

# REDS'BISTRO

# **APPETIZER**

#### **DUCK LIVER MOUSSE | 14**

port soaked cherries, cornichon and grilled bread

#### BRUSCHETTA | 19

house sourdough, burratta, tomatoes, basil, balsamic vinaigrette

#### **BAKED JALEPENO BRIE | 16**

puff pastry, red pepper jelly, crostinis

### CHARCUTERIE & CHEESE BOARD\* | 33

cured meats, cheese & accouterments

### TUNA TARTARE OVER CUCUMBER\* | 17

tuna, avocado, Englisch cucmber, cilantro, orange ponzu sauce, Fresno chili

#### STEAMED MUSSELS | 22

white wine, saffron, garlic, shallots, dijon

OYSTERS ON THE HALF SHELL\*
Half Dozen 23 | Full Dozen 44 horseradish, mignonette, hot sauce

# SALAD

#### HOUSE SALAD | 14

mixed greens, carrot ribbons, toasted almonds, dried cranberries, champagne vinaigrette

Add Organic Chicken Breast 11

#### GRILLED CHICKEN CAESAR SALAD\* | 25

chopped romaine, shaved parmesan, sourdough croutons, fried capers, boqueron

# SANDWICHES

#### **GRILLED CHICKEN PESTO SANDWICH | 23**

organic chicken breast, pesto, Swiss cheese, bacon, garlic aioli, tomato, greens, house chips

#### REDS' BURGER | 20

6oz Painted Hills Farms Beef, secret sauce, shredded romain e, heirloom tomato, pickled red onion, brioche, house fries

cheddar 2 avocado 2.5 bacon 3

# ENTREES

#### STEAK FRITES | 41

12 oz rib eye, marrow butter, house fries, Sac Sprouts micro greens

#### RICOTTA CAVATELLI | 23

wild mushrooms, cherry tomato, parmesan, red chili flake, lemon ricotta

#### RIGATONI BOLOGNESE | 25

celery, carrots, ground heritage pork, Painted Hills beef, rich tomato sauce, grilled bread, parmesan and basil

#### PAN SEARED SCALLOPS | 38

saffron risotto

MARKET FISH | MP

# SIDES

## **HOUSE SOURDOUGH | 9**

whipped butter, sea salt

#### **SUMMER SQUASH | 9**

#### SHELLS & CHEESE | 15

bechamel of gruyere, farmhouse cheddar, fontina, herbed bread crumb add pancetta \$4

## **HOUSE FRENCH FRIES** | 9 **HONEY GLAZED CARROTS | 9**

**CRISPY SMASHED POTATOES | 9** 

with chili aioli

#### WARMED MARINATED OLIVES | 7

marinated in olive oil with orange and rosemary



Instagram: @redsbistro\_loomis

\*Consuming raw or undercooked meats, poultry, seafood, shell food or eggs may increase your risk of food borne illness.

Kitchen contains nuts, dairy and gluten. If there are any food allergy concerns, please let us know.

No split checks on parties of 6 plus. A 20% gratuity will be added to parties of 6 or more.