

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 18

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

PARMESAN FRIED CAULIFLOWER Black garlic aioli 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

HAVARTI SHRIMP SCAMPI Marinated gulf shrimp, melted havarti, white wine garlic butter, herbed baguettes 14

HANDCRAFTED SALADS & SOUPS

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

PANZANELLA STEAK* Woodfired tenderloin tips, romaine, kale, radicchio, grape tomatoes, peruvian pearl peppers, castelvetro olives, green beans, aged blue cheese, rustic garlic croutons, pesto vinaigrette 20

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
STEAK & SHROOMS FRENCHED ONION SOUP 8

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 18

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 19

ADOBO SHRIMP Marinated woodfired shrimp, baja slaw, pepper jack, pineapple salsa, pico, adobo crema, cotija, pepitas 18⁵⁰

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, roasted garlic broccolini, green beans, peruvian pearl peppers, kale, parmesan, blistered tomato relish, black garlic aioli 20

SIRLOIN STEAK* Woodfired sirloin, roasted rosemary yukons and cauliflower, cremini mushrooms, garlic butter cream, kale, aged blue cheese, chimichurri 25

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 32⁵⁰
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 Blackberry, Cranberry Pear, Grapefruit, **OR** Peach

SMALL BATCH MARGARITAS

TRADITIONAL Teremana Reposado Tequila, orange liqueur, house made sour

CRAFTED COLLECTION Blackberry, Cranberry, Jalapeño Grapefruit, **OR** Peach

BEER

BOTTLES & CANS

Budweiser	KC Bier Co Dunkel
Bud Light	KC Bier Co Hefeweizen
Coors Light	New Holland Dragons Milk Stout
Miller Lite	Samuel Adams IPA <i>(Non-Alcoholic)</i>
Corona Extra	Athletic Run Wild IPA <i>(Non-Alcoholic)</i>
Michelob Ultra	
Blue Moon	
Boulevard Pale Ale	
Guinness	

DRAFTS

PROUDLY POURING	Michelob Ultra
RDG x KC BIER CO	Yuengling Lager
Red Door Amber	Boulevard Tank 7
Modelo Especial	Boulevard Wheat

SELTZERS

High Noon
Boulevard 7

HOUSE COCKTAILS **Available as mocktails*

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

BLACKBERRY MOJITO* Bumbu Rum, orange liqueur, agave, lime juice, mint, soda

FLYING BICYCLIST Hendricks Gin, elderflower, house sweet & sour, pinot noir float

MIDNIGHT KISS* Lalo Blanco Tequila, agave, lime juice, blood orange, coco cream

ESPRESSO MARTINI Skyy Espresso Vodka, Five Farms Irish Cream Liqueur, espresso simple syrup, half & half

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

Coppola, California
Meiomi, California

Radical Reds

Alamos Malbec, Argentina
Cline Ancient Vine Zin, California
Apothic, Red Blend, California
Conundrum, Red Blend, California

WHITES

Chardonnay

Red Door House
William Hill, California
Robert Mondavi, California

Sauvignon Blanc

Estancia, 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

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HALF OFF THE BAR DRINKS ON TUESDAY DURING HAPPY HOUR

SMALL BATCH MULES

Original Mule ("The OG") and Blackberry

HOUSE WINES

WELL COCKTAILS

\$2 OFF ALL SPIRITS

\$1 OFF DRAFT BEER & DOMESTIC BOTTLES



SCAN HERE TO VIEW FULL MENU.
GLUTEN-CONSCIOUS MENU IS ALSO AVAILABLE.

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 Bottles of Wine