



THE RED DOOR RESTAURANT SOURCES ALMOST EXCLUSIVELY FROM LOCAL FARMERS, PRODUCERS, BREWERS AND DISTILLERS. WE PROUDLY SERVE LOCALLY GROWN, HAND-CRAFTED PRODUCTS, AND ONLY THE FRESHEST AVAILABLE. CHEF OWNER **LUCIANO CIBELLI** PERSONALLY SELECTS EVERY ITEM WE SERVE AND CHOOSES UNIQUE SELECTIONS FOR TRANSFORMATION INTO FLAVORS YOU CAN ONLY FIND AT **THE RED DOOR**

START & SHARE

- SOUP** || WHITE CANNELLINI BEAN || SAGE TOMATO BROTH \$9
- * **VEGAN NACHOS** || CACAO SEA SALT || CHILI TORTILLA CHIPS || CASHEW 'CHEESE' SAUCE || SEASONAL PICO DE GALLO \$13
- * **BRUSSELS AND BACON** || ROASTED SPROUTS || PISTACHIOS || CARMELIZED ONIONS \$14
- * **ROASTED BEETS & BURRATA CHEESE** || BALSAMIC SYRUP || BASIL OLIVE OIL \$15
- VEAL MEATBALL** || TOMATO PORT WINE || SAGE \$16
- FRIED CALAMARI & KALE** || CHIPOTLE DIP \$16
- * **CARLSBAD MUSSELS** || GARLIC TOMATO RIESLING BROTH || FENNEL POLLEN \$16
- * **STEAMED CLAMS** || GARLIC CONFIT || RIESLING || HOUSE-MADE TOASTED FOCACCIA \$16
- * **BUTTERNUT BRIE** || PEAR || SPICED BUTTERNUT SQUASH || CRANBERRY || WALNUTS || ONION || TRIPLE CREAM BRIE \$14
- FLATBREAD** || BASIL PESTO || HOUSEMADE SAUSAGE || FONTINA CHEESE \$15
- CASHEW CRUSTED WINGS** || CASHEW CRUSTED FREE-RANGE WINGS || RED CURRY GLAZE || CILANTRO CRÈME FRAÎCHE \$16
- MEAT LOVER'S MAC** || BACON || GUYERE || FONTINA || AGED CHEDDAR || NDUJA SAUSAGE \$16
- FRIED EGG & MARROW** || ROASTED BONE MARROW || CAGE-FREE FRIED EGG || CAPERS || TOASTED BRIOCHE \$16

LOCAL FARM SALADS

- * **THIN SHAVED BRUSSELS SPROUTS** || MASHED AVOCADO || SUNFLOWER SEEDS || FETA CHEESE \$14
- * **HARVEST SALAD** || GARDEN FRUITS & VEGETABLES FROM OUR HARVEST OF THE MOMENT || CHEF'S HOUSE DRESSING \$12
- KALE CAESAR SALAD** || PARMESAN TOASTED NAAN || BLACK PEPPER || CITRUS HUMMUS SPREAD || RADISHES \$14
- * **FARM-TO-FORK** || SAUTÉED VEGGIES OF THE MOMENT || BASIL PESTO \$14
- * **ARUGULA** || PEAR || CANDIED PECAN || GORGONZOLA CHEESE || CASHEW DRESSING \$14

LUNCH

- EGGPLANT PARMESAN** || BAKED FRESH MOZZARELLA || TOMATO BASIL \$18
- * **FREE RANGE CHICKEN** || BRAISED BREAST || MUSHROOM || MARSALA DEMI GLACE || ROASTED POTATO \$18
- RED DOOR BURGER** || 8OZ. || ONION || BUTTER LETTUCE || BACON || LEMON AIOLI || FRENCH FRIES || BRIE || AVOCADO \$18
- GRILLED VEGGIE 'ROMERO'** || HOUSE MADE ARTISAN BUN || LEMON-CHICKPEA HUMMUS || ZUCCHINI || MUSHROOMS || ONIONS || FETA \$15
- FREE-RANGE CHICKEN SANDWICH** || HOUSE MADE ARTISAN BUN || BLUE CHEESE || FRUIT || APPLEWOOD BACON || MIXED GREENS \$16
- BRAISED SHORTRIB SANDWICH** || RED WINE SAUCE || FETA CHEESE || FRIED ONION STRINGS || BUTTER LEAF LETTUCE \$16
- LAMB BURGER** || MINTED AIOLI || FETA CHEESE || GARDEN GREENS || APPLE || TOASTED FOCACCIA \$16
- CATALINA OFFSHORE FISH TACOS** || BLACKENED FRESH CATCH || GREENS || SALSA || CILANTRO REMOULADE \$15

RED DOOR HAND CRAFTED PASTA

- LASAGNA** || BOLOGNESE STYLE \$19
- PAPPARDELLE** || SLOW BRAISED RED WINE MEAT RAGU' \$19
- SEAFOOD FETTUCCINE** || MUSSELS || CALAMARI || SCALLOPS || SHRIMP || CLAMS \$20
- ORECCHIETTE** || SAUSAGE || MUSHROOM || PEARL ONIONS || BRANDY CREAM \$19
- CAVATELLI** || FARM TO FORK || TOMATO || AGED PECORINO \$19
- GNOCCHI** || BASIL PESTO || STRING BEANS || ROASTED PEPPERS || POTATO \$19

DESSERT

- * **RICOTTA CHEESE CAKE | \$12**
FRESH STRAWBERRY || RASPBERRY SYRUP
- * **SPUMONI | \$12**
WHIPPED CREAM || COCOA
- * **CHOCOLATE LAVA CAKE | \$12**
TRIPLE DARK BELGIUM || RASPBERRY
- STICKY TOFFEE PUDDING | \$12**
HOUSE MADE TOFFEE || DATE CAKE || TOASTED PECANS || VANILLA GELATO
- BANANA CREAM PIE | \$12**
GRAHAM CRACKER PECAN CRUST || CARAMEL || CHOCOLATE || ALMONDS
- TIRAMISU | \$12**
LADY FINGER || MASCARPONE CREAM || ESPRESSO || COCOA

SAN DIEGO FARMS

SAN DIEGO COUNTY IS HOME TO 5,700 SMALL FARMS, MAKING US THE LEADING COUNTY IN THE NATION FOR SMALL INDEPENDENT FARMS, PER CAPITA.

SOURCING FROM LOCAL FARMS, RANCHES, FISHMONGERS, BREWERIES, AND WINERIES IS KEEPING MONEY CIRCULATING WITHIN SAN DIEGO TO HELP SUSTAIN AND STRENGTHEN THE LINK BETWEEN THE FARMING COMMUNITY AND HOSPITALITY INDUSTRY. WE LOVE OUR CITY.

SAN DIEGO SOURCES

- FALLBROOK HACIENDA
- CATALINA OFFSHORE
- STONE BREWERY
- TAMAI FARMS
- BLACK SHEEP FARMS
- 2 PEAS IN A POD FARM
- COASTAL FARMING
- KONG THAO FARM
- COLEMAN FAMILY FARMS

ETHICALLY SOURCED | SEASONAL CUISINE

EATING RAW OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK TO FOOD BOURNE ILLNESS. ***GLUTEN FRIENDLY**

WE ACCEPT ALL MAJOR CREDIT CARDS
OPEN TABLE GIFT CARDS AND RED DOOR DIGITAL CARDS

