



RED DOOR WOODFIRED GRILL

GLUTEN CONSCIOUS MENU AVAILABLE UPON REQUEST

LET'S GET STARTED

PRETZEL BITES Smoked green chile queso 10⁵⁰

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 8⁵⁰

SHEETPAN NACHOS* Smoked green chile queso, pepper jack, black beans, jalapeño, pico, cotija, guacamole, mexican crema 12⁹⁵
Add woodfired chicken or carne asada +5

WHITE CHEDDAR SPINACH & ARTICHOKE DIP
White corn tortilla chips 12⁹⁵

PRIME RIB EGGROLLS* Shaved prime rib, swiss, peppers, onions, comeback sauce 16⁹⁵

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 14⁵⁰

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 10⁵⁰

LOADED HUMMUS Roasted garlic, feta, basil oil, veggies, grilled pita 12⁵⁰

CHARRED WOODFIRED WINGS Half-pound or pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce 8⁹⁵ | 16²⁵

DELTA SHRIMP & GRITS Sautéed shrimp, andouille sausage, poblano peppers, stone ground white grits, smoked tomato gravy 14²⁵ | 18²⁵

HANDCRAFTED SALADS & SOUP

Add 3 grilled shrimp 5 | Add grilled or fried chicken 7⁵⁰ | Add grilled salmon* 10

HOUSE SALAD Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan, herbed croutons 6⁹⁵ | 10⁹⁵
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 6⁹⁵ | 10⁹⁵

THE WEDGE Iceberg lettuce, aged blue cheese, frizzled onion, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 10⁹⁵

RASPBERRY COCONUT CHICKEN Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss, toasted almonds, ranch dressing, raspberry coulis 17⁵⁰

CAJUN CHOPPED SHRIMP Woodfired shrimp, hearts of romaine, kale, radicchio, chopped veggies, sweet & spicy toasted pecans, crisp andouille, pepper jack, cajun ranch, shallot mustard vinaigrette 18⁹⁵

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 17⁵⁰

CHIMICHURRI SALMON* Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri 18⁹⁵

CLASSIC TOMATO SOUP & CHEESE FRITTER 5 | 7

EAT YOUR TACOS

Served in warm flour tortillas with cilantro-lime rice and black beans
Add fresh guacamole or green chile queso +2⁵⁰

CHIPOTLE CHICKEN Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija 16⁵⁰

CARNE ASADA* Marinated woodfired striploin, baja slaw, pepper jack, guacamole, cotija, cilantro 16⁹⁵

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas 17⁵⁰

SIDES 5

FRENCH FRIES | SWEET POTATO FRIES
RUSTIC SLAW | GREEN BEANS | SAUTÉED VEGGIES
MASHED POTATOES & MUSHROOM GRAVY
BRUSSELS SPROUTS WITH BACON JAM

HANDHELDS

All handhelds served with french fries

THE CLASSIC* Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo 13⁵⁰ Add cheddar, swiss, aged blue cheese, white cheddar +1 Add smoked bacon +2

SWEET CHEESES* Black angus beef patty, swiss, cheddar, cheese fritter, smoked bacon, spicy sriracha aioli 15²⁵

SPICY BLUE* Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli 15²⁵

IMPOSSIBLE BURGER All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 15⁹⁵

HONEY CHICKEN Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 15⁵⁰

FRIED JALAPEÑO CHICKEN Jalapeño buttermilk-soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 15⁵⁰

PRIME RIB FRENCH DIP* Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie 19⁹⁵

HOUSE SPECIALTIES

CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack, creamy salsa verde, mexican crema, pico, cilantro-lime rice, mashed black beans 16⁹⁵ Add fresh guacamole or green chile queso +2⁵⁰

BIG GARY'S MEATLOAF Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies 17⁹⁵

CHICKEN TENDERS Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce 16⁹⁵

FISH & CHIPS Red Door Amber Ale battered cod, rustic slaw, house tartar sauce, french fries 19⁹⁵

CAJUN PASTA Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers 19⁹⁵

CHORIZO MAC & TENDERS Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 16⁹⁵

OFF THE GRILL

CUMIN BBQ SALMON* Woodfired spiced salmon, harvest rice blend, garlic roasted brussels, carrots, and fennel, grilled sweet corn crema 20⁹⁵

JULIE'S WOODFIRED CHICKEN Marinated woodfired chicken breast, sautéed vegetables, chickpeas, aleppo pepper, castelvetro olives, feta, citrus piccata vinaigrette 18⁵⁰

SIRLOIN STEAK* Woodfired sirloin, roasted rosemary yukons and brussels, broccoli, chimichurri butter, black garlic aioli 22⁵⁰

ANCHO GLAZED HALF CHICKEN Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 20⁹⁵

KC STRIP & FRIES* 12oz black angus dry-aged woodfired KC strip, garlic butter, french fries, herbed pesto baguette 27⁹⁵
Add 3 grilled shrimp +5

JALAPEÑO FRIED CHICKEN THURSDAY ONLY

Marinated in jalapeño buttermilk for four days, our hand-breaded chicken is 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 12
Large Dark two legs & two thighs 16
1/2 Bird breast, thigh, leg & wing 17

PROUDLY SERVING LOCALLY SOURCED PREMIUM BEEF FROM HERTZOG MEAT CO.

*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.



RED DOOR WOODFIRED GRILL

SMALL BATCH MULES 10

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

PRICKLY PEAR Tito's Vodka, premium ginger beer, prickly pear syrup

SMALL BATCH MARGARITAS 10

TRADITIONAL Mi Campo Reposado Tequila, orange liqueur, house made sour

CUCUMBER JALAPEÑO Mi Campo Reposado Tequila, Cucumber Monin, orange liqueur, house made sour, jalapeño

BEER

BOTTLES & CANS

- Budweiser 4
- Bud Light 4
- Coors Light 4
- Miller Lite 4
- Corona Extra 5
- Michelob Ultra 5
- Blue Moon 5.5
- Modelo Especial 5
- Boulevard Pale Ale 5.5
- Guinness 7
- KC Bier Co Dunkel 5.5
- KC Bier Co Hefeweizen 5.5
- Dogfish Head Citrus Squall 7
- Samuel Adams IPA 5 (*Non-Alcoholic*)

DRAFTS

- PROUDLY POURING RDG x KC BIER CO**
- Red Door Amber 6
- Red Door Light 6
- Michelob Ultra 5
- Yuengling Lager 6
- Boulevard Tank 7 7
- Boulevard Wheat 6

HOUSE COCKTAILS 10

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

JUNGLE BIRD Bumbu Rum, blue curacao, orange juice, pineapple juice, lemon lime soda

PAPER PLANE Wild Turkey Bourbon, Nonino Amaro, Aperol, Fever-Tree Sicilian sparkling lemonade

STRAWBERRY FIELDS Broken Shed Vodka, orange liqueur, lemon juice, strawberry puree, fresh basil

J RIEGER CRAFT COCKTAILS

OLD FASHIONED KC *Rieger* Whiskey, sugar, bitters, cherry, orange 12

KC ICE WATER KC *Rieger* Midwestern Premium Vodka, pineapple soda, ginger, lime 11

RDG PRIVATE STOCK KC WHISKEY Hand-selected barrel aged in a Vermouth Cask 110 Proof 12



SELTZERS

- High Noon 6
- Surfside Iced Tea & Vodka 6
- Boulevard Quirk 6
- Long Drink 6

FROM THE CELLAR

RED

Cabernet

- Red Door House 7 9
- Bonanza, California 11 14 38
- Josh Cellars, California 13 16 44

Pinot Noir

- Mark West, California 8 11 32
- Meiomi, California 13 16 44

Radical Reds

- Alamos Malbec, Argentina 8 11 32
- Velvet Devil, Merlot, Washington 9 12 36
- Elsa, Malbec, Argentina 9 12 36
- Conundrum, Red Blend, California 10 13 38
- Quinta Sardonía Sardonía, Red Blend, Spain 10 13 38

WHITES

Chardonnay

- Red Door House 7 9
- Clos Du Bois, California 9 12 36
- Robert Mondavi, California 11 14 40

Sauvignon Blanc

- Simi, California 11 14 38
- Kim Crawford, New Zealand 13 16 44

Interesting Whites

- Benvolio, Pinot Grigio, Italy 9 12 36
- La Marca, Prosecco, Italy 8 11 32
- Ruffino, Prosecco, Italy 9 12 36
- Charles & Charles, Rosé, Washington 10 13 38
- Caposaldo, Moscato, Italy 11 14 40

HAPPY HOUR MONDAY-FRIDAY 3-6 PM

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 6⁵⁰

PRETZEL BITES Smoked green chile queso 8⁵⁰

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 8⁵⁰

WHITE CHEDDAR SPINACH & ARTICHOKE DIP 10⁹⁵

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 12⁵⁰

SMALL BATCH MULES 5

Original Mule ("The OG") and Prickly Pear

HOUSE WINES 6

WELL COCKTAILS 4

\$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* (3PM)

SAT, SUN Brunch (10AM-2PM)

SUNDAY 1/2 Price Wine Bottles