



**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**

**SHARE**

- BISCUITS & JAMMIES** || TWO HOUSE-MADE BISCUITS || FRESH JAM || BUTTER \$7
- MISS CINNY BUN** || HOUSE-MADE CINNAMON ROLL || CREAM CHEESE FROSTING || BROWN SUGAR || PECANS \$12
- LOX ROMANA** || SMOKED SALMON || CREAM CHEESE || RED ONION || CAPERS || GARDEN GREENS \$13
- FRUIT PATCH** || SEASONAL FRUIT || MINT \$8

**MAIN**

- THE AZTEC** || GUAGILLO SALSA || TWO EGGS || CORN TORTILLA CHIPS || COTIJA CHEESE \$13
- UNITED EGGS OF BENEDICT** || ENGLISH MUFFINS || BACON || HOLLANDAISE || TWO POACHED EGGS || POTATOES \$15
- QUICHE OF THE DAY** || PREP CHANGE DAILY MP
- HASH SOLO** || SHORT RIBS || BELL PEPPER || KALE || MARSALA DEMI GLACE || TWO EGGS OVER EASY || POTATOES \$18
- CHICKEN CROSSED THE ROAD** || FRIED CHICKEN || WAFFLES || BOURBON MAPLE SYRUP || BUTTER \$18
- BREAKFAST WITHOUT A CAUSE** || BUTTERMILK PANCAKES || BACON || POTATOES || TWO EGGS ANY WAY || FRUIT \$18
- TJ RANCHERO** || TWO EGGS ANY WAY || RANCHERO SAUCE || CORN TORTILLA || BLACK BEANS || POTATOES \$14
- OMELETTE OF THE DAY** || PREP CHANGE DAILY MP
- GRAVY TRAIN** || CHEDDER BISCUITS || TWO POACHED EGGS || PORK SAUSAGE GRAVY || POTATOES || SEASONAL FRUIT \$14

**LUNCH**

- EGGPLANT PARMESAN** || BAKED FRESH MOZZARELLA || TOMATO BASIL \$19
- \* **FREE RANGE CHICKEN** || BRAISED BREASTS || MUSHROOMS || MARSALA DEMI GLACE || ROASTED POTATOES \$19
- BRUNCH BURGER** || BEEF || BACON || AGED WHITE CHEDDER || HOLLANDAISE || TOMATO || GARDEN GREENS \$18
- 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 || TOMATO \$20
- ORECCHIETTE** || HOUSE SAUSAGE || MUSHROOM || PEARL ONIONS || BRANDY CREAM \$19
- CAVATELLI** || FARM TO FORK || TOMATO || AGED PECORINO \$19
- GNOCCHI** || BASIL PESTO || STRING BEANS || ROASTED PEPPERS || POTATO \$19
- RAVIOLI** || PREP CHANGE DAILY MP

**MORE THE MERRIER**

- BUTTERMILK PANCAKES | \$5
- FRUIT BOWL | \$5
- HOUSE SAUSAGE | \$4
- APPLEWOOD BACON | \$6
- HOUSE BISCUIT | \$4
- 2 CAGE FREE EGGS | \$6

**DAY DRINKER**

- MY MY MAGGIE MAE | \$25**  
MIMOSA CARAFE
- GOOD MORNING MARY | \$11**  
VODKA || TOMATO JUICE || DEMITRI'S SEASONING
- BIKINI BOTTOM | \$12**  
RUM || PINEAPPLE LIQUEUR || BENEDICTINE || LIME
- GRAPEFRUITS OF WRATH | \$11**  
GIN || PAMPLEMOUSSE || LEMON || SIMPLE



**FOR WHOM THE COFFEE TOLLS**

- HOUSE COFFEE | \$4**
- CAPPUCCINO | \$6**
- LATTE | \$5**
- ESPRESSO**
- SINGLE | \$4 DOUBLE | \$5
- HOT TEA | \$4**

**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