Happy Hour

EVERY MONDAY - FRIDAY FROM 3-6 PM

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce **6**

PRETZEL BITES Smoked green chile queso **8**

FAMOUS FRIED PICKLES Dill pickles, hand-breaded, aged parmesan cheese, herb ranch **8**

SHEETPAN NACHOS Smoked green chile queso, pepper jack cheese, black beans, jalapeño, pico, cotija cheese, guacamole, mexican crema **10**
Add woodfired grilled chicken or carne asada **4**

KILLER CALAMARI Calamari strips dusted in our special house recipe, grilled lemon, horseradish cocktail and korean dipping sauce **12**

$5 TITO'S ON TAP Original Mule ("The OG") & Seasonal Flavors
$4 HOUSE WINES | $3 WELL COCKTAILS
$2 OFF ALL SPIRITS | $1 OFF DRAFT BEER & DOMESTIC BOTTLES
ALL DRINKS HALF PRICE EVERY TUESDAY DURING HAPPY HOUR

Brunch

WEEKENDS 10 AM - 2 PM

WARM BEIGNETS (BEN-YAYS) "French" doughnuts, powdered sugar, strawberry-vanilla custard and chocolate fudge sauces **6**

KISS MY BISCUITS & GRAVY Two biscuits, sawmill sausage gravy, scrambled eggs, bacon **12**

KC'S BEST PANCAKES Three house-made griddle pancakes **11**
Add fresh strawberries, blueberries, bananas, chocolate chips or the trifecta (one of each flavor with chocolate chips combined with banana) **2**

CHICKEN & WAFFLES Buttermilk chicken tenders, belgian waffles, sawmill sausage gravy, green onion, whipped butter, pure maple syrup **14**

TRUCKERS' BREAKFAST Two eggs, smoked bacon, sausage links, seasoned breakfast potatoes, toast **12**

VEGETABLE FRITTATA Roasted seasonal vegetables, basil pesto, pepper jack cheese, seasoned breakfast potatoes, grilled garlic bread **12**
Add sausage links, bacon or chorizo **2**

THE CURE BURRITO Chorizo, scrambled eggs, avocado, poblano peppers, pepper jack cheese, green onion, pico, creamy salsa verde, cotija cheese, sour cream, seasoned breakfast potatoes **13**

PRIME RIB HASH Diced prime rib, eggs, seasoned breakfast potatoes, caramelized onion, red peppers, jalapeño dip, fried spinach, toast **16**

BRUNCH COCKTAILS

MIMOSAS **Classic** or **Mimosa of the Day** **5**
Ask your server about today's flavor!

KC BLOODY MARY House recipe bloody mary mix, J. Rieger & Co Premium Wheat Vodka, bacon salt rim **9**

PINEAPPLE UPSIDE Pinnacle Whipped Vodka, peach schnapps, pineapple juice, lemon-lime soda, grenadine **8**

ICED IRISH COFFEE Kahlua, Jameson Whiskey, heavy cream **8**

RDG MICHELADA House recipe bloody mary mix, Modelo Especial, lime juice **8**

Weekly Specials

$5 BURGER MONDAY

Get the best burger around, The Classic, for only five dollars ***all day*** Monday. Add fries for an extra two bucks. Or choose the Spicy Blue or Sweet Cheeses burger with fries for only 4 more.

1/2 OFF HAPPY HOUR TUESDAY

All drinks are half off during happy hour from 3-6 PM every Tuesday.

FRIED CHICKEN THURSDAY

Marinated for four days, our hand-breaded chicken is dipped in jalapeño buttermilk and pressure fried to perfection. *Served with jalapeño dipping sauce, homemade corn muffins and one additional side.*

Small White breast & wing **13**
Small Dark leg & thigh **11**
Large White two breasts & two wings **18**
Large Dark two legs & two thighs **14**
Best Deal **1/2 Bird** breast, thigh, leg & wing **16**

PICK A SIDE: French fries, green beans, rustic slaw, or roasted garlic mashed potatoes & mushroom gravy.
Add additional side **2** *Substitute brussels sprouts* **2** *or add* **3**

WHISKEY-SOAKED PRIME RIB WEEKEND
(FRIDAY, SATURDAY AND SUNDAY DINNER)

Our prime rib is slow roasted, hand carved to order, then soaked in our whiskey marinade before hitting the woodfired grill **30**
Served with roasted garlic mashed potatoes & mushroom gravy, au jus, and creamy horseradish.
*Plus your choice of house, caesar or wedge salad**

1/2 PRICE WINE SUNDAY

Wind down the weekend and prepare for a new week with your favorite bottle of wine, half off all day long, every Sunday!
No bottle excluded!

PROUDLY SERVING LOCALLY SOURCED PREMIUM BLACK ANGUS BEEF FROM CREEKSTONE FARMS

*Denotes items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns.
© 2021 RED DOOR WOODFIRED GRILL 10/04/2021 KS

GLUTEN FREE MENU AVAILABLE UPON REQUEST

RED DOOR®
WOODFIRED GRILL

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Let's Get Started

PRETZEL BITES Smoked green chile queso **10**

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce **8**

SHEETPAN NACHOS Smoked green chile queso, pepper jack cheese, black beans, jalapeño, pico, cotija cheese, guacamole, mexican crema **12**
Add woodfired grilled chicken or carne asada **4**

QUESO CON CHORIZO Smoked green chile queso, chorizo, jalapeño, pico, scallions, cotija cheese, white corn tortilla chips **10**

PRIME RIB EGGROLLS Shaved prime rib, swiss cheese, peppers, onions, comeback sauce* **16**

CHARRED WOODFIRED WINGS Full pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce **16**

KILLER CALAMARI Calamari strips dusted in our special house recipe, grilled lemon, horseradish cocktail and korean dipping sauce **14**

FAMOUS FRIED PICKLES Dill pickles, hand-breaded, topped with aged parmesan cheese, herb ranch **10**

Handcrafted Salads & Soup

Add grilled or fried chicken **4** | *Add grilled shrimp* **6** | *Add grilled salmon* **7**

HOUSE SALAD Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan cheese, herbed croutons, choice of dressing **7** | **11**
Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing

HAIL CAESAR Hearts of Romaine, kale, avocado, crispy capers, parmesan cheese, herbed croutons, creamy anchovy dressing **7** | **11**

THE WEDGE Iceberg lettuce, aged blue cheese, frizzled onion, smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze **9**

SONORA HOUSE Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack cheese, cotija cheese, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado-jalapeño aioli **15**

RASPBERRY COCONUT CHICKEN Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss cheese, toasted almonds, ranch dressing, raspberry coulis **16**

CHIMICHURRI SALMON Woodfired grilled salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri* **18**

CLASSIC TOMATO SOUP & CHEESE FRITTER 4 | 6

Eat Your Tacos

Served in warm flour tortillas with poblano rice and black beans

CHIPOTLE CHICKEN Woodfired chipotle chicken, baja slaw, pepper jack cheese, avocado-jalapeño aioli, cotija cheese **15**

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack cheese, pineapple salsa, pico, adobo crema, cotija cheese, pepitas* **17**

CARNE ASADA Marinated woodfired striploin, baja slaw, pepper jack cheese, guacamole, cotija cheese, cilantro* **16**

Handhelds

Served with french fries or rustic slaw. Substitute sweet potato waffle fries **2**

THE CLASSIC Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo* **12** *Add aged cheddar, swiss, blue cheese, or white cheddar* **1** *smoked bacon* **2**

SPICY BLUE Black angus beef patty, blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli* **14**

SWEET CHEESES Black angus beef patty, swiss cheese, aged cheddar, cheese fritter, smoked bacon, spicy sriracha aioli* **14**

IMPOSSIBLE BURGER All-natural plant-based burger, white cheddar cheese, shaved lettuce, wild mushroom, pickle, spicy sriracha aioli **15**

PRIME RIB FRENCH DIP Hand-shaved prime rib, whiskey marinade, double swiss cheese, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie* **18**

HONEY CHICKEN Woodfired grilled chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze **14**

FRIED JALAPEÑO CHICKEN Jalapeño buttermilk soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli **15**

House Specialties

CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack cheese, creamy salsa verde, mexican crema, pico, red chile poblano rice, mashed black beans **16** *Add fresh guacamole or green chile queso* **2**

BIG GARY'S MEATLOAF Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies **17**

JULIE'S LIGHT & FIT Woodfired grilled chicken breast, mushrooms, seasonal veggies, artichoke hearts, kalamata olives, green beans, goat cheese tomato salad **17**

CAJUN PASTA Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onions, spinach, fried capers **18**

CHORIZO MAC N' CHEESE & TENDERS Cellentani pasta, green chile cheese sauce, pepper jack cheese, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders **16**

CHICKEN TENDERS Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce **16**

Off the Grill

PIKES SALMON Pikes-rubbed woodfired grilled salmon, farro and vegetable sauté, almond, cali herb puree, feta cheese* **20**

KC STRIP 'N' FRIES 12oz black angus woodfired grilled KC strip, herb garlic butter, french fries, herbed pesto baguette* **20** *Add grilled shrimp* **6**

RED EYE RIBEYE Coffee-rubbed black angus ribeye, fingerling vegetable hash, blue cheese thyme butter, house steak sauce* **30**

Drinks

HOUSE COCKTAILS 8

GLAZED PEAR Absolut Pear Vodka, 360 Madagascar Vanilla Vodka, house sour mix, honey simple syrup

HARVEST PUNCH Sammy's Beach Bar Kola Spiced Rum, Crown Royal Regal Apple Whiskey, orange, cranberry & lime juices

GRAPEFRUIT GIN FIZZ Tom's Town Botanical Gin, triple sec, grapefruit juice, orange bitters, fresh basil, topped with sparkling wine

KOCO-MO Malibu Coconut Rum, 360 Raspberry Vodka, cranberry & lime juices

MULE COCKTAILS 9

THE OG Tito's Vodka, premium ginger beer, lime juice

SEASONAL FLAVORS Tito's Vodka, with a seasonal spin. Ask your server for details.

SPECIALTY 10

FLYING CYCLIST Hendrick's Gin, St. Germain Elderflower Liqueur, house sour mix, topped with Pinot Evil Pinot Noir

NEW YORKER Union Horse Reunion Rye Whiskey, sweet & dry vermouth, Angostura Bitters

MILLI MARG 1800 Coconut Tequila, simple syrup, pineapple & lime juices, shaken with jalapeños

BEER

BOTTLES & CANS

Budweiser **4**
Bud Light **4**
Truly Hard Seltzer **6**
Ciderboys Hard Cider **6**
Coors Light **4**
Corona Light **5**
Corona Extra **5**
Michelob Ultra **4.5**
Blue Moon **5.5**
Boulevard Pale Ale **5.5**
KC Bier Co Hefeweizen **5**
Cigar City Jai Alai IPA **5.5**
Guinness **7**
Martin City Brewing Hard Way IPA **5**
St. Pauli Girl **6** *(Non-Alcoholic)*

DRAFTS

Red Door Ale **4**
Bud Light **4.5**
Michelob Ultra **5**
Stella Artois **6**
Modelo Especial **5**
KC Bier Dunkel **5**
Boulevard Tank 7 **7**
Boulevard Wheat **5**

FROM THE CELLAR

RED

	7oz.	10 oz.	Bottle
Cabernet			
Red Door House	6	8	
1895 Bodega Norton, Argentina	10	13	32
Josh Cellars, California	13	17	40
Juggernaut Hillside, California			50
Merlot			
Hayes Ranch, California	8	11	26
Milbrandt, Washington	10	14	32
Pinot Noir			
Pinot Evil, Chile	8	10	24
Matua, New Zealand	10	13	32
Big Fire, Oregon	14	18	45
Radical Reds			
Padrillos Malbec, Argentina	9	12	30
Gen5 Old Vine Zinfandel, California	8	10	24
The Stump Jump Red Blend, California	10	14	32
Prayers of Sinners Red Blend, Washington	11	15	35
Sixth Sense Syrah, California	12	16	38

WHITES

	7oz.	10 oz.	Bottle
Chardonnay			
Red Door House	6	8	
Matchbook, California	9	12	32
Hess Select, California	12	16	39
Talbot Kali Hart, California			48
Sauvignon Blanc			
Santa Rita 120, Chile	8	11	27
Haymaker, New Zealand	10	14	33
Kim Crawford, New Zealand	13	18	43
Pinot Grigio			
Cavaliere d'Oro, Italy	9	12	28
Scarpetta, Italy	12	16	37
Interesting Whites			
Chapoutier Belleruche Rosé, France	10	14	33
Hogue Riesling, Washington	8	11	27
Nine Vines Moscato, Australia	9	13	30
Sparkling			
La Marca, Prosecco, Italy			10

Sides

FRENCH FRIES 3 | SWEET POTATO WAFFLE FRIES 4.5
RUSTIC SLAW 3 | GREEN BEANS 4 | SAUTÉED VEGGIES 5
BRUSSELS SPROUTS W/BACON JAM 5
ROASTED GARLIC MASHED POTATOES & MUSHROOM GRAVY 4