

# REDS° BISTRO

<b>SMALL BITES</b>	<b>West Coast Oyster</b> , apple yuzu granita, jalapeño	5
	<b>Warmed Marinated Olives</b> , olive oil, orange and rosemary	8
	<b>House Sourdough</b> , whipped butter, sea salt	9
	<b>Ricotta Toast</b> , honey, olive oil, balsamic, sea salt, pink peppercorn	11
	<b>Roasted Brussel Sprouts</b> , balsamic glaze, tomatillo truffle cheese	11
	<b>House-Cut French Fries</b> , organic chipperbec potatoes, fried in beef tallow -add freshly shaved truffle, truffle oil, parmesan and garlic toum +11	11
	<b>French Onion Soup</b> , toasted sourdough, gruyere, white cheddar, parmesan	12
	<b>Local Greens</b> , carrot ribbons, toasted almonds, cranberries, pear vinaigrette	15
	<b>Beets</b> , midnight moon goat cheese, apples, tahini, hazelnuts, maple sherry vinaigrette	15
<b>LARGE PLATES</b>	<b>Steamed Mussels</b> , green curry, thai basil	21
	<b>Smash Burger</b> , two organic grass fed beef patties, house sauce, new school American, crispy onions, brioche, fries	23
	<b>Rigatoni Bolognese</b> , ground heritage pork, grass fed beef, rich tomato sauce, grilled bread	25
	<b>Spinach and Ricotta Ravioli</b> , red wine mushroom tomato sauce, parmesan, basil	36
	<b>Organic Pasture Raised Half Roast Chicken</b> , sunchokes, mushrooms, maple chicken jus	39
	<b>Pan Seared Scallops</b> , saffron risotto, micro herbs	41
	<b>Steak Frites</b> , 12 oz organic grass fed + finished NY Strip, bone marrow butter, demi glacé, fries	43
<b>Market Fish</b> , local organic produce, seasonal preparation	MP	
<b>SWEETS</b>	<b>Reds' Cookies</b> , pretzels, potato chips, chocolate ganache, sea salt	10
	<b>Vanilla Crèmeux</b> , caramelized apples, brown butter, meringue	11



@REDSBISTRO\_LOOMIS

no seed oils - local - organic - sustainable

\*Consuming raw or undercooked meats, poultry, seafood, shell food or eggs may increase your risk of food borne illness. Kitchen contains nuts, dairy and gluten. If there are any food allergy concerns, please let us know.  
No split checks on parties of 6 plus. A 20% gratuity will be added to parties of 6 or more.

**WHITE, ROSE & BUBBLES**

<b>Chenin Blanc &amp; Viognier,</b> Pine Ridge NV. CA	11gl   25hl
<b>Sauvignon Blanc,</b> Markham Vyrds. 2002. Napa, CA	14gl   48
<b>Semillon,</b> Torbrecca 2022. Barossa V., AST	15gl   53
<b>Pinot Grigio,</b> Elena Watch 2023. Alto Adige, IT	16gl   61
<b>Chardonnay,</b> Frank Family Vineyards 2022. Carneros, Napa, CA	19gl   77
<b>Pinot Noir Rose,</b> Mt. Beautiful 2022. NZ	11gl   42
<b>Cremant de Loire Sparkling</b> Paul Buisse NV. Loire, FR	11gl   40
<b>Prosecco Brut DOC</b> Jeio NV. Veneto IT	10gl   38

<b>Verdejo,</b> Shaya 2021. Rueda ES	42
<b>Greco di Tufo DOCG,</b> Terredora di Paola 2021. Campania ITL	51
<b>Sancerre</b> Hubert Brochard 2023. Loire, FR	67
<b>Etna Bianco</b> Alta Mora 2019. Etna Sicily	69
<b>Chablis,</b> Dmn. Laroche 2022	75
<b>Riesling Roche Roulee,</b> Dmn. Zind-Humbrecht 2021. Alsace FR	98
<b>Vintage Brut Sparkling,</b> Argyle 2018. Willamette, OR	56
<b>Champagne Brut,</b> Collet NV. Champagne FR	79

**RED WINE**

<b>Malbec,</b> La Posta 2022. Mendoza, ARG	12gl   43
<b>1646 Red Blend,</b> Bella Grace 2020. Amador, CA	13gl   43
<b>Cabernet &amp; Merlot,</b> Small Ass Vyrd. 2019. Loomis, CA	15gl   55
<b>Priorat,</b> Perinet 2016. Catalonia ES	16gl   61
<b>Pinot Noir,</b> Route Stock 2022. Sonoma, CA	16gl   61
<b>Cabernet Sauvignon,</b> Frank Family 2021. Napa, CA	25gl   89

<b>Rioja Reserva,</b> Coto de Imaz 2018. Rioja ES	49
<b>Cabernet Sauvignon,</b> M. 2019. Paso Robles, CA	51
<b>Petite Manou,</b> Merlot, Cab, Petit V., Cab Fr. F&S Dief 2020. Medoc, FR	53
<b>Cotes du Rhone,</b> Dmn. de Beuarenard 2022, FR	55
<b>Barbera d'Alba,</b> Pio Cesare 2021. Piemonte, IT	57
<b>Syrah,</b> Twill 2017. Willamette, OR	63
<b>Beaune Premiere Cru,</b> Luis Jadot 2020. Beaune, Burgundy, FR	133
<b>Merlot,</b> Robert Craig 2019. Howell Mtn, CA	144

<b>Montefalco Rosso,</b> Arnaldo Caprai 2021. Montefalco, IT	47
<b>Aglianico di San Gregorio,</b> Feudi di San Gregorio 2018. Campania, IT	49

**DRAFT**

<b>Maui Waii American IPA,</b> Altamont. 6.5% Livermore	8
<b>Gummy Worms,</b> New Glory 5.8% Sacramento	8
<b>Get Crooked Seltzer PRO,</b> Crooked Lane. 6% Auburn	8
<b>Dzungle Pilsner,</b> King Cong. 4.4% Sacramento	8
<b>Stout,</b> Guinness 4.2% Ireland	9

**BOTTLES & CANS**

<b>Breaking Bud IPA</b>	8
<b>Pilsner Urquel,</b>	6
<b>Coor's Light,</b>	5
<b>Modelo Especial,</b>	6
<b>Run Wild IPA nonalcoholic,</b>	6
<b>Gold Vibe Hard Kombucha,</b>	7
<b>Southern Aspect Cider,</b>	9

**SOFT**

<b>Iced Tea</b>	3.5
<b>Apple Juice</b>	4
<b>Fountain Soda</b>	3.5
<b>Sparkling House Lemonade</b>	5
<b>Bottled Sparkling</b>	6
<b>Coffee</b>	4
<b>Tea</b>	4

**DESSERT WINE**

<b>Moscato d'Asti DOCG 375ml</b> Michelle Chiarlo. Piedmont, IT	29
<b>Late Harvest Tokaji</b> Royal Tokaji 2018. Hungary	8
<b>Passito di Pantellaria</b> Ben Rye 2019. Sicily	15
<b>Ruby Port</b> Noval. Portugal	10
<b>10yr. Tawny Port</b> Taylor Fladgate. Portugal	12