



# REDS<sup>o</sup> BISTRO

CHEF MIKE JOHN  
FALL 2022

## APPETIZERS

### HOUSE SALAD | 12

mixed greens, balsamic vinaigrette,  
goat cheese crumble, pomegranate,  
carrot and toasted almond

### THE GEM | 15

little gem butter lettuce, bacon, shallot,  
blue cheese, granny smith apples,  
sherry vinaigrette

### CAESAR SALAD\* | 14

chopped romaine, shaved parmesan,  
croutons, fried capers

### WARMED KALE SALAD | 16

wilted dino kale with shallot, carrot, bacon,  
walnut, dried cranberry and red wine vinaigrette

### STEAMED MUSSELS | 17

fennel, tomato, garlic, toast

### OYSTERS ON THE HALF SHELL\*

*Half Dozen 21 | Full Dozen 36*

horse radish, mignonette, 3rd Base Sauce

### CHARCUTERIE & CHEESE BOARD\* | 29

three meats, three cheeses & accoutrements

### TRUFFLE CROSTINI | 13

oyster and cremini mushroom, cream cheese,  
local goat cheese, arugula and saba

### GNOCCHI | 16

yukon gold potato gnocchi, chicken confit,  
butternut squash, dried cranberry, kale,  
shallot, garlic, herbs, madeira

### SOUP DU JOUR | 7 cup

Add Prawns 11 or Chicken Breast 7



## ENTREES

### GRILLED NEW YORK | 42

Niman Ranch NY steak, with mashed potato,  
carrot, broccoli romanesco, persimmon pomegranate relish, demi glace

### SEAFOOD STEW | 37

mussels, clams, prawn, market fish, chorizo, tomato, potato, shallot, garlic, herbs, madeira

### MUSHROOM FETTUCINI | 33

local Foggy Dew mushrooms, fennel, kale, housemade pasta,  
parsnip, toasted almond, cream and parmesan  
add Chicken 7 or Prawns 11

### MARY'S CHICKEN BREAST | 35

mashed potato, Brussels sprouts, roast carrot, au jus

### GRILLED NIMAN RANCH PORK CHOP | 44

herb roast purple potatoes, creamed chard, apple slaw

### MARKET FISH | MP

### THE HAMBURGER | 19

grilled onion, shredded lettuce, aioli, fries  
add cheddar, American, blue, or bacon 2

## SIDES

### POMME FRITES | 7

with house ketchup. add truffle oil 2

### BALSAMIC ROASTED BRUSSELS SPROUTS | 13

parmesan reggiano and pine nuts

### WARMED MARINATED OLIVES | 4

### HOUSE SOURDOUGH | 8

whipped butter, sea salt



Instagram: @redsbistro\_loomis

all pricing on menu is cash price. credit card pricing is an additional 3%

\*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.