



# RED DOOR WOODFIRED GRILL

## SMALL BATCH MULES 10

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

**BLUEBERRY** Tito's Vodka, premium ginger beer, Reál Blueberry

## SMALL BATCH MARGARITAS 10

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

**BLACKBERRY** Mi Campo Reposado Tequila, Reál Blackberry, orange liqueur, house made sour

## 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, House-crafted lavender blueberry simple syrup, lemonade

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

**STEP DAD** Wild Turkey Bourbon, Reál Raspberry, lemon juice, agave

**SWEATER WEATHER** Broken Shed Vodka, Grand Marnier, lemon juice, simple syrup, pomegranate juice

## J RIEGER CRAFT COCKTAILS

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

**DREAMSICLE** KC *Rieger* Midwestern Premium Vodka, Liq 43, orange soda, cinnamon 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
- Elsa, Malbec, Argentina 9 12 36
- Prayers of Sinners, Red Blend, Washington 9 12 36
- Apothic, Red Blend, California 9 12 36
- Conundrum, Red Blend, California 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 6<sup>50</sup>

**PRETZEL BITES** Smoked green chile queso 8<sup>50</sup>

**FAMOUS FRIED PICKLES** Hand-breaded dill pickles, aged parmesan, ranch dressing 8<sup>95</sup>

**WHITE CHEDDAR SPINACH & ARTICHOKE DIP** 10<sup>95</sup>

**KILLER CALAMARI** Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 12<sup>95</sup>

### SMALL BATCH MULES 5

Original Mule ("The OG") and Blueberry

### 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** \$6 Classic 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



## LET'S GET STARTED

**PRETZEL BITES** Smoked green chile queso 10<sup>50</sup>

**OUR WAY, EDAMAME** Simply seasoned and charred, grilled lemon, korean dipping sauce 8<sup>50</sup>

**SHEETPAN NACHOS\*** Smoked green chile queso, pepper jack, black beans, jalapeño, pico, cotija, guacamole, mexican crema 12<sup>95</sup>  
Add woodfired chicken or carne asada +5

**WHITE CHEDDAR SPINACH & ARTICHOKE DIP**  
White corn tortilla chips 12<sup>95</sup>

**PRIME RIB EGGROLLS\*** Shaved prime rib, swiss, peppers, onions, comeback sauce 16<sup>95</sup>

**KILLER CALAMARI** Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 14<sup>95</sup>

**FAMOUS FRIED PICKLES** Hand-breaded dill pickles, aged parmesan, ranch dressing 10<sup>95</sup>

**LOADED HUMMUS** Roasted garlic, feta, basil oil, veggies, grilled pita 12<sup>50</sup>

**CHARRED WOODFIRED WINGS** Half-pound or pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce 8<sup>95</sup> | 16<sup>25</sup>

**DELTA SHRIMP & GRITS** Sautéed shrimp, andouille sausage, poblano peppers, stone ground white grits, smoked tomato gravy 14<sup>25</sup> | 18<sup>25</sup>

## HANDCRAFTED SALADS & SOUP

Add 3 grilled shrimp 5 | Add grilled or fried chicken 7<sup>50</sup> | Add grilled salmon\* 10

**HOUSE SALAD** Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan, herbed croutons 6<sup>95</sup> | 10<sup>95</sup>  
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 6<sup>95</sup> | 10<sup>95</sup>

**THE WEDGE** Iceberg lettuce, aged blue cheese, frizzled onion, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 10<sup>95</sup>

**RASPBERRY COCONUT CHICKEN** Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss, toasted almonds, ranch dressing, raspberry coulis 17<sup>50</sup>

**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 18<sup>95</sup>

**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 17<sup>50</sup>

**CHIMICHURRI SALMON\*** Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri 18<sup>95</sup>

**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 +2<sup>50</sup>

**CHIPOTLE CHICKEN** Woodfired chipotle chicken, baja slaw, pepper jack, avocado-jalapeño aioli, cotija 16<sup>95</sup>

**SURF & TURF\*** Marinated tri-blend carne asada and shrimp, shredded green cabbage slaw, pepper jack, roasted poblano crema, cotija 17<sup>50</sup>

**CARNE ASADA\*** Marinated tri-blend, baja slaw, pepper jack, guacamole, cotija, cilantro 17<sup>95</sup>

**ADOBO SHRIMP** Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas 17<sup>50</sup>

## SIDES 5

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

## RED DOOR WOODFIRED GRILL

GLUTEN CONSCIOUS MENU AVAILABLE UPON REQUEST

## HANDHELDS

All handhelds served with french fries

**THE CLASSIC\*** Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo 13<sup>50</sup> 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 15<sup>50</sup>

**SPICY BLUE\*** Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli 15<sup>50</sup>

**IMPOSSIBLE BURGER** All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 15<sup>95</sup>

**HONEY CHICKEN** Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 15<sup>95</sup>

**FRIED JALAPEÑO CHICKEN** Jalapeño buttermilk-soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 15<sup>95</sup>

**PRIME RIB FRENCH DIP\*** Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie 19<sup>95</sup>

## HOUSE SPECIALTIES

**CHICKEN ENCHILADAS** Ancho marinated chicken, pepper jack, creamy salsa verde, mexican crema, pico, cilantro-lime rice, mashed black beans 16<sup>95</sup> Add fresh guacamole or green chile queso +2<sup>50</sup>

**BIG GARY'S MEATLOAF** Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies 17<sup>95</sup>

**CHICKEN TENDERS** Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce 17<sup>25</sup>

**FISH & CHIPS** Modelo Especial battered white fish, rustic slaw, house tartar sauce, french fries 19<sup>95</sup>

**CAJUN PASTA** Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers 19<sup>95</sup>

**CHORIZO MAC & TENDERS** Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 17<sup>25</sup>

## OFF THE GRILL

**CUMIN BBQ SALMON\*** Woodfired spiced salmon, harvest rice blend, garlic roasted brussels, carrots, and fennel, grilled sweet corn crema 20<sup>95</sup>

**JULIE'S WOODFIRED CHICKEN** Marinated woodfired chicken breast, sautéed vegetables, chickpeas, aleppo pepper, castelvetro olives, feta, citrus piccata vinaigrette 18<sup>50</sup>

**SIRLOIN STEAK\*** Woodfired sirloin, roasted rosemary yukons and brussels, broccoli, chimichurri butter, black garlic aioli 22<sup>50</sup>

**ANCHO GLAZED HALF CHICKEN** Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 20<sup>95</sup>

**KC STRIP & FRIES\*** 12oz black angus dry-aged woodfired KC strip, garlic butter, french fries, herbed garlic butter baguette 27<sup>95</sup>  
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.