Santa Fe Red's
Botanas
(Appetizer)

**Chile con Queso**
Warm queso with spices, roasted poblanos, red bell peppers, and red onion. Served with chips. 7.95
+Chorizo (Sausage) or Portabella mushrooms .95

**Taquitos**
Beef or chicken taquitos fried to a golden brown laid atop lettuce. Served with cilantro lime slaw. 7.95
+Queso Salsa .95

**Guacamole**
Made fresh daily with avocados, pico de gallo, lime, and spices. Market Price

**Empanadas de Pollo**
House-made Mexican fried pastry stuffed with chicken, green chiles, and cheese blend. Served atop a bed of shredded lettuce with Spicy Ranch 10.95

**Nachos Grande**
Tortilla chips topped with cheese blend, queso sauce, pinto beans, black olives, pico de gallo, jalapeños, lettuce, guacamole, and sour cream. 11.95
+Chicken or beef 2.95

**Dos Papas (Potato Skins)**
Potato skins filled with jalapeno mashed potatoes, topped with cheese blend, jalapenos, and bacon. Served with spicy ranch. 14.95

**Quesadilla**
A grilled flour tortilla filled with melted cheese and pico de gallo. 9.95
+Shredded or ground beef 2.95
+Shredded Chicken 2.95
+Pork Verde 2.95
+Carne Asada 2.95

Red's Classics

All entrées are served with Mexican or cilantro lime rice, a choice of our house-made refried beans, black beans, or jalapeno mashed potatoes & a side of warm flour tortillas. (Unless otherwise specified)

**Chicken Jerusalem**
Breaded chicken breast topped with portabella mushrooms, artichoke hearts, and a garlic-parmesan cream sauce. 17.45

**Chile Relleno**
A poblano pepper stuffed with asadero cheese, folded in a masa egg batter, lightly fried, topped with cheese blend. With your choice of sauce. 14.95

**Taquito Platter**
Corn tortillas stuffed with shredded chicken or shredded beef lightly fried and topped with cheese blend. 11.45

**Sopapilla Tostada**
A savory dish containing two sopapillas topped with enchilada sauce, spicy ground beef, pinto beans, cheese blend, lettuce, and tomato. Served with sour cream. 13.95

**Fajitas**
Your choice of marinated chicken, beef, or shrimp grilled to perfection. Sautéed mixed bell peppers, onions, and garlic.
Chicken 17.45
Beef 18.45
Combination (chicken & beef) 19.95
Shrimp Fajita 19.45

**Beef Tamales**
Two beef tamales smothered in your choice of, SoCal Enchilada, Verde, or Molé sauce. Topped with cheese blend. 16.45

**Papi Chimi**
Shredded chicken, shredded beef, refried beans, Mexican rice, and jalapeno mashed potatoes all rolled up in a flour tortilla and fried to a golden brown. Finished with SoCal enchilada sauce, melted cheese blend, and a drizzle of spicy crema. Served with sour cream, shredded lettuce, and pico de gallo. 15.95

A 20% gratuity will be added to parties of 8 or more.
Pollo (Chicken)

All entrées are served with Mexican or cilantro lime rice, a choice of our house-made refried beans, black beans, or jalapeno mashed potatoes. Served with a side of warm flour tortillas. (Unless otherwise specified)

Chicken Jerusalem
Breaded chicken breast topped with portobella mushrooms, artichoke hearts, and a garlic-parmesan cream sauce. 17.45

Taquito Platter
Corn tortillas stuffed with shredded chicken or shredded beef lightly fried and topped with cheese blend. 11.45

Pechuga de Pollo
A NEW staff favorite. Breaded chicken breast placed over Mexican rice & black beans topped with Sonrojo sauce, cheese blend, & pico de gallo. 17.45

Carne Asada
A Mexican-style charbroiled hand-cut Montana steak marinated in a mouth-watering blend of spices. Topped with onion and jalapeño tumbleweeds. Served with a side of fried red potatoes and seasonal vegetables. 17.95

Beef Tamales
Two beef tamales with a hint of heat topped with your choice of SoCal Enchilada, Verde, or Molé sauce. Topped with cheese blend. 16.45

Steak Pamplona
A tender 6oz hand-cut Montana steak cooked to order served on a bed of red potatoes. Finished with Pamplona sauce. Served with a quesadilla and seasonal vegetables. 19.95

Beef Fajita
Seasoned and grilled hand-cut Montana steak atop a pile of sautéed mixed bell peppers, onions, and garlic. 18.45

Chile Verde
Diced pork, slow-cooked in our Chile Verde sauce made with poblano peppers, green chilies, and tomatillos. 15.45

Carne de vaca y Puerco (Beef and Pork)

All entrées are served with Mexican or cilantro lime rice, a choice of our house-made refried beans, black beans, or jalapeno mashed potatoes. Served with a side of warm flour tortillas. (Unless otherwise specified)

Chicken Fajita
Seasoned and grilled chicken breast atop a pile of sautéed mixed bell peppers, onions, and garlic. 17.45

Chicken Molé
Grilled chicken breast in Molé sauce-called the national dish of Mexico-in which the bitter-sweetness of the chocolate subtly counteracts the spiciness of the peppers. Finished with toasted sesame seeds. 14.95

Our Sauces

Authentic Enchilada - New Mexico red chiles, Ancho, pasilla chiles, and onion
Verde - Green chiles, onion, and tomatillos
Molé - Chocolate, ancho chiles, chipotle morita, chili powder, and nuts
Chile con Queso — Cheese sauce, roasted peppers, and sautéed onions. Topped with queso fresco and peppers fiesta.
Pamplona — Cream, fajita spice, asadero cheese, and Sriracha

Spicy Crema - A perfect blend of sweet and hot cream sauce.
Sonrojo - A perfect mixture of crema and enchilada sauce.
Salsa Calor - A vegetarian friendly tomato based sauce.
SoCal Enchilada — A blend of ancho & pasilla chiles with corn masa
Sundried Tomato Crema - Tomato pesto cream sauce.
Mariscos
(Seafood)

All entrées are served with your choice of Mexican or cilantro lime rice, a choice of our house-made refried beans, black beans, or jalapeno mashed potatoes. Served with a side of warm flour tortillas. (Unless otherwise specified)

Baja Tacos
Blackened fish topped with creamy cilantro lime slaw and spicy crema sauce. 15.45

Beer Battered Fish Tacos
Beer battered fish fried to a golden brown topped with creamy cilantro lime slaw and spicy crema. 12.45

Enchiladas de Camarónes
Two flour tortillas filled with sautéed seasoned shrimp, corn salsa, and garlic cream cheese. Topped with queso fresco & sonrojo sauce. 16.95

Tacos de Camarónes
Shrimp sautéed in butter, tequila, lime, & garlic topped with cilantro lime slaw, and queso fresco. 13.95

Camarón de Limón y Tequila
A pile of shrimp sautéed in butter, tequila, lime, and garlic. Placed atop cilantro lime rice finished with tortilla strips and tequila lime sauce. 15.95

Burrito de Camarones
A large flour tortilla with shrimp sautéed in butter, tequila, lime, & garlic, cilantro lime rice, and black beans. Finished with cheese blend. 16.95

Have it smothered .95

Shrimp Fajita
Sautéed shrimp atop of sautéed mixed bell peppers, onions, and garlic. 19.45

Vegetariano
(Vegetarian)

Served with a choice of cilantro lime rice, jalapeno mashed potatoes, pinto beans, with a side of warm flour tortillas. (Unless otherwise specified)

Vegetarian Fajita
Grilled portabella mushroom over sautéed mixed bell peppers, onions, and garlic. Served on a sizzling skillet. 15.95

Vegetarian Enchilada
Sautéed artichoke hearts, portabella mushrooms, onions, yellow squash, zucchini, and corn. Rolled in a corn tortilla topped with salsa calor. 12.45

Veggie Tacos
Sautéed artichoke hearts, portabella mushrooms, onions, yellow squash, zucchini, and corn. Topped with green onion, queso fresco, and corn salsa. 9.95

Veggie Burrito
Sautéed zucchini, squash, onions, corn, artichoke hearts, portabella mushrooms, cilantro lime rice, rolled in a flour tortilla. 11.45

Make it a Chimichanga for free
Have it smothered for .95

New Green Chiles and Cheese Tamales
Two tamales filled with cheese and green chiles. Recommended sauce is the Sonroja sauce. Topped with cheese blend. 16.45

Our vegetarian items are not considered vegan. We cook all items on the same surfaces and in the same oil as our meat products. The oil that we fry in is soybean. The oil we use to sauté in is canola.
Chicken Tortilla Soup
Seasoned shredded chicken in our slightly spicy broth, with onion, corn, garlic, yellow squash, & zucchini. Topped with tortilla strips, sliced avocado, and asadero cheese. Served with a side of onions, cilantro and a lime.
Cup 4.99  Bowl 7.95

Taco Salad
Shredded chicken, shredded beef, or ground beef served on top of a bed of fresh lettuce in a crisp tortilla shell, with pico de gallo, cheese blend, black olives, refried beans, and sour cream 11.95
Substitute grilled chicken 1.95
Substitute Carne Asada 2.95

Grilled Chicken Salad
Grilled chicken served on a bed of fresh lettuce, with avocado, tomatoes, and parmesan cheese served with Cilantro lime dressing. 12.95

Fajita Salad
Sautéed bell peppers, onions, avocado, and corn salsa. Topped with asadero cheese and jalapeno-onion tumbleweeds. Your choice of Grilled Chicken 12.95 or Carne Asada 14.95

Ensalada César
Chopped romaine tossed with Caesar dressing, parmesan cheese, and tortilla strips. 4.95
+ Chicken 1.95
+ Carne Asada or Shrimp 2.95

Dinner Salad
A mix of fresh romaine, green leaf, red cabbage and iceberg lettuce topped with a blend of asadero, cheddar and jack cheeses, tomatoes, and red onion. 4.95

Más tacos y enchiladas
All entrées are served with Mexican or Cilantro-Lime rice, and refried beans, black beans or jalapeno mashed potatoes. With a choice of flour or corn tortillas

Carne Asada Tacos
Marinated skirt steak on two corn tortillas with chopped fresh onions and cilantro. 12.95

Stuffed Poblano
A grilled poblano pepper stuffed with garlic cream cheese. Topped with cheese blend and black bean corn salsa. 12.95
+Carne Asada 3.95
+Grilled or shredded chicken 1.95
+Shredded Beef 2.95
+Seasonal Vegetables 1.95

Red’s Taco’s
Two tacos with your choice of grilled or shredded chicken, shredded beef, ground beef, or pork. Topped with lettuce and cheese blend. 10.95
+Carne Asada 2.95

Baja Tacos
Blackened Fish topped with creamy cilantro lime slaw and spicy crema. 15.45

Beef Battered Fish Tacos
Beer battered fish fried to a golden brown topped with creamy cilantro lime slaw and spicy crema. 12.45

Tacos de Camarón
Shrimp sautéed in butter, tequila, lime, & garlic topped with cilantro lime slaw, and queso fresco. 13.95

Red’s Enchiladas
Two corn tortillas filled with your choice of meat or cheese blend. Topped with sauce of choice and cheese blend. 8.95
+Shredded or ground beef 2.95
+Shredded Chicken 1.95
+Pork Verde 2.95
+Carne Asada 3.95

Enchiladas de Camarón
Two flour tortillas filled with shrimp, corn salsa, and garlic cream cheese. Topped with queso fresco & sonrojo sauce. 16.95

Vegetarian Enchilada
Sautéed artichoke hearts, portabella mushrooms, onions, yellow squash, zucchini, and corn. Rolled in a corn tortilla topped with salsa calor. 12.45
**Burritos y Chimichanga**

*All burritos and chimichangas are served with your choice of Mexican or cilantro lime rice, a choice of our house-made refried beans, black beans, or jalapeno mashed potatoes, shredded lettuce, and sour cream.*

**Red's Burrito**
A large flour tortilla, filled with Mexican rice, refried beans, and your choice of meat. Finished with a cheese blend.
14.95
*Have it smothered .95*

**Burrito de Camarones**
A large flour tortilla with shrimp sautéed in butter, tequila, lime, & garlic, cilantro lime rice, and black beans. Finished with a cheese blend.
16.95
*Have it smothered .95*

**Spring Chicken Chimichanga**
A large flour tortilla filled with chicken, bacon, asadero cheese, Mexican rice, black beans, and guacamole. Lightly fried and topped with sundried tomato cream sauce and pico de gallo.
15.45

**Papi Chimi**
Shredded chicken & beef, refried beans, Mexican rice, and jalapeno mashed potatoes all rolled up in a flour tortilla and deep fried. Finished with SoCal enchilada sauce, a cheese blend, and a drizzle of spicy crema. Served with pico de gallo.
15.95

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**Quesadillas**

*Served with shredded lettuce, pico de gallo, sour cream, and a choice of rice & beans.*

**Poblano Quesadilla**
Garlic cream cheese spread, carne asada, roasted poblano peppers, asadero cheese, and pico de gallo.
14.45

**Red's Quesadilla**
A tortilla filled with a cheese blend and pico de gallo.
10.95
*+Shredded or ground beef 2.95
+Shredded chicken 1.95
+Pork Verde 2.95
+Carne Asada 3.95*

**Combinacion**

*(Combination)*

*All combinations are served with your choice of Mexican or cilantro lime rice, refried beans, black beans, or jalapeno mashed potatoes.*

1
**Pork Verde with two enchiladas, beef or chicken 17.95**

2
**Red’s Chile Relleno with two tacos, beef or chicken 16.95**

3
**Beef tamale, one taco, & one enchilada with a choice of meat or cheese 16.95**

**Americanos**

*(American)*

*Sandwiches come with beer battered fries or side salad. Served with lettuce, tomato, onion, and pickles.*

*Add bacon 1.95 Add cheese: asadero, cheddar blend, American, or cotija cheese .95*

**Gringo Burger**
Hand pressed hamburger
10.45

**Jalapeno Burger**
Hand pressed hamburger seasoned with black pepper and stuffed with jalapenos. Finished with garlic cream cheese and jalapeno onion tumbleweeds.
11.95

**Santa Fe Chicken Sandwich**
Grilled chicken breast with asadero cheese, guacamole, and chipotle salsa.
11.95

**Azteca Chicken & Bacon Sandwich**
Grilled chicken breast with guacamole and bacon.
10.95

*“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”*