

## Small Plates

☉ Poblano Deviled Eggs • street corn salsa, potato chip crunchies	9
<sup>vegan</sup> Spinach-Artichoke Dip • spinach, artichoke hearts, cotija, gruyere, lemon-pepper potato chips	10
Red's Caesar Salad • chopped romaine, cotija, gruyere, frommage blanc, melting pot croutons, house made caesar dressing (add grilled or crispy chicken +\$5)	13
Truffle & Parmesan "Drive Thru" Chicken Nuggies • fresh herbs, house ranch	14
☉ Herb Roasted Beets • frommage blanc, candied walnuts, arugula, burnt honey vinaigrette	15
☉ Iceberg Wedge • bacon, blue crumbles, hb egg, tomatoes, cucumbers, chipotle ranch	15
Salt & Pepper Calamari • mayme's tartar, cocktail sauce, lemon	16
Firecracker Shrimp • tempura fried shrimp, honeyed sriracha aioli, shrettuce, walnuts, green onion	17
Zombie Fries: ODB Edition • roasted pork, melty shredded cheddar, sweet baby ray's, alabama white sauce, green onion, crispy fries ("crack" 'em out +\$7)	18
Red's Grazing Board • our eclectic grazing board of artisan cheeses, charcuterie, crostini and other NorCal treats, pickles and condiments (great for sharing!)	22

## Burgers/Sandos

<sup>vegan</sup> Red's Grilled Cheese (AKA Feeding My Feelings) • cave aged gruyere, cotija, frommage blanc, grilled sourdough (add bacon +\$3.5. add crispy chicken +\$5)	17
<sup>vegan</sup> Portobello Mushroom Banh Mi • soy-ginger griddled portobello mushrooms, quickled veggies, cilantro, arugula, spicy vegan "aioli", demi baguette (add crispy chicken, +\$5)	18
Heritage Pulled Pork Sando • sweet baby ray's, alabama white sauce, pickles, house slaw, artisan bun (add cheese & bacon +\$4)	18
Corned Beef Sando • creamy fontina cheese, cleveland sauerkraut, mendo mustard, grilled marble rye	18
Basic A\$\$ Burger or Chicken Sando • sharp cheddar with shrettuce, tomato, onion, and pickles on the side, artisan bun (make it with our semi-famous quinoa patty instead, +\$2)	18
End of the World Burger: WW3 Edition • mustard grilled angus beef, 3 cheese coalition ('merican, sharp cheddar & fontina), bacon, crispy fried onions, J-1 sauce, artisan bun	20

- served with choice of fries, soup or red cabbage slaw - Add bacon or avocado +\$3.5 - Gluten free bun +\$3 - Make onion rings, truffle fries or a mini caesar your side +\$3 -

## Bigger Plates

No. 44 Forever Fish & Chips • beer battered sustainable fish, crispy fries, red cabbage slaw	20
☉ Ahi Poke Bowl • ahi tuna, avocado, shredded veggies, sweet soy glaze, jasmine rice, honey glazed walnuts	21
☉ "Maine Style" Clam Chowder • steamed manilla clams, heritage bacon, carrots, celery, potatoes, fresh cream, garlic bread	21
"Crack" and Cheese • angus ground beef, bacon, orecchiette pasta, super secret cheesy cream sauce, crushed potato chip top, garlic bread	26
☉ Poblano & Cheddar Stuffed Angus Meatloaf • cheddar skirt, bbq-red wine glaze, yukon mashers, herb roasted carrots	27
Aunt Den's French Chicken • parmesan fried chicken, lemon-caper butter, yukon mashers, herb roasted carrots	27
14 oz. NY Steak Frites • chipotle-bourbon butter, street corn salsa, J-1 steak sauce, crispy fries	35
Catch of the Day (Sometimes) • our always fresh fish, unless we've sold out or there wasn't anything good available or it's Monday and deliveries are late. Please ask for today's preparation	MKT

## Sides

~ Fries \$7 ~ O-Rings \$10 ~ Truffle Parmesan Fries \$10 ~ Garlic Bread (4) \$8 ~ Mashed Potatoes \$6 ~ Herb Roasted Carrots \$6 ~



**Little Flyers Menu (12 and Under Only - No Exceptions)**

Creamy Mac & Cheese • with fries	10
Grilled Cheese • cheddar on sourdough with fries	10
Lil' Red Burger • angus beef, cheddar, fries	12
Chicken Nuggies • with fries	12

**Get Your Happy On! (served daily 4:30pm-5:30pm)**

Draft Beers • changes quickly, often without notice	4
Red or White Wine of the Day • usually good stuff rotating off the list	5
Cuba Libre • spiced rum, fresh lime, coke	5
House Bourbon on the Rocks • Henry Mckenna 3 year	5
Strawberry Gin & Tonic • brokers gin, strawberry puree, tonic	6
Dirty Shirley Pint • cutwater vodka, grenadine, cherries	6
Hibiscus Paloma • dulce tequila, grapefruit juice, hibiscus syrup, lime, salty rim	6

We do our best to deliver fresh, local California style comfort food. We try to buy from our friends whenever and however we can. We make everything we can in house. The things we don't make, we try to source as locally and sustainably as possible. We feel small businesses make our country great , and we hope you do too. Thank you for choosing us. - Jer & Nicole