crisp romaine, parmesan, white anchovy, parmesan tater tot crouton

THE WEDGE | 10

baby iceberg, grape tomato, crumbled bacon, red onion, chive, gorgonzola

ARUGULA | 10

strawberry, goat cheese, candied pecan, farro, strawberry vinaigrette

THE TUNA* | 14

seared rare ahi, romaine, cabbage, onion, toasted almond, wontons, sesame soy vinaigrette

FIELD GREENS | 8

cucumber, red onion, tomato, sweet peppers, sunflower seeds, red wine vinaigrette

add chicken | 5 add salmon | 6 add tuna | 7

THE COLANGELO CHICAGO DOG | 10

all beef dog, onion, tomato, sport pepper, neon relish, mustard, celery salt, poppy seed bun

PULLED PORK SLIDERS | 11

house bbq sauce, crispy onions, fresh pickle, buttermilk biscuit

CHICKEN & PEPPERS | 11

pepperonata, wild arugula, horseradish aioli, provolone, Philly roll

TUNA SANDWICH* | 14

seared rare ahi, pickled onion, cucumber, arugula, tempura nori, ginger aioli

THE BLT* | 10

smoked bacon, sliced tomato, lettuce, horseradish mayo, wheat toast

add avocado | 1 add fried egg | 2

THE ENTRÉES

CHICKEN ENCHILADAS | 17

smoked chicken, roasted green chiles, manchego, pico de gallo, sour cream, avocado

FISH N CHIPS* | 21

tempura swai, southwest remoulade, coleslaw, house fries, malt vinegar

STEAK FRITES* | 25

grilled ribeye, caramelized onion, red wine jus, house fries

BABY BACK RIBS | 21

half slab, house bbq sauce, creamy coleslaw, fries

* WE ARE REQUIRED TO INFORM YOU THAT THESE ITEMS MAY BE SERVED UNDERCOOKED OR CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



RED'S DRINK MENU

DRAFT BEERS

DRAFTS

Coors Light | 4
Stella Artois | 5
Lumberyard Hefeweizen | 5
Sam Adams Seasonal | 5
Wigwam Ale | 5

DRAFTS

Four Peaks Kilt Lifter | 5
Lagunitas IPA | 5
Deschutes Fresh Squeezed IPA | 5
Rotating Handles (ask your server)

BEER FLIGHTS | \$7

FEATURED
Our 4 Current Rotating Handles
LIGHTER SIDE
Coors Light, Stella Artois, Lumberyard
Hefeweizen, Wigwam Ale
YOUR CALL
Pick Any 4 Draft

BOTTLED BEERS

DOMESTIC | \$4.50

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Douls

IMPORT & CRAFT | \$5.50

CIDERS & FRUIT

Angry Orchard Cider (gf)
Stella Artois Cidre (gf)
Crispin Classic Blue Line (gf)

LAGERS

Corona
Heineken
Sam Adams Boston Lager
Longboard
Pacifico

Dos Equis
Nimbus Dirty Blonde
Mama's Little Yella Pils
Anchor Steam
Shiner Bock
Peroni
Omission Lager (gf)

ALES

Hoegaarden
Deschutes Chainbreaker White IPA
Fat Tire

Four Peaks 8th Street Ale
Odell 90 Schilling
Dale's Pale Ale
Ballast Point Pale Ale
Four Peaks Hop Knot IPA
Sierra Nevada
Kilt Lifter
Guinness Stout cans
Chimay Grand Reserve (\$8)
La Fin Du Monde (\$7)
Deschutes Black Butte Porter

WINES BY THE GLASS

WHITES

Sterling Chardonnay | 7
Chateau St. Jean Chardonnay | 8
Luna Pinot Grigio | 10
Sterling Sauvignon Blanc | 7
Beringer White Zinfandel | 7
Jekel Riesling | 8

REDS

Duckhorn 'Decoy' Pinot Noir | 10
Edna Valley Pinot Noir | 12
Sterling Cabernet | 7
Slingshot Cabernet | 11
Sterling Merlot | 7
Chateau St. Jean Merlot | 10

HAND CRAFTED COCKTAILS

ALL HAND CRAFTED COCKTAILS | 8

THE PERFECT OLD FASHIONED

Woodford Reserve Whiskey, Knob Creek or
Bulleit Bourbon, aromatic bitters, brown sugar,
muddled orange, cherry

PACIFIC BREEZE

Pacifico beer, lime juice, agave nectar, salted rim

PRICKLY PEAR MARGARITA

Herradura Tequila, lime juice, triple sec,
prickly pear syrup, sweet & sour

SPICY MARGARITA

jalapeño infused tequila, lime juice, triple sec,
sweet & sour on a salted rim

RED'S GRAND SANGRIA

merlot or cabernet wine, Grand Marnier,
orange juice, pineapple juice

MOSCOW MULE

Absolut Vodka, ginger beer,
lime juice

IRISH MULE

Jameson, ginger beer, lime juice,
simple syrup

ARIZONA MULE

Thumb Butte Sage Gin,
ginger beer, fresh lime

HARD PEACH TEA

Ciroc Peach Vodka, unsweetened tea,
simple syrup, club soda

STRAWBERRY LEMONADE

Grey Goose Citron Vodka,
fresh strawberries, lemonade