



RED O APPETIZERS

*minimum of five (5)
orders per item*

*complimentary
chips & salsa*

APPETIZER SELECTIONS

priced three pieces per order

PORK BELLY SOPES

black beans, cotija, cilantro, salsa negra 15

MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula 12

SWEET PLANTAIN SOPES *v*

thick cream, fresh cheese
(vegan option available) 7

CORN & GOAT CHEESE TAMALES *v*

fresh corn masa, lara chanel goat cheese, tomatillo salsa 8

AHI TUNA TOSTADITAS

chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion 12

CHICKEN QUESADILLA **

blackened chicken, poblano chile, caramelized onion, house cheese blend, guacamole, pico de gallo 9

STEAK QUESADILLA **

steak, poblano chile, caramelized onion, house cheese blend, guacamole, pico de gallo 11

SEASONAL SOUP SHOOTERS 9

CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa 14

BEEF SHORT RIB SOPES 15

black beans, cotija, cilantro, salsa negra

LOBSTER & SHRIMP TOSTADITAS 12

chipotle aioli, celery hearts, micro cilantro

VEGAN STREET CORN TOSTADITAS 8

grilled corn, rajas, mojo, micro greens

V Items that are vegetarian

*** Items that contain gluten*

COLD BAR OFFERINGS

priced per person

SHRIMP CEVICHE

pico de gallo, cucumbers, avocado, serrano, lime juice, plantain chips 8

YELLOWTAIL AGUACHILE

hamachi yellowtail sashimi, spicy lime broth, avocado, knob onion, cucumber, orange 12

FRESH OYSTERS

oysters shucked to order with chili cocktail sauce, atomic horseradish 9

CLASSIC GUACAMOLE *v*

chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile 6



RED O

TACO BAR PACKAGE

*\$30 per person
package includes:
short rib, chicken,
and carnitas with
accompaniments.*

*+ add other
options for an
additional charge.*

TACO BAR FILLINGS

SHORT RIB

SHREDDED CHICKEN

CARNITAS

UPGRADE OPTIONS

substitute any filling for additional charge

SHRIMP 6 per person

SCOTTISH SALMON 6 per person

LOBSTER 12 per person

SKIRT STEAK 8 per person

VEGETARIAN STREET CORN **V** substitute for no additional charge

ACCOMPANIMENTS

SALSA FRESCA & GREEN TABLE SALSA **V**

COTIJA CHEESE **V**

ONION **V**

CILANTRO **V**

LIME WEDGES **V**

TORTILLA CHIPS **V**

CORN TORTILLAS **V**

FLOUR TORTILLAS ******

ADD - ONS

REFRIED BLACK BEANS (vegetarian upon request) 3 per person

MEXICAN RED RICE OR WHITE RICE **V** 3 per person

CLASSIC GUACAMOLE **V** 3 per person

***V** Items that are vegetarian*

******* Items that contain gluten*



RED O

BUFFET PACKAGE

Includes chips & salsa

*one salad
two entrées
two sides*

\$40 per person

*guacamole
two salads
three entrées
three sides*

\$60 per person.

SALADS

MIXED GREENS V

organic mixed greens, quinoa, cranberries, tomatoes, cucumbers, goat cheese, champagne vinaigrette

RED O CAESAR

organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

ORGANIC BEET & KALE V

organic kale, pickled beets, strawberries, candied walnuts, point Reyes blue cheese, guajillo berry vinaigrette

TACO SALAD V

organic greens, black beans, corn, red onion, avocado, tomatoes, jack cheese, creamy chipotle dressing, tortilla strips

ENTRÉES

ENCHILADAS SUIZAS V

vegetable or chicken with creamy tomatillo sauce, melted jack cheese

POLLO ASADO

roasted mary's organic chicken breast, mole poblano

SLOW BRAISED CARNITAS

black beans, escabeche, poblano, and tomatillo broth

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, melted jack cheese, frisee, mexican red rice, black beans

UPGRADE OPTIONS

substitute for an entree below for additional charge

BAJA SHRIMP SCAMPI ** add \$5

seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce

SCOTTISH SALMON add \$10

pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri

LOBSTER & SHRIMP ENCHILADAS add \$8

creamy tomatillo sauce, melted jack cheese, arugula

ACTION STATIONS

additional charge per person

TENDERLOIN add \$15

PRIME NY STRIP add \$12

PAELLA add \$10

LAMB BARBACOA add \$10

WHOLE FISH add \$8

CARNITAS add \$10

SIDES

MEXICAN STREET CORN V

poblano chile, cotija cheese, cilantro

FRIED SWEET PLANTAINS V

fried plantains, cream, queso fresco

COTIJA MASHED POTATOES V

yukon gold potatoes, cotija cheese, cream

ORGANIC BROCCOLINI V

mojo, queso fresco, shaved almonds

REFRIED BLACK BEANS

(vegetarian upon request) smashed black beans, onions, epazote

MEXICAN RED RICE or WHITE RICE V

ADD-ONS

PLEASE SEE DESSERT PAGE

V Items that are vegetarian

*** Items that contain gluten*



RED O

SEATED DINNER PACKAGES

All Include chips, salsa, & guacamole

BLANCO

*one appetizer
one salad
choice of three entrées
one dessert
\$60 per person*

REPOSADO

*two appetizers
choice of two salads
choice of three entrées
one side
choice of two desserts
\$70 per person*

*coffee & tea service
included with all
seated dinner packages*

FAMILY STYLE APPETIZERS

CORN & GOAT CHEESE TAMALES V
fresh corn masa, laura chene! goat cheese, tomatillo salsa

SWEET PLANTAIN SOPES V
thick cream, fresh cheese

PORK BELLY SOPES
black beans, cotija, cilantro, salsa negra

CARNITAS EMPANADAS
fresh corn masa, house cheese blend, avocado tomatillo salsa

SALADS

MIXED GREENS V
quinoa, cranberries, tomatoes, cucumbers, goat cheese, champagne vinaigrette

RED O CAESAR
organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

ORGANIC BEET & KALE V
pickled beets, strawberries, candied walnuts, point Reyes blue cheese, guajillo berry vinaigrette

ENTRÉES

ENCHILADAS SUIZAS V
chicken or vegetable with creamy tomatillo sauce, queso fresco

POLLO ASADO
roasted mary's organic chicken breast, mole poblano

SLOW BRAISED CARNITAS
black beans, escabeche, poblano, tomatillo broth

SCOTTISH SALMON
pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri

ENTRÉE UPGRADE OPTIONS

substitute for an entree below for additional charge

BAJA SHRIMP SCAMPI ** add \$5
seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce

LAMB IN MOLE NEGRO ** add \$10
braised cipollini onions, asparagus, english peas, lemon zest, mole negro

SKIRT STEAK add \$5
chipotle crema, cotija mashed potatoes

FAMILY STYLE SIDES

MEXICAN STREET CORN V
poblano chile, cotija cheese, cilantro

FRIED SWEET PLANTAINS V
fried plantains, cream, queso fresco

COTIJA MASHED POTATOES V
yukon gold potatoes, cotija cheese, cream

ORGANIC BROCCOLINI V
mojo, queso fresco, shaved almonds

REFRIED BLACK BEANS
(vegetarian upon request) smashed black beans, onions, epazote

MEXICAN RED RICE or WHITE RICE V

DESSERT

CHOCOLATE TART ** V

TRES LECHES CAKE ** V

FRESH BERRIES V

V Items that are vegetarian

*** Items that contain gluten*



RED O

ANEJO MENU

*Includes chips,
salsa, & guacamole*

\$85 per person

1ST COURSE - FAMILY STYLE APPETIZERS

CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa

CORN & GOAT CHEESE TAMALES **V**

fresh corn masa, lara chenal goat cheese, tomatillo salsa

2ND COURSE - CHOICE OF SALAD

MIXED GREENS **V**

organic greens, quinoa, cranberries, tomatoes, cucumbers,
goat cheese, champagne vinaigrette

RED O CAESAR SALAD

organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing,
grilled white tortilla crisp

3RD COURSE - CHOICE OF ENTRÉE

LAMB IN MOLE NEGRO **

braised cipollini onions, asparagus, english peas, lemon zest, mole negro

SCOTTISH SALMON

pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime,
guajillo chimichurri

FILET MIGNON

grilled filet, chipotle crema, cotija mashed yukon gold potatoes,
grilled mexican knob onions

+ Add half Maine Lobster Tail for an additional \$17 per person

ACCOMPANIMENTS

MEXICAN STREET CORN **V**

poblano chile, cotija cheese, cilantro

REFRIED BLACK BEANS

smashed black beans, onions, epazote

CHOICE OF DESSERT

CHOCOLATE TART **V**

fresh assorted berries, canella whipped cream, cajeta syrup

TRES LECHES CAKE **V**

traditional milk soaked cake, served with sweetened whipped cream and fresh berries

COFFEE SERVICE (caffeinated, decaffeinated, or hot tea)

V Items that are vegetarian

*** Items that contain gluten*



RED O

RESERVA MENU

*Includes chips,
salsa, & guacamole*

\$95 per person

1ST COURSE - FAMILY STYLE APPETIZERS

CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa

MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula

2ND COURSE - CHOICE OF SALAD OR SOUP

RED O CAESAR SALAD

organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

TORTILLA SOUP

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

3RD COURSE - CHOICE OF ENTRÉE

LAMB IN MOLE NEGRO **

braised cipollini onions, asparagus, english peas, lemon zest, mole negro

PRIME NEW YORK STRIP

roasted tomato salsa huevona, goat cheese tamales, grilled mexican knob onions

CHILEAN SEA BASS

white rice, charred lime, guajillo chimichurri

+ Add half Lobster Tail for an additional \$17 per person

ACCOMPANIMENTS

MEXICAN STREET CORN V

poblano chile, cotija cheese, cilantro

SWEET PLANTAINS V

fried plantains, cream, queso fresco

CHOICE OF DESSERT

CHOCOLATE TART ** V

fresh assorted berries, canella whipped cream, cajeta syrup

TRES LECHES CAKE ** V

traditional milk soaked cake, served with sweetened whipped cream and fresh berries

COFFEE SERVICE (caffeinated, decaffeinated, or hot tea)

V Items that are vegetarian

*** Items that contain gluten*



RED O SIGNATURE MENU

*Includes chips,
salsa, & guacamole*

\$120 per person

1ST COURSE - FAMILY STYLE APPETIZERS

CHILLED SEAFOOD TOWER

half dozen oysters & accompaniments, whole 1 1/2 lb maine lobster, ahi tuna tartare & shrimp ceviche

MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula

2ND COURSE - CHOICE OF SALAD OR SOUP

ORGANIC BEET & KALE SALAD V

pickled beets, strawberries, candied walnuts, point Reyes blue cheese, guajillo berry vinaigrette

MIXED GREENS SALAD V

quinoa, cranberries, cherry tomatoes, cucumbers, goat cheese, champagne vinaigrette

TORTILLA SOUP

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

3RD COURSE - CHOICE OF ENTRÉE

BAJA SHRIMP SCAMPI **

seared shrimp, stewed tomatoes, garlic, fideos noodles, white wine butter sauce

CHILEAN SEA BASS

white rice, charred lime, guajillo chimichurri

FILET MIGNON & LOBSTER TAIL

8oz grilled filet, chipotle crema, cotija mashed potatoes, grilled mexican knob onion & half lobster tail

WOOD GRILLED PRIME COWBOY RIBEYE & LOBSTER TAIL

18oz grilled prime bone-in ribeye, fried sweet plantains, crema, traditional black beans, mole negro & half lobster tail

ACCOMPANIMENTS

MEXICAN STREET CORN V

poblano chile, cotija cheese, cilantro

SWEET PLANTAINS V

fried plantains, cream, queso fresco

CHOICE OF DESSERT

CHOCOLATE TART **

fresh assorted berries, canella whipped cream, cajeta syrup

TRES LECHES CAKE **

traditional milk soaked cake, served with sweetened whipped cream and freshberries

COFFEE SERVICE (caffeinated, decaffeinated, or hot tea)



RED O

SEATED LUNCH PACKAGES

Includes chips, salsa, & guacamole

UNO

*one appetizer
choice of two entrées
one dessert
\$35 per person*

DOS

*one appetizer
one salad
choice of three entrées
one side
choice of two desserts
\$45 per person*

TRES

*two appetizers
choice of two salads
choice of three entrées
one side
choice of two desserts
\$55 per person*

*coffee & tea service
included with all seated
lunch packages*

FAMILY STYLE APPETIZERS

CORN & GOAT CHEESE TAMALES V
fresh corn masa, laura cheneel goat cheese, tomatillo salsa

SWEET PLANTAIN SOPES V
thick cream, fresh cheese

PORK BELLY SOPES
black beans, cotija, cilantro, salsa negra

CARNITAS EMPANADAS
fresh corn masa, house cheese blend, avocado tomatillo salsa

SALADS

MIXED GREENS V
quinoa, cranberries, tomatoes, cucumbers, goat cheese, champagne vinaigrette

RED O CAESAR
organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

ENTRÉES

ENCHILADAS SUIZAS V
chicken or vegetable with creamy tomatillo sauce, queso fresco

BRAISED SHORT RIB ENCHILADAS
red guajillo chile sauce, melted jack cheese, frisee, mexican red rice, black beans

CHIPOTLE CHICKEN WRAP **
napa cabbage, chipotle puree, avocado, red onion, queso fresco, mixed greens

SCOTTISH SALMON
pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri

UPGRADE OPTIONS

substitute for an entrée below for additional charge

LAMB IN MOLE NEGRO add \$10**
braised cipollini onions, asparagus, english peas, lemon zest, mole negro

CHILEAN SEA BASS add \$10
caramelized onions, peppers, charred lime, guajillo chimichurri

FILET MIGNON add \$15

HALF MAINE LOBSTER TAIL add \$17

FAMILY STYLE SIDES

MEXICAN STREET CORN V
poblano chile, cotija cheese, cilantro

FRIED SWEET PLANTAINS V
fried plantains, cream, queso fresco

COTIJA MASHED POTATOES V
yukon gold potatoes, cotija cheese, cream

GRILLED BROCCOLINI V
mojo, queso fresco, shaved almonds

REFRIED BLACK BEANS V
(vegetarian upon request) smashed black beans, onions, epazote

MEXICAN RED RICE or WHITE RICE V

DESSERT

CHOCOLATE TART ** V

TRES LECHES CAKE ** V

FRESH BERRIES V

V Items that are vegetarian

*** Items that contain gluten*



RED O

BRUNCH BUFFET PACKAGE

*Includes chips,
salsa, & guacamole*

*one salad
two entrées
two sides
coffee & tea service
\$35 per person*

SALADS

MIXED GREENS **v**

organic mixed greens, quinoa, cranberries, tomatoes, cucumbers, goat cheese, champagne vinaigrette

RED O CAESAR

organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

ORGANIC BEET & KALE **v**

organic kale, pickled beets, strawberries, candied walnuts, point Reyes blue cheese, guajillo berry vinaigrette

TACO SALAD **v**

organic greens, black beans, corn, red onion, avocado, tomatoes, jack cheese, creamy chipotle dressing, tortilla strips

ENTRÉES

CHILAQUILES **v**

tortilla casserole in colorado sauce with crema, onion, cotija cheese, cilantro & scrambled eggs, choice of chicken, chorizo or vegetables

BUTTERMILK PANCAKES** **v**

cajeta caramel sauce, whipped cream, fresh mixed berries, mint

BREAKFAST SCRAMBLE

vegetables or chorizo, house potatoes, black beans, crema, pico de gallo, avocado

ENCHILADAS SUIZAS **v**

chicken or vegetable with creamy tomatillo sauce, queso fresco

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, queso fresco

ADD ADDITIONAL ENTRÉE FOR \$10 per person

ADD-ONS

SMOKED SALMON add \$12
cream cheese, capers, bagels

OMELETTE STATION add \$25

TENDERLOIN add \$15

PRIME NY STRIP add \$15

PAELLA add \$10

SIDES

MEXICAN STREET CORN **v**

poblano chile, cotija cheese, cilantro

GRILLED BROCCOLINI **v**

mojo, queso fresco, shaved almonds

REFRIED BLACK BEANS **v**

(vegetarian upon request)
smashed black beans, onions, epazote

MEXICAN RED RICE or WHITE RICE **v**

BACON

pecan-wood smoked bacon

HOUSE POTATOES **v**

yukon gold potatoes, onions, peppers

BREAKFAST SAUSAGE

three pork breakfast-sausage links

BOTTOMLESS COCKTAILS

endless mimosas, bloody marys,
and house margaritas
\$25 per person

** Items that contain Gluten

v Items that are vegetarian



RED O

SEATED BRUNCH PACKAGE

*Includes chips,
salsa, & guacamole*

*choice of 2 salads
choice of 3 entrées*

*one dessert
coffee service*

\$38 per person

SALADS

MIXED GREENS **V**

organic mixed greens, quinoa, cranberries, tomatoes, cucumbers, goat cheese, champagne vinaigrette

RED O CAESAR

organic romaine lettuce, toasted pepitas, cotija cheese, caesar dressing, grilled white tortilla crisp

ORGANIC BEET & KALE **V**

organic kale, pickled beets, strawberries, candied walnuts, point Reyes blue cheese, guajillo berry vinaigrette

ENTRÉES

CHILAQUILES **V**

tortilla casserole in colorado sauce with crema, onion, cotija cheese, cilantro & scrambled eggs, choice of chicken, chorizo or vegetables

BUTTERMILK PANCAKES **** V**

cajeta caramel sauce, whipped cream, fresh mixed berries, mint

ENCHILADAS SUIZAS **V**

chicken or vegetable with creamy tomatillo sauce, queso fresco

BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, queso fresco

POWER BOWL

2 eggs any style, sautéed asparagus, mushrooms, house potatoes, black beans, crema, pico de gallo, avocado

CHORIZO BOWL

choice of chorizo or soy chorizo, 2 eggs any style, house potatoes, black beans, crema, pico de gallo, avocado

BREAKFAST BURRITO ******

scrambled eggs, bacon, potatoes, fresno chile, refried black beans, jack cheese, salsa morita

HUEVOS RANCHEROS ******

2 eggs any style, refried black beans, queso fresco, guacamole, crema, rancheros sauce

DESSERT

CHOCOLATE TART **** V**

TRES LECHES CAKE **** V**

FRESH BERRIES **V**

ADD-ONS

BACON add \$5
pecan-wood smoked bacon

HOUSE POTATOES add \$5
yukon gold potatoes, onions, peppers

BREAKFAST SAUSAGE add \$5
three pork breakfast-sausage links

BOTTOMLESS COCKTAILS

endless mimosas, bloody marys,
and house margaritas
\$25 per person

*** Items that contain Gluten*

V Items that are vegetarian



RED O

MINI DESSERTS

*choose three
\$12 per person*

MINI DESSERT OPTIONS

HORCHATA CREME BRULEE

creamy cinnamon custard, burnt sugar, and berries

MINI CHOCOLATE TARTS **

fresh berries, canella whipped cream, cajeta syrup

PASSION FRUIT BERRY CUSTARD

fresh berries, coconut

TRES LECHES **

traditional milk soaked cake, sweetened whipped cream,
fresh berries

SEASONAL FRESH FRUIT & BERRIES

*** Items that contain Gluten*



RED O BEVERAGES

priced per person

SOFT DRINKS

2 HOURS \$12 / 3 HOURS \$14 / 4 HOURS \$15 / 5 HOURS \$16

Still & Sparkling Water, Juice, Soda, Coffee & Tea

BEER & WINE

2 HOURS \$22 / 3 HOURS \$32 / 4 HOURS \$40

Beer, Sparkling Wine, 2 White Wines, & 2 Red Wines + Soft Drinks

SELECT BAR

2 HOURS \$28 / 3 HOURS \$42 / 4 HOURS \$54

Beer, Wine, House Margaritas, & Well Liquor + Soft Drinks

PREMIUM BAR

2 HOURS \$34 / 3 HOURS \$50 / 4 HOURS \$65

Beer, Wine, Three Premium Margaritas, and Premium Liquor + Soft Drinks

PLATINUM BAR

2 HOURS \$40 / 3 HOURS \$60 / 4 HOURS \$72

Beer, Wine, Premium Margaritas & Craft Cocktails, and Top Shelf Liquor + Soft Drinks