



## 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, black beans, jalapeño, pico, cotija, guacamole, mexican crema **12**  
*Add woodfired chicken or carne asada **4***
- WHITE CHEDDAR SPINACH & ARTICHOKE DIP**  
White corn tortilla chips **10**
- PRIME RIB EGGROLLS** Shaved prime rib, swiss, 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, horseradish cocktail and korean dipping sauce **14**
- FAMOUS FRIED PICKLES** Hand-breaded dill pickles, aged parmesan, ranch dressing **10**
- LOADED HUMMUS** Roasted garlic, feta, basil oil, veggies, grilled pita **12**

## 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, herbed croutons **7** | **11**  
*Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing*
- HAIL CAESAR** Hearts of romaine, kale, avocado, crispy capers, parmesan, 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, cotija, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado-jalapeño aioli **15**
- THAI CHICKEN** Chopped grilled chicken breast, crisp veggies, soba noodles, crushed peanuts, sesame seed, rice vinegar-peanut dressing **15**
- CHIMICHURRI SALMON** Woodfired 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 cilantro-lime rice and black beans*

- CHIPOTLE CHICKEN** Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija **15**
- ADOBO SHRIMP** Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas\* **17**
- CARNE ASADA** Marinated woodfired striploin, baja slaw, pepper jack, guacamole, cotija, 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\* **13** *Add cheddar, swiss, aged blue cheese, or white cheddar **1** Add smoked bacon **2***
- SPICY BLUE** Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli\* **14**
- SWEET CHEESES** Black angus beef patty, swiss, cheddar, cheese fritter, smoked bacon, spicy sriracha aioli\* **14**
- IMPOSSIBLE BURGER** All-natural plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, spicy sriracha aioli **15**
- PRIME RIB FRENCH DIP** Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie\* **18**
- HONEY CHICKEN** Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey **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, creamy salsa verde, mexican crema, pico, cilantro-lime 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**
- CHICKEN TENDERS** Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce **16**
- CAJUN PASTA** Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers **18**
- CHORIZO MAC & TENDERS** Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders **16**
- JULIE'S WOODFIRED CHICKEN** Marinated grilled chicken breast, market vegetables, arugula, goat cheese, basil oil **17**

## OFF THE GRILL

- MISO SALMON** Glazed woodfired salmon, forbidden black rice, vegetable sauté, korean hot sauce\* **20**
- KC STRIP 'N' FRIES** 12oz black angus woodfired KC strip, garlic butter, french fries, herbed pesto baguette\* **25**  
*Add grilled shrimp **6***
- ANCHO GLAZED HALF CHICKEN** Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija **20**

## JALAPEÑO FRIED CHICKEN

### THURSDAY SPECIAL

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

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

\*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.

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# RED DOOR WOODFIRED GRILL

## HOUSE COCKTAILS 8

**LAVENDER LEMONADE** Tito's Vodka, lemonade, lavender blueberry simple syrup

**CRACKED CUCUMBER** Tom's Town Gin, fresh cucumber, soda, cracked salt & pepper

**MAI NUTTY NEIGHBOR** Bacardi Superior & Spiced Rum, almond syrup, orange & pineapple juice

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

## SMALL BATCH MULES 10

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

**PINEAPPLE & MINT** Tito's Vodka, smoked pineapple, fresh mint, premium ginger beer

## 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 juice, 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 5

Blue Moon 5.5

Boulevard Pale Ale 5.5

KC Bier Co Hefeweizen 5.5

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

#### Cabernet

Red Door House

1895 Bodega Norton, Argentina

Josh Cellars, California

Juggernaut Hillside, California

#### Merlot

Hayes Ranch, California

Milbrandt, Washington

#### Pinot Noir

Pinot Evil, Chile

Matua, New Zealand

Big Fire, Oregon

#### Radical Reds

Padrillos Malbec, Argentina

Gen5 Old Vine Zinfandel, California

The Stump Jump

Red Blend, Australia

Prayers of Sinners

Red Blend, Washington

Sixth Sense Syrah, California

7oz. 10 oz. Bottle

6 8

10 13 32

13 17 42

50

8 11 28

10 14 34

8 11 28

10 13 32

50

9 12 30

9 12 30

11 14 36

11 15 36

11 15 36

13 17 42

### WHITES

#### Chardonnay

Red Door House

Matchbook, California

Hess Select, California

Talbot Kali Hart, California

#### Sauvignon Blanc

Santa Rita 120, Chile

Haymaker, New Zealand

Kim Crawford, New Zealand

#### Pinot Grigio

Cavaliere d'Oro, Italy

Scarpetta, Italy

#### Interesting Whites

Scaia Rosé, Italy

Hogue Riesling, Washington

Nine Vines Moscato, Australia

#### Sparkling

La Marca, Prosecco, Italy

7oz. 10 oz. Bottle

6 8

10 13 33

12 16 40

50

8 11 28

11 15 36

13 18 44

9 13 30

12 16 40

10 14 36

8 11 28

8 11 28

12

## HAPPY HOUR MONDAY-FRIDAY 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** Hand-breaded dill pickles, aged parmesan, ranch dressing 8

**WHITE CHEDDAR SPINACH & ARTICHOKE DIP** 8

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

### SMALL BATCH MULES 5

Original Mule ("The OG") and Pineapple & Mint Mule

### HOUSE WINES 4

### WELL COCKTAILS 3

### \$2 OFF ALL SPIRITS

### \$1 OFF DRAFT BEER & DOMESTIC BOTTLES

### HALF OFF THE BAR DRINKS ON TUESDAY DURING HAPPY HOUR



## WEEKLY SPECIALS

**MONDAY** \$5 Burger

**TUESDAY** Half Off the Bar (HH)

**THURSDAY** Fried Chicken

**FRI, SAT, SUN** Prime Rib (3 PM)

**SAT, SUN** Brunch (10-2)

**SUNDAY** Half Price Wine