

LET'S GET STARTED

PRETZEL BITES Smoked green chile queso 11⁵⁰

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 9

SHEETPAN NACHOS* Smoked green chile queso, pepper jack, black beans, jalapeño, pico, cotija, guacamole, mexican crema 13
Add woodfired chicken or carne asada +5

WHITE CHEDDAR SPINACH & ARTICHOKE DIP
White corn tortilla chips 13

PRIME RIB EGGROLLS* Shaved prime rib, swiss, peppers, onions, comeback sauce 17⁵⁰

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 15

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 11

LOADED HUMMUS Roasted garlic, feta, basil oil, veggies, grilled pita 13

CHARRED WOODFIRED WINGS Half-pound or pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce 9 | 17

BAJA TUNA TOSTADAS Seared ahi tuna, avocado crema, roasted corn slaw, radish, cotija, sesame seeds, wonton tostadas, sriracha aioli 16⁵⁰

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 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, applewood smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze 11

RASPBERRY COCONUT CHICKEN Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss, toasted almonds, ranch dressing, raspberry coulis 18

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 19

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 18

CHIMICHURRI SALMON* Woodfired salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri 19

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 17⁵⁰

ESPECIAL FISH TACOS Modelo Especial battered white fish, warm flour tortillas, baja slaw, chipotle aioli 17⁵⁰

CARNE ASADA* Marinated tri-blend, baja slaw, pepper jack, guacamole, cotija, cilantro 18⁵⁰

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas 18

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 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 15⁵⁰

SPICY BLUE* Black angus beef patty, aged blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli 15⁵⁰

IMPOSSIBLE BURGER All-natural, plant-based burger, white cheddar, shaved lettuce, wild mushroom, pickle, sriracha aioli 16

HONEY CHICKEN Woodfired chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze 16

FRIED JALAPEÑO CHICKEN Jalapeño buttermilk-soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli 16

PRIME RIB FRENCH DIP* Hand-shaved prime rib, whiskey marinade, double swiss, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie 20

HOUSE SPECIALTIES

CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack, creamy salsa verde, mexican crema, pico, cilantro-lime rice, mashed black beans 17⁵⁰ 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 18

CHICKEN TENDERS Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce 17⁵⁰

FISH & CHIPS Modelo Especial battered white fish, rustic slaw, house tartar sauce, french fries 20

CAJUN PASTA Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onion, spinach, crispy capers 20

CHORIZO MAC & TENDERS Cellentani pasta, green chile cheese sauce, pepper jack, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders 18

OFF THE GRILL

SALMON ROMESCO* Pikes woodfired salmon, pesto couscous & vegetable sauté, romesco sauce 22

JULIE'S WOODFIRED CHICKEN Marinated woodfired chicken breast, sautéed vegetables, chickpeas, aleppo pepper, castelvetro olives, feta, citrus piccata vinaigrette 19

SIRLOIN STEAK* Woodfired sirloin, roasted rosemary yukons and brussels, broccoli, chimichurri butter, black garlic aioli 23

ANCHO GLAZED HALF CHICKEN Woodfired ancho-honey half bird, roasted street corn, cilantro-lime rice, cotija 21

KC STRIP & FRIES* 12oz black angus dry-aged woodfired KC strip, garlic butter, french fries, herbed garlic butter baguette 28⁵⁰
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

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

TIMELESS CLASSICS Cherry Limeade, Elderflower, Pineapple Mint, **OR** Strawberry Mint

SMALL BATCH MARGARITAS

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

CRAFTED COLLECTION Guava, Elderflower, Jalapeño Watermelon, **OR** Spicy Mango

BEER

BOTTLES & CANS

- Budweiser KC Bier Co Dunkel
- Bud Light KC Bier Co Hefeweizen
- Coors Light Dogfish Head Citrus Squall
- Miller Lite Samuel Adams IPA *(Non-Alcoholic)*
- Corona Extra Athletic Run Wild IPA *(Non-Alcoholic)*
- Michelob Ultra
- Blue Moon
- Boulevard Pale Ale
- Guinness

DRAFTS

**PROUDLY POURING
RDG x KC BIER CO**
Red Door Amber
Modelo Especial

- Michelob Ultra
- Yuengling Lager
- Boulevard Tank 7
- Boulevard Wheat

SELTZERS

- High Noon
- Boulevard Quirk
- Surfside Strawberry Lemonade & Vodka
- Long Drink

HOUSE COCKTAILS *Also available as mocktails*

LAVENDER LEMONADE Vodka, house crafted lavender blueberry simple syrup, lemonade

SOUR SALLY Gin, lemon juice, simple syrup, grapefruit sour, grapefruit

KEY LIME MOJITO Key Lime Rum, cream of coconut, lime juice, agave, soda water, mint, lime

SPRING THYME Raspberry Vodka, Liq 43, lemon juice, agave, blood orange, strawberries, thyme

J RIEGER CRAFT COCKTAILS

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

RED KINGDOM KC *Rieger* Midwestern Premium Vodka, apricot liqueur, cherry soda, lime

FROM THE CELLAR

RED

Cabernet

- Red Door House
- Bonanza, California
- Josh Cellars, California

Pinot Noir

- Mark West, California
- Meiomi, California

Radical Reds

- Alamos Malbec, Argentina
- Prayers of Sinners, Red Blend, Washington
- Apothic, Red Blend, California
- Conundrum, Red Blend, California

WHITES

Chardonnay

- Red Door House
- Clos Du Bois, California
- Robert Mondavi, California

Sauvignon Blanc

- Cline, California
- Kim Crawford, New Zealand

Interesting Whites

- Benvolio, Pinot Grigio, Italy
- La Marca, Prosecco, Italy
- Charles & Charles, Rosé, Washington
- Caposaldo, Moscato, Italy

HAPPY HOUR MONDAY-FRIDAY 3-6 PM

OUR WAY, EDAMAME Simply seasoned and charred, grilled lemon, korean dipping sauce 7

PRETZEL BITES Smoked green chile queso 9⁵⁰

FAMOUS FRIED PICKLES Hand-breaded dill pickles, aged parmesan, ranch dressing 9

WHITE CHEDDAR SPINACH & ARTICHOKE DIP 11

KILLER CALAMARI Calamari strips dusted in our special house recipe, horseradish cocktail and korean dipping sauce 13

SMALL BATCH MULES

Original Mule ("The OG") and Cherry Limeade

HOUSE WINES

WELL COCKTAILS

\$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