

REDS° BISTRO

SMALL BITES	West Coast Oyster , apple yuzu granita, jalapeño	5
	Warmed Marinated Mixed Olives , olive oil, orange and rosemary	8
	House Sourdough , whipped butter, sea salt	9
	House-Cut French Fries , organic chipperbec potatoes, fried in beef tallow -add freshly shaved truffle, truffle oil, parmesan and garlic toum +11	11
	French Onion Soup , toasted sourdough, gruyere, white cheddar, parmesan	12
	Roasted Brussel Sprouts , balsamic glaze, tomatillo truffle cheese	13
	Local Greens , carrot ribbons, toasted almonds, cranberries, pear vinaigrette	15
	Beets , midnight moon goat cheese, apples, tahini, hazelnuts, maple sherry vinaigrette	15
	Steamed Mussels , andouille sausage, garlic, shallots, spinach	23
	Cheese Board , artisanal cheese (3), raw honeycomb, organic apple, water crackers	26
	Foie Gras Butter Crostini , duck prosciutto, arugula, balsamic reduction, fried capers	37
Caviar , cucumber, meyer lemon creme fraiche, gribenes. choice of osetra, or gold osetra	92/130	
LARGE PLATES	Smash Burger , two organic grass fed beef patties, house sauce, new school American, crispy onions, brioche, fries	23
	Rigatoni Bolognese , ground heritage pork, grass fed beef, rich tomato sauce, grilled bread	25
	Spinach and Ricotta Ravioli , red wine mushroom tomato sauce, parmesan, basil	36
	Duck Leg Confit , braised cabbage, fried kale & Brussels sprouts, bacon fat + honey, apple, blood orange gastrique	37
	Organic Pasture Raised Half Roast Chicken , sunchoke, carrots, mushrooms, maple chicken jus	39
	Pan Seared Scallops , saffron risotto, micro herbs	43
	Steak Frites , bone marrow butter, demi glacé, fries 12 oz organic grass fed + finished prime NY strip 49 16 oz organic grass fed prime rib eye 79	
	Market Fish , local organic produce, seasonal preparation	MP
SWEETS	Reds' Cookies , pretzels, potato chips, chocolate ganache, sea salt	10
	Vanilla Crèmeux , caramelized apples, brown butter crumble, 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

Sauvignon Blanc, Markham Vyrds. 2002. Napa, CA	14gl 48
Semillon, Torbrecca 2022. Barossa V., AST	15gl 53
Pinot Grigio, Elena Watch 2023. Alto Adige, IT	16gl 61
Sancerre, Hubert Brochard 2023. Loire, FR	18gl 69
Chardonnay, Frank Family Vineyards 2022. Carneros, Napa, CA	19gl 77
Pinot Noir Rose, Mt. Beautiful 2022. NZ	11gl 42

Verdejo, Shaya 2021. Rueda ES	42
Greco di Tufo DOCG, Terredora di Paola 2021. Campania ITL	51
Etna Bianco Alta Mora 2019. Etna Sicily	69
Chablis, Dmn. Laroche 2022	75
Riesling Roche Roulee, Dmn. Zind-Humbrecht 2021. Alsace FR	98

Cremant de Loire Sparkling Paul Buisse NV. Loire, FR	11gl 40
Prosecco Brut DOC Jeio NV. Veneto IT	10gl 38

Vintage Brut Sparkling, Argyle 2018. Willamette, OR	56
Champagne Brut, Collet NV. Champagne FR	79

RED WINE

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

Merlot, Markham 2021. North Coast, CA	46
Montefalco Rosso, Arnaldo Caprai 2021. Montefalco, IT	47
Cabernet Sauvignon, M. 2019. Paso Robles, CA	51
Petite Manou, Merlot, Cab, Petit V., Cab Fr. F&S Dief 2020. Medoc, FR	53
Barbera d'Alba, Pio Cesare 2021. Piemonte, IT	57
Merlot, Stags' Leap 2022. Napa, CA	70
Medoc Bordeaux, Loudenne 2018. Bordeaux, FR	77
Beaune Premiere Cru, Luis Jadot 2020. Beaune, Burgundy, FR	133

DRAFT

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

BOTTLES & CANS

1-2 Punch Peach+Mango Hazy IPA	8
Breaking Bud IPA,	8
Coor's Light,	6
Modelo Especial,	5
Run Wild IPA nonalcoholic,	6
Gold Vibe Hard Kombucha,	6
Southern Aspect Cider,	7
	9

SOFT

Iced Tea	3.5
Apple Juice	4
Fountain Soda	3.5
Sparkling House Lemonade	5
Bottled Sparkling	6
Coffee	4
Tea	4

DESSERT WINE

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