

REDS° BISTRO

SMALL BITES	West Coast Oyster , apple yuzu granita, jalapeño	4
	Warmed Marinated Mixed Olives , olive oil, orange and rosemary	8
	House Sourdough , whipped butter, sea salt	9
	House-Cut French Fries , organic chipperbec potatoes, fried in beef tallow	11
	French Onion Soup , toasted sourdough, gruyere, white cheddar, parmesan	12
	Grilled Asparagus , baked prosciutto, cured egg yolk, blackberry balsamic glaze	13
	Local Greens Spring Salad , carrot ribbons, strawberries, candied pecans, goat cheese, avocado, strawberry emulsion	15
	Beets , midnight moon goat cheese, apples, tahini, hazelnuts, maple sherry vinaigrette	15
	Steamed Mussels , green curry, Thai basil	23
	Cheese Board , artisanal cheese (3), raw honeycomb, organic apple, water crackers	26
	Foie Gras Butter Crostini , duck prosciutto, arugula, balsamic reduction, fried capers	37
	Caviar , cucumber, meyer lemon creme fraiche, gribenes. choice of osetra, or gold osetra	92/130
LARGE PLATES	Smash Burger , two organic grass fed beef patties, house sauce, new school American, crispy onions, brioche, fries	23
	Papardelle Bolognese , ground heritage pork, grass fed beef, rich tomato sauce, grilled bread	25
	Spring Garden Pasta , English peas, asparagus, roasted cauliflower, parmesan, puree de pois	27
	Duck Leg Confit , braised cabbage, fried kale, bacon fat + honey, apple, mango raspberry gastrique	31
	Honey Glazed Blackened Chicken , bone marrow collard greens, roasted cauliflower, pickled carrots	39
	Pan Seared Scallops , fresh truffle risotto, mushrooms, asparagus, micro herbs	43
	Steak Frites , bone marrow butter, demi glacé, fries	49
	12 oz organic grass fed + finished prime NY strip	79
	16 oz organic grass fed prime rib eye	
	Market Fish , local organic produce, seasonal preparation	MP
SWEETS	Reds' Cookies , pretzels, potato chips, chocolate ganache, sea salt	10
	Vanilla Crèmeux , caramelized apples, brown butter crumble, meringue	11
	Chocolate Lava Cake , raspberry sauce, vanilla gelato	14



@REDSBISTRO_LOOMIS

no seed oils - local - organic - sustainable

*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.

WHITE, ROSE & BUBBLES

Sauvignon Blanc, Markham Vyrds. 2002. Napa, CA	14gl 48	Verdejo, Shaya 2021. Rueda ES	42
Semillon, Torbrecca 2022. Barossa V., AST	15gl 53	Greco di Tufo DOCG, Terredora di Paola 2021. Campania ITL	51
Pinot Grigio, Elena Watch 2023. Alto Adige, IT	16gl 61	Etna Bianco Alta Mora 2019. Etna Sicily	69
Chardonnay, Frank Family Vineyards 2022. Carneros, Napa, CA	19gl 77	Sancerre, Hubert Brochard 2023. Loire, FR	69
Grenache 60% Syrah 35% Rose, Famille de Lorgeril 2024. Languedoc, FR	11gl 42	Chablis, Dmn. Laroche 2022	75
		Riesling Roche Roulee, Dmn. Zind-Humbrecht 2021. Alsace FR	98
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Cremant de Loire Sparkling Paul Buisse NV. Loire, FR	11gl 40	Vintage Brut Sparkling, Argyle 2018. Willamette, OR	56
Prosecco Brut DOC Jeio NV. Veneto IT	10gl 38	Champagne Brut, Collet NV. Champagne FR	79

RED WINE

Malbec, La Posta 2022. Mendoza, ARG	12gl 43	Merlot, Markham 2021. North Coast, CA	46
Cotes du Rhone, Beaurenard 2022. Rhone, FR	14gl 51	Montefalco Rosso, Arnaldo Caprai 2021. Montefalco, IT	47
Cabernet & Merlot, Small Ass Vyrd. 2019. Loomis, CA	15gl 55	Cabernet Sauvignon, M. 2019. Paso Robles, CA	51
Barbera d'Alba, Pio Cesare 2021. Piemonte, IT	16gl 59	Priorat, Perinet 2016. Catalonia ES	61
Pinot Noir, Route Stock 2022. Sonoma, CA	16gl 61	Cabernet Sauvignon, BACA 2023. Napa, CA	63
Cabernet Sauvignon, Frank Family 2021. Napa, CA	25gl 89	Merlot, Stags' Leap 2022. Napa, CA	70
		Medoc Bordeaux, Loudenne 2018. Bordeaux, FR	77
		Beaune Premiere Cru, Luis Jadot 2020. Beaune, Burgundy, FR	133

DRAFT

Maui Waii American IPA, Altamont. 6.5% Livermore	8
Gummy Worms, New Glory 5.8% Sacramento	8
Get Crooked Seltzer PRO, Crooked Lane. 6% Auburn	8
Dzungle Pilsner, King Cong. 4.4% Sacramento	8
Stout, Guinness 4.2% Ireland	9

BOTTLES & CANS

1-2 Punch Peach+Mango Hazy IPA	8
Breaking Bud IPA,	8
Coor's Light,	5
Modelo Especial,	5
Run Wild IPA nonalcoholic,	6
Gold Vibe Hard Kombucha,	7
Southern Aspect Cider,	8

SOFT

Iced Tea	3.5
Apple Juice	4
Fountain Soda	3.5
Sparkling House Lemonade	5
Bottled Sparkling	6
Coffee	4
Tea	4

DESSERT WINE

Moscato d'Asti DOCG 375ml Michelle Chiarlo. Piedmont, IT	29
Late Harvest Tokaji Royal Tokaji 2018. Hungary	8
Passito di Pantellaria Ben Rye 2019. Sicily	15
Ruby Port Noval. Portugal	10
10yr. Tawny Port Taylor Fladgate. Portugal	12