

RED MOON

Restaurant & Bar

APPETIZERS

WINGS | \$12.95

10 pieces of your choice of sauce Buffalo, Blazing hot, Teriyaki, BBQ, Parmesan Garlic and Bourbon.

PORK BELLY | \$9.00

Freeze lettuce, Honey balsamic glaze.

ONION RINGS | \$8.99

Ranch Dressing.

MOZZARELLA STICKS | \$8.00

Served with marinara sauce.

CHICKEN TENDERS | \$11.95

Choice of sauce.

COMBO PLATTER | \$15.00

Onion rings, chicken tenders, mozzarella sticks served with ranch and marinara sauce.

NACHOS | \$14.00

Crisp chips topped with your choice of ground beef or chicken. Pico de Gallo, melted cheese, jalapeños, sour cream, and guacamole.

EVERY DAY SOUPS | \$6.00

Beer cheese and French onion.

SANDWICHES

(All served with fries)

PHILLY CHEESE STEAK* | \$13.50

Onions, red and green peppers and cheese Mozzarella with.

STEAK SANDWICH* | \$15.00

6 oz sirloin top with mushrooms and fried onions.

BBQ RIB | \$15.00

Pork rib meat with bbq sauce.

RED MOON CHICKEN | \$15.00

Grilled chicken, red and green pepper, onion, mushrooms and pepper jack cheese.

REUBEN | \$14.95

Corn beef, swiss cheese, sauerkraut and thousand island dressing on rye bread.

CHICKEN SALAD CROISSANT | \$12.50

Made with our homemade chicken salad and mozzarella cheese.

FISH FRY FRIDAYS | \$15.95

3 pieces breaded or beer battered served with fries, coleslaw, tartar sauce and marble rye bread.

SALADS

CAESAR | \$9.95

Romaine lettuce, croutons, parmesan cheese and homemade caesar dressing.

with chicken or shrimp \$14.95.

BLACKENED CHICKEN | \$14.95

Lettuce, black olives, tomato, red onion and cilantro with salsa ranch.

RED MOON | \$14.95

Chicken, lettuce, cucumbers, onion and tomato with chipotle honey mustard dressing and cheese.

TACO SALAD | \$14.95

Lettuce choice from ground beef or taco chicken, Pico de Gallo, cheese, black olives and jalapeños, sour cream.

BURGERS*

(All served with fries)

CHEESE BURGER | \$13.00

Choose your cheese.

Add Bacon for \$1 dollar.

BACON BBQ | \$13.95

Fried onion, BBQ, and cheddar cheese.

CHIPOTLE BURGER | \$13.00

Chipotle sauce and cheddar cheese.

QUESADILLA BURGER | \$13.95

Pico de Gallo, bacon, cheddar jack cheese.

WRAPS

(All served with fries)

BUFFALO AVOCADO | \$13.95

Fried chicken, buffalo sauce, lettuce, tomato and ranch dressing.

CHICKEN BLT | \$13.95

Chicken, bacon, lettuce, tomato and mustard mayo.

CHICKEN CAESAR | \$13.95

Romaine lettuce, carrots, tomato and homemade caesar dressing.

CALIFORNIA CLUB | \$13.95

Flour tortilla, mayo, lettuce, tomato, avocado, bacon and turkey.

DESSERTS

BREAD PUDDING | \$9

Homemade cover with a whiskey caramel sauce and a scoop of ice cream.

Homemade cheesecake | \$9

Top with cherry lemon sauce.

Ice Cream sundae | \$4

Top with your choice of caramel chocolate or raspberry syrup.

JUMBO FRIED SHRIMP | \$15.95

Served with fries coleslaw, tartar sauce. Available daily.

DINNERS

(All served with a roll)

PARMESAN CRUSTED CHICKEN | \$15.95

Pan fried golden brown chicken breast served with lemon butter sauce, vegetables and rice pilaf.

JAMBALAYA | \$19.00

Sauté chicken, shrimp and sausage, red and green peppers with spicy sauce on top of rice.

CAJUN CHICKEN PASTA | \$15.95

Fettuccine pasta, cajun spicy cream sauce garnished with tomato, black olives and cilantro.

With shrimp \$17.95.

TEA-GLAZED SALMON 8 oz | \$20.00

Bacon and rice vinaigrette salad over rice pilaf.

STEAK RIBEYE 12 oz* | \$30.00

Top with sauté mushrooms with pilaf rice and side of salad.

DRY FRUIT STUFFED PORK TENDERLOIN | \$20.00

Mashed potatoes, mix veggies with bacon sherry vinaigrette.

6 oz SIRLOIN WITH GRILLED SHRIMP* | \$ 22.00

With 2 sides Broccoli and pilaf rice.

ADOBO ROTISSERIE CHICKEN:

Oven roasted, served with mashed potatoes and salad.

- Half chicken \$17.00

- Half Dark \$17.00

- Half white \$18.00

BBQ CHICKEN AND RIB | \$20.00

Half rotisserie chicken and 1/4 of rib served with mashed potato and coleslaw.

BABY BBQ BACK RIBS:

Served with baked potato and mix veggies.

- Full \$26.95

- Half \$17.00

MEXICAN MENU

FAJITAS:

Choice of meat, green and red peppers, onions, served with beans and rice Pico de Gallo, sour cream and salsa.

- Chicken \$16.00

- Shrimp \$18.00

- Steak \$20.00

- Veggie \$12.00

- Combo \$25.00

ENCHILADAS | \$12.00

Three tortillas flour or corn, your choice of meat ground beef or chicken. Served with rice and beans

BURRITO | \$12.00

Your choice of ground beef, chicken, pastor, chorizo, beans and cheese rolled in a flour tortilla served with Pico de Gallo, sour cream and rice.

Asada \$ 2 extra.

CHIMICHANGA | \$12.00

Your choice of ground beef, pastor, chorizo, chicken, beans and cheese rolled in a flour tortilla deep fried, served with lettuce, Pico de Gallo and rice.

QUESADILLA | \$12.00

Flour tortilla, your choice chicken, ground beef, chorizo, pastor, cheese and Pico de Gallo served with rice.

Asada \$ 2 extra.

LOADED TACOS (3) | \$13.50

Asada, chorizo, pastor, ground beef and chicken dinner plate with beans and rice.

MEXICAN STYLE TACOS (3) | \$13.50

Asada, chorizo, pastor, ground beef and chicken. Cilantro and onion with rice and beans.

SIDES

Mashed potatoes \$2.50

Coleslaw \$2.50

Baked potato \$3.00

Rice Pilaf \$3.00

Mix Veggies \$3.00

Broccoli \$3.00

Fries \$2.50

Side Salad \$3.00

Onion Ring \$2.50

Guacamole \$3.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WHITE WINES

Moscato castello del poggio sweet

Glass | \$6 Bottle | \$20

Chateau Ste. Michelle Riesling

Glass | \$7 Bottle | \$22

Josh Chardonnay

Glass | \$7 Bottle | \$22

Cavit pinot Grigio

Glass | \$7 Bottle: | \$22

RED WINES

Angeline cabernet Sauvignon

Glass | \$7 Bottle | \$22

Robert Mondavi Merlot

Glass | \$7 Bottle | \$22

Yellow Tail Red Blend

Glass | \$6 Bottle | \$20

BEER

Corona, Corona light, Modelo, Heineken, Stella Artois | \$5

Miller Lite, Coors light, Budwiser, Miller Genuine draft, Bud Light,

Michelob Ultra, Miller High life, Bush light, Pabst Blue Ribbon | \$4

Tall Boy | \$5 White Claw Hard seltzer all Flavors. \$5

TAP BEERS

Modelo, Spotted Cow, Blue Moon, Sam Adams | \$5 Miller Lite | \$4

SPECIALTY DRINKS

Margaritas flavors: Strawberry, Mango, Peach, Tamarindo, Classic | \$8

Margarita Azul: Silver Tequila, blue curacao, triple sec, lime juice | \$8

Dirty Martini | \$8 Classic Martini | \$8

Bloody Mary | \$7 Old Fashion | \$7

Coronarita: Classic flavor margarita with coronita on top | \$10

Vampiro: Silver tequila, lime juice, citrus soda, Sangrita sirup | \$8

Paloma: Silver Tequila, citrus soda, lime juice | \$8

Blue Hawaiian: Blue Curacao, pineapple Juice and Malibu coconut liqueur | \$8