



RED TAIL

BAR & GRILL

TO BEGIN

DUNGENESS CRAB DIP 21

grilled garlic baquettes, corn salsa, garlic cream sauce

AHI POKE 25

mango relish, cucumber, seaweed salad, pickled ginger, wonton chips, garlic poke sauce

CHICKEN WINGS 16

choice of sweet & spicy thai chili, buffalo, or bbq celery, carrots, green onions

NACHOS 13

add carne asada +8 chicken +7 cheddar, queso fresco, refried beans, jalapeño, pico, chipotle crema

SOUP & SALADS

CAESAR SALAD 10

add chicken +7 atlantic salmon +14 crisp romaine, house dressing

BURRATA SALAD 17

red onions, avocado, pine nut & kale pesto, basil, pomegranate molasses

ARTISAN SALAD 16

baby lettuce, humboldt fog cheese, candied walnuts, berry chutney, local honey vinaigrette

SOUP DU JOUR 6 / 10

SIDES

WILD RICE PILAF 7

BAMBOO RICE 7

BOURSIN MASHED POTATOES 7

GRILLED ASPARAGUS 7

SEASONAL VEGETABLES 7

SAUTÉED MUSHROOMS 7

GARLIC BROCCOLINI 7

SAUTÉED BOK CHOY 7

ONION RINGS 7

TRUFFLE PARMESAN FRIES 8

house ketchup, fine herbs

SOURDOUGH 8

fine herb butter

ENTRÉES

MISO SALMON 28

bamboo rice, white wine sauteed bok choy, enoki mushroom fritter, miso ginger sauce, turned vegetable salad

ORANGE ROUGHY 28

seared pacific perch, wild rice pilaf, grilled asparagus, mache lettuce, champagne sauce

ACHIOTE CHICKEN 25

hominy corn succotash, cilantro, lime cream sauce

STUFFED AVOCADO FRITTER 17

wild rice pilaf, grilled asparagus, mushroom stuffing, scallion emulsion

9OZ. SIRLOIN MEDALLIONS 35

boursin mashed potatoes, carrots, mushrooms, peppercorn cream sauce

10OZ. CENTER - CUT RIBEYE 45

chorizo hash, seasonal vegetables, roasted bone marrow, garlic chorizo butter, cucumber relish

8OZ. BUTTER OF THE GODS FILET 46

roasted potatoes, seasonal vegetables, roasted garlic, fine herb butter

SAGE PORK TENDERLOIN 20

garlic broccolini, toasted couscous relish, sage mustard sauce

FISH & CHIPS 22

battered cod, french fries, honey mustard slaw, caper tartar sauce

SYCUAN BURGER 19

bacon, cheddar, lettuce, tomato, onion, garlic aioli, brioche bun, french fries

RED TAIL CLUB SANDWICH 19

ham, turkey, bacon, avocado, lettuce, tomato, garlic aioli, grilled sourdough-cheddar bread, french fries

FRENCH DIP 19

roast beef, provolone, grilled onions, garlic aioli, french fries

SPECIALTY OF THE HOUSE

Served Friday, Saturday & Sundays

12OZ. SLOW ROASTED PRIME RIB 47

rubbed with fine spices, whipped potatoes, seasonal vegetables, roasted garlic, au jus, creamy horseradish

SAUCES

Made fresh daily

HORSERADISH 3

PEPPERCORN CREAM 3

CHAMPAGNE CREAM 3