



REDS° BISTRO

CHEF MIKE JOHN

CHEFS DE PARTIE
ANTHONY CERVANTES
GRANT OLIVER

APPETIZERS

HOUSE SALAD | 13

mixed greens, citrus balsamic vinaigrette,
carrot, almond, crouton

ARUGULA SALAD | 15

fennel, dried fruit, apple cider vinaigrette,
goat cheese crumble

THE GEM | 16

little gem butter lettuce, bacon, shallot,
blue cheese, granny smith apples,
sherry vinaigrette

CAESAR SALAD* | 15

chopped romaine, shaved parmesan,
croutons, fried capers

SOUP DU JOUR | 8 cup

OYSTERS ON THE HALF SHELL*

Half Dozen 23 | Full Dozen 39

horse radish, mignonette, 3rd Base Sauce®

CHARCUTERIE & CHEESE BOARD* | 33

three meats, three cheeses & accoutrements

TRUFFLE CROSTINI | 13

oyster & cremini mushrooms, cream cheese,
local goat cheese, arugula and saba

BAKED SIERRA NEVADA GOAT CHEESE | 15

olive tapenade, roasted garlic, toasted bread

Add Prawns 11 or Chicken
Breast 7



ENTREES

GRILLED NEW YORK STEAK | 48

Niman Ranch NY steak, with onion marmalade, mashed potato,
market vegetable, red wine demi glace

SEAFOOD STEW | 39

mussels, clams, prawn, market fish, chorizo, tomato, potato, shallot, garlic, herbs, madeira

FETTUCINI | 35

house made fettucini, coconut bell pepper cream, squash,
fennel, tomato, shallot, garlic, pine nuts
add Chicken 7 or Prawns 11

MARY'S CHICKEN BREAST | 37

mashed potato, green bean, roast carrot, au jus

GRILLED NIMAN RANCH BONE IN PORK CHOP | 48

yams, grilled green beans, demi glace, apple slaw

MARKET FISH | MP

SIDES

WARMED MARINATED OLIVES | 5

HOUSE SOURDOUGH | 8

whipped butter, sea salt

POMME FRITES | 8

with house ketchup. add truffle oil 2



Instagram: @redsbistro_loomis

all pricing on menu is cash price. credit card pricing is an additional 3%

*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.