

Red Pepper

2641 Oswell St 93306-3148 · +16618715787 · Updated: Jan 14, 2026

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BOTANAS 4

Guacamole

AVAILABLE OPTIONS

Small: \$7.75

Large: \$9.95

Guacamole Rico

\$11.25

Fresh avocado with cream cheese, tomatoes, onions, jalapenos, and lime juice

Shrimp Ceviche

\$13.50

Shrimp mixed in lime juice, orange juice, tomatoes, jalapenos, onions, garlic, and cucumbers

Shrimp Cocktail

\$13.50

Red Pepper style - Large prawns with a unique bay shrimp cocktail sauce and avocado slices. Served with crackers and butter

SOPAS 4

Sopa de Abondigas

AVAILABLE OPTIONS

Cup: \$5.25

Bowl: \$6.75

Sopa de Tortilla

AVAILABLE OPTIONS

Cup: \$5.25

Bowl: \$6.75

Roasted Red Pepper

AVAILABLE OPTIONS

Cup: \$5.50

Bowl: \$6.95

Clam Chowder (Fri. only)

AVAILABLE OPTIONS

Cup: \$5.75

Bowl: \$7.50

ENSALADAS 5

Mixed Green Salad

\$5.75

Fresh mixed greens with tomatoes, green onions, and freshly made dressing

Crab Louis

\$16.75

Fresh snow crab salad served on a bed of mixed greens. Garnished with olives, tomatoes, avocado slices, asparagus and hard boiled eggs

Stuffed Avocado/Shrimp Salad**\$14.95**

Shrimp and celery mixture on a bed of mixed greens, garnished with olives, tomatoes, avocado and egg, with your choice of dressing

Charbroiled Chicken Breast, Beef Sirloin, or Carnitas Avocado Taco Salad**\$11.95**

Served on top of fresh mixed greens, tossed with cucumbers, tomatoes, ranch style beans, and cheese. Garnished with avocado slices, and served with our special avocado vinaigrette dressing

Charbroiled Shrimp and Avocado Taco Salad**\$14.95**

Mixed greens, cucumbers, tomatoes, ranch style beans, avocado slices, cilantro and cheese. Topped with grilled prawns, and served with our special avocado vinaigrette dressing

RED PEPPER FAVORITES 14**Vera Cruz****AVAILABLE OPTIONS**

Soft corn tortilla filled with snow crab, special Ortega cream sauce, cheese, mild peppers, and black olives, topped with more sauce, traditionally served with Mexican rice and fruit

\$14.95

With Two Enchiladas:

\$19.75

Carnitas**\$13.50**

Seasoned pork served with pico de gallo, sour cream and guacamole. Fresh handmade corn tortillas (on request)

Enchilada de Chile Verde**AVAILABLE OPTIONS**

Prepared with the Red Pepper's special slow roasted pork. Can be prepared extra spicy upon request

\$11.50

With Two Enchiladas:

\$15.50

Spinach and Mushroom Enchilada**AVAILABLE OPTIONS**

Sautéed with onions, peppers, and a mild green tomatillo sauce

\$11.50

With Two Enchiladas:

\$14.25

With Chicken: \$12.25

With Two Enchiladas:

\$15.25

With Shrimp: \$13.25

With Two Enchiladas:

\$17.50

Enchilada Suizas**AVAILABLE OPTIONS**

Mildly seasoned, shredded chicken prepared with guacamole and a green tomatillo sauce

\$10.50

With Two Enchiladas:

\$14.75

Chicken Poblano**\$15.75**

Char-broiled chicken breast topped with a mild green tomatillo sauce, served with a special refried bean torta

Chile Verde or Chile Colorado**\$14.50****Steak or Chicken Picado****\$14.50**

Served with sautéed bell peppers, onions, tomatoes, chiles, and spices, and topped with a ranchero sauce and cheese

Chicken Chile Verde **\$14.75**

Tender pieces of chicken breast cooked with tomatillos, green chiles, onions and spices

Chicken Chile Verde Enchilada **AVAILABLE OPTIONS**

Stuffed corn tortilla, topped with jack cheese

\$11.75

With Two Enchiladas:

\$14.95

Beef Steak Ranchero **\$13.50**

Thin-sliced sirloin, grilled with peppers and onions, and served with a cheese enchilada

Flautas **\$11.50**

Two corn tortillas filled with beef or chicken, guacamole, and salsa

Relleno Ranchero **AVAILABLE OPTIONS**

Chile poblano filled with jack cheese, then covered with ranchero sauce

\$11.50

With Two Rellenos: \$14.50

Tamales **AVAILABLE OPTIONS**

Chile Colorado or Chile Verde

One: \$10.50

Two: \$14.25

TOSTADAS 4

Choice of beef or chicken **\$10.50**

Chile verde or chile colorado **\$11.50**

Sirlion steak or chicken fajitas **\$11.50**

Grilled shrimp **\$15.50**

FAJITAS 4

NY Strips **\$14.75**

Shrimp **\$17.75**

Chicken Breast **\$14.75**

Vegetarian **\$11.95**

HOUSE BURGERS 5

Hamburger **\$9.25**

Cheeseburger **\$9.50**

Texas Chile, cheese, and onions **\$10.25**

Salsa Burger **\$11.50**

Bacon, Avocado, Cheese and Salsa

Ortega Burger

\$10.95

Jack cheese, Ortega chile, lettuce and tomatoes on a French roll

SPECIALTY TACOS 8

Fish Tacos

\$11.50

Cabo-style or charbroiled. Two corn tortillas, filled with pieces of fresh fillet of cod, shredded cabbage, and a special sauce

Tacos al Carbon

\$11.50

Two soft corn tortillas filled with your choice of sirloin beef, chicken, or pork, sautéed with tomatoes, cilantro, and onions, and garnished with radishes and avocado

Grilled Steak Tacos

\$10.50

Thin slices of steak, grilled with spices, and served in two soft corn tortillas, with a mild green tomatillo sauce

Tacos de Carne Asada

\$10.50

Two soft corn tortillas filled with seasoned beef or chicken, topped with onions, cilantro, tomatoes, and cheese, and served with salsa roja

Chile Verde Tacos

\$11.95

Two soft flour tortillas filled with chile verde, tomatoes, cilantro, and green onions

Charbroiled Shrimp Tacos

\$14.50

Large shrimp, charbroiled and served in two corn tortillas with a mild green tomatillo salsa and jack cheese

Lobster and Shrimp Tacos

\$15.50

Two corn tortillas filled with lobster and shrimp, cooked in a lemon jalapeno garlic sauce, and topped with cabbage, cheese, cilantro, and tomatoes

Shrimp Tacos

\$14.50

Two soft flour tortillas, filled with shrimp, cooked in a mild jalapeno, tomato, garlic and lime sauce

SPECIALTY BURRITOS 7

Seafood Burrito

\$14.75

Shrimp and crab, cooked with tomatoes, bell peppers, mushrooms and pasilla chiles

Chicken Picado Burrito

\$11.75

Tender pieces of chicken breast, sautéed with peppers, onions, tomatoes and mild chiles. Topped with ranchero sauce

Carne Asada Burrito

\$12.50

Pieces of top sirloin, sautéed with onions, tomatoes, Guajillo chiles, and garlic

Burrito de Chile Verde

\$12.25

Chunks of pork chile verde, rolled into a large tortilla and topped with more chile verde

Cha-Cha Burrito

\$11.50

Pork carnitas, ranch-style beans, pico de gallo, cheese and tomatoes cooked together, then rolled into a large flour tortilla

Vegetarian Burrito

\$11.25

Sautéed mushrooms, onions, avocado, tomatoes, roasted peppers, potatoes, and beans. Topped with ranchero sauce

Chimichangas

Your choice of beef, chicken, or chile verde served in a crisp burrito

AVAILABLE OPTIONS

Beef or Chicken:

\$11.75

Chile Verde: \$11.95

MEXICAN COMBINATIONS 3

Taco \$10.50

beef or chicken

Enchilada \$10.50

cheese, chicken, or beef

Chile Relleno \$10.50

cheese

PLATILLOS DE PESCADO 13

Langosta

Lobster medallions sautéed in olive oil, then baked in a cream wine sauce, presented in the half shell and served with a small crab enchilada

Lobster and Shrimp Relleno \$19.95

Two chile poblanos stuffed with lobster and shrimp. Topped with a lime, cilantro, and jalapeno sauce

Grilled Halibut \$24.50

Marinated, charbroiled halibut, topped with a garlic, wine, butter, lemon, and pico de gallo sauce

Halibut la Paz \$24.95

Halibut filet sautéed in lemon butter, then baked with mushrooms, onions, and tomatoes. A Traditional Favorite

Camarones con Queso \$24.75

Four large shrimp stuffed with feta and cream cheese, garlic and chilies, then baked and served with a tomato, chile and lime sauce, avocado, and garlic toast. Unique and Delicious

Camarones a la Costa \$26.25

Three large gulf shrimp stuffed with crab, wrapped in bacon and cheese. Baked golden brown, and glazed with a jalapeno béarnaise

Pescador el Chile Verde \$24.50

Gulf shrimp and pieces of halibut baked in a tomatillo, jalapeno, mushroom and wine sauce casserole

Zarape con Camarones \$25.50

Char broiled shrimp wrapped in a flour tortilla and topped with our special Zarape sauce (ranchero sauce, roasted red peppers, onions, avocado chunks, cilantro and chiles) and cheese

Scampi \$24.95

Shrimp sautéed in white wine and brandy with special spices. Mushrooms, tomatoes and onions, served with rice and fruit

Shrimp Culiacan \$23.95

Four prawns, wrapped in bacon, and covered in a garlic-jalapeno cream sauce

Shrimp a la Diabla	\$25.50
Five large shrimp, sautéed with chiles, onions, garlic, and a special chipotle salsa (extra-spicy)	
Shrimp Chile Verde	\$25.95
Five large shrimp, sautéed with jalapenos, pasilla chiles, onions, garlic, and spices (spicy)	
Shrimp Enchiladas	\$19.95
Two corn tortillas filled with shrimp sautéed with a garlic-cream, jalapeno and tomato sauce	

PLATILLOS DE CARNE 8

Zarape	AVAILABLE OPTIONS
A flour tortilla stuffed with your choice of charbroiled steak (filet or New York) or chicken breast, cooked to perfection, then topped with cheese, and our special Zarape sauce	Chicken Breast: \$18.95 New York: \$24.50 Filet: \$26.50
Carne Asada	\$23.95
A thin New York steak charbroiled to your choice, served with a cheese enchilada and mild green chilies, and garnished with guacamole	
Senor Snook's Steak and Scampi	\$29.95
9 oz New York steak cooked to order, served with our special shrimp scampi	
Gilbert's Special Steak	\$25.50
12 oz New York marinated with special spices, cooked to taste and topped with a delicious sauce. Served with Mexican-style potatoes. (spicy)	
Grilled Ribeye Steak	\$25.75
Tender and juicy 12 oz steak, grilled to perfection, with a chipotle-honey-glaze rub. Served with Mexican-style potatoes, and our special corn and avocado salsa	
Filet al Chipotle	\$27.25
9 oz filet stuffed with cheese and pasilla chilies, cooked to taste, served with a special chipotle sauce. Served with Mexican-style potatoes (extra-spicy)	
Rack of Lamb	\$28.95
Tender and juicy full rack of lamb chops cooked to perfection, served with a Jalapeno mint sauce. Served with Mexican-style potatoes	
Pork Chops	\$19.50
Two large juicy charbroiled pork chops cooked to perfection, served with a roasted red peper sauce, and topped with a yellow chile mole sauce. Served with Mexican-style potatoes	

PLATILLOS DE POLLO 4

Monte Cristo Nuevo	\$20.75
Tender chicken breast layered with ham, cheese, Ortega chili and avocado, topped with a garlic butter cream sauce, crab legs, and asparagus	
Vista del Ma	\$22.25
Sautéed chicken breast with a creamy shrimp and crab sauce, topped with crab legs	

Pollo Arturo	\$19.50
Chicken breast stuffed with feta and jack cheese, pasilla chilies and bacon, topped with a cilantro lime culiacan sauce	
Chicken Marsala	\$19.95
Sautéed chicken breast with a special sauce of Marsala wine, mushrooms, green onions, pasilla chilies, and garlic	

MENU LOS NINOS 5

Hot Dog	\$4.95
Served with French fries	
Taco (beef or chicken)	\$6.95
Served with rice and beans	
Cheese Quesadilla	\$6.95
Served with rice and beans	
Enchilada	\$6.95
A cheese enchilada served with rice and beans	
Burrito	\$6.95
Bean and cheese, or beef and bean, served with rice and beans	

DINNER SPECIALS 11

Macadamia Nut Crusted Mahi-Mahi	\$22.00
Pan Roasted Mahi Mahi in Olive Oil, served with a Chile-Coconut Butter Sauce. Suggested Wine Pairings: Halter Ranch Vineyards 2010 Grenache Blanc	
Chicken Mole' Enchiladas	\$16.95
Two Corn Tortillas filled with Chicken and our own Mole' Poblano Sauce. Rolled up and covered with more Mole Sauce - then Glazed with Crema de Pena (pineapple). Rice and Beans. Suggested Wine Pairings: Beckman Vineyards 2010 Estate Syrah	
Lobster Chile Verde	\$28.50
Lobster Medallions sautéed with Chiles, Onions, Tomatillos, Spices, and Broth. Rice and Beans. Suggested Wine Pairings: Halter Ranch Vineyards 2010 Sauvignon Blanc	
Chile En Nogad'a	\$14.95
This famous dish was first made in Mexico to commemorate Independence Day - August 21st, 1821 - and displays the colors of the Mexican flag. Roasted Poblano Chile Stuffed with Ground Beef, Pine Nuts, Raisins, Garlic, Onions, and Spices. Topped with A Creamy Walnut Sauce and Sprinkled with Pomegranate Seeds. Suggested Wine Pairings: Ranchita Canyon Vineyards 2007 Sangiovese	
Mi Amigo Jackson's Rack Of Lamb	\$31.50
Charbroiled Rack of Lamb - Basted with a Garlic Jalapeno - Feta - Herb Sauce. Served with Poblano Potato Cake and Asparagus. Suggested Wine Pairings: RN Estates Vineyards 2009 Cuvee' des Trois Cepages. Cabernet Sauvignon, Cabernet Franc, Merlot	
Walnut - Crusted Sea Bass Acapulco	\$25.00
Sautéed Sea Bass with a Walnut - Crust then placed atop a Jalapeno Cream Sauce. Served with a Potato Cake and Sautéed Spinach. Suggested Wine Pairings: Blackjack Ranch Vineyards 2008 Chardonnay 'Twenty One'	

Tequila Salmon	\$20.00
Pan Roasted Filet of Salmon with Tequila-Lime, Olive Oil and Garlic Butter Sauce. Served with Pablano Rice Gratin. Suggested Wine Pairings: Figge Cellars 2009 "Pelio" Pinot Noir	
Chile Rubbed Rib Eye Steak & Mexican Style Shrimp	\$28.00
Served with Chipotle-Potatoes and Asparagus. Suggested Wine Pairings: Ranchita Canyon Vineyards 2008 Malbec	
Braised Short Ribs In Adobo And Chipotle	\$24.95
Braised Beef Short Ribs slow Cooked in a Succulent Mixture of Red Wine and Mexican Spices. Served with Chipotle-Potatoes. Suggested Wine Pairings: Croad Vineyards 2009 Towhenua (Tow-fen-ua) Mourvedre, Grenache, Syrah	
Pollo Santa Fe	\$17.95
Pan Roasted Chicken Breast atop a Slice of Ham and Sautéed Spinach with Bacon. Topped with Pepper Jack Cheese and Tomatillo Sauce, served with Poblano Chile White Rice. Suggested Wine Pairings: Castoro Cellars 2009 Tempranillo	
San Dabs El Cortez	\$19.50
Sautéed in Olive Oil and butter then placed on a Poblano - Potato Cake. Served with a Jalapeno-Caper-Lemon Sauce and Asparagus. Suggested Wine Pairings: Opolo Vineyards 2009 Pinot Grigio	
NACHOS 2	
Traditional (beef and chorizo)	\$10.50
Chile Verde	\$12.50
QUESADILLAS 4	
Cheese	\$7.75
Beef or Chicken	\$9.50
Chile Verde	\$10.25
Cheese, mushrooms, and roasted peppers	\$9.50
SANDWICHES 10	
Salsa Burger	\$11.50
Bacon, avocado, salsa and cheese	
Ortega Burger	\$10.95
Jack cheese, Ortega chile, lettuce and tomato on a French roll	
BLT	AVAILABLE OPTIONS
	\$10.50
	With Avocado: \$11.25
Tuna	\$10.50
Hot Pastrami	\$10.95
With onions, peppers, tomatoes, on a French roll	

California Club **\$11.50**

Charbroiled chicken breast, bacon, tomatoes, lettuce, avocado, on sourdough toast

BBQ Pork or Beef **\$10.50**

With chipotle sauce on a French roll

Grilled Cheese **AVAILABLE OPTIONS**

Choice of cheese

\$8.90

Grilled ham and cheese:

\$10.25

Mexican Torta **\$11.50**

Your choice of carnitas or carne asada, with a chimichurri sauce, onions, tomatoes and avocado, served on a bolillo roll

Mexican Grilled Chicken Melt **\$11.25**

Charbroiled chicken breast, melted jalapeno cheese, grilled onions, and chipotle mayonnaise

FROM THE BROILER 3

Pork Chop **\$12.50**

Charbroiled and served with ranch-style beans, Mexican rice, with a mixed greens and avocado salad

NY Steak Sandwich **\$15.50**

Charbroiled 8-9 oz., served on sourdough toast, with tomatoes and French fries. Choice of sautéed mushrooms and onions OR onion rings

Chicken Ricardo (Dickie Joe) **\$13.75**

Marinated chicken breast, charbroiled, served with ranch-style beans, Mexican rice, and a mixed greens and avocado salad

LUNCH FOR OUR GRINGO FRIENDS 4

Lunch Steak Special **\$15.50**

Charbroiled NY steak with sautéed mushrooms, onions, and green peppers. Served with ranch-style beans, green salad, and French fries

Chicken-Fried Steak or Chicken-Fried Chicken **\$13.25**

Served with mashed potatoes and country gravy

Lemon Chicken **\$13.50**

Pan-seared chicken breast, sautéed in a lemon-garlic and butter sauce, with fresh croutons. Served with potatoes, a luncheon salad and garlic toast

Filet of Sole **\$14.95**

Pan-seared filet of sole, sautéed in a jalapeno lemon-garlic and butter sauce, with fresh croutons. Served with potatoes, a lunch salad and garlic toast

RED PEPPER TRADITIONAL 14

Carnitas **\$13.50**

Seasoned pork served with pico de gallo, sour cream and guacamole. Fresh handmade corn tortillas on request

Enchilada de Chile Verde

Prepared with our special slow roasted pork. Can be prepared extra spicy on request

AVAILABLE OPTIONS

\$11.25

With Two Enchiladas:

\$14.95

Spinach and Mushroom Enchilada

Sautéed with onions, peppers, and a mild green tomatillo sauce

AVAILABLE OPTIONS

\$11.50

With Chicken: \$11.95

With Shrimp: \$13.95

Enchilada Suizas

Mildly seasoned, shredded chicken prepared with guacamole and a green tomatillo sauce

\$10.50

Chicken Poblano

Charbroiled chicken breast topped with a mild green tomatillo sauce, served with a special refried bean torta

\$15.75

Steak or Chicken Picado

Served with sautéed bell peppers, onions, tomatoes, chiles, and spices, and topped with a ranchero sauce and cheese

\$14.50

Chicken Chile Verde

Tender pieces of chicken breast cooked with tomatillos, green chiles, onions and spices

\$14.75

Chicken Chile Verde Enchilada

Stuffed corn tortilla, topped with jack cheese

AVAILABLE OPTIONS

\$11.95

With Two Enchiladas:

\$14.75

Flautas

Two corn tortillas filled with beef or chicken, guacamole, and salsa

\$11.50

Beefsteak Ranchero

Thin-sliced sirloin, grilled with peppers and onions, and served with a cheese enchilada

\$13.50

Relleno Ranchero

Chile poblano filled with jack cheese and covered with ranchero sauce

AVAILABLE OPTIONS

\$11.50

With Two Rellenos: \$14.50

Relleno Poblano

Stuffed with a blend of beef, pork, diced potatoes, onions, tomatoes, and almonds. Topped with and Ortega sauce and cheese

AVAILABLE OPTIONS

\$10.95

With Two Rellenos: \$14.50

Tamal

Chile Colorado (beef) or Chile Verde (pork)

AVAILABLE OPTIONS

One: \$10.50

Two: \$14.25

Chile Verde or Chile Colorado

\$14.50

LUNCH SPECIALS 10

Tilapia Con Frijole's Blanco With Lemon Sauce	\$12.50
Sautéed Tilapia in Olive Oil, served on White-Bean Cassoulet and garnished with sliced Tomatoes, and Avocados. Suggested Wine Pairings: Blackjack Ranch Vineyards 2008 Chardonnay "Twenty One"	
Pork Tacos Pastor	\$10.95
Pork sautéed with a Pineapple and Avocado Salsa, topped with Chipotle Crema. Served with Rice and Beans. Suggested Wine Pairings: Castoro Cellars 2009 Tempranillo	
Mole' Poblano Chicken Enchilada	\$9.95
Corn Tortilla filled with Poblano - Chicken and Mole' Sauce. Topped with more Mole' Sauce and Glazed with Crema de Pina. Suggested Wine Pairings: Figge Vineyards 2010 Pinot Noir	
Mexico - Style Tacos A La Crema	\$10.95
Two Corn Tortillas filled with Chicken, Potatoes, and Chile Strips. Rolled and fried crisp. Topped with Tomatillo Sauce and Rojo Salsa. Suggested Wine Pairings: Adelaida 2009 Version Red	
Lunch Filet With An Ancho - Mushroom Sauce	\$14.00
Served with cottage cheese and a Tomato-Avocado and Red Onion Vinaigrette. Suggested Wine Pairings: Halter Ranch 2008 Cabernet Sauvignon	
Chile Colorado (Chile - Con - Carne)	\$12.95
Sirloin Beef, stewed in Red Chile Sauce and Spices. Served with Rice and Beans. Suggested Wine Pairings: Joe Tensley Vineyards 2010 Syrah	
Red Chile - Honey Glazed Salmon	\$13.95
Grilled Salmon with a Black Bean Sauce and Jalapeno-Cream Glaze, served with Pablano Rice. Suggested Wine Pairings: Halter Ranch 2010 Grenache Blanc	
Tostada Tinga De Pollo	\$9.75
Suggested Wine Pairings: Hidden Oak 2006 Merlot	
Ensalada De Calamari	\$11.95
Suggested Wine Pairings: Halter Ranch Vineyards 2010 Sauvignon Blanc	
Bar-B-Que Chicken Tortilla - Pizza	\$10.95
With A Luncheon Salad. Suggested Wine Pairings: Oso Libre 2010 "Osezno" Zinfandel	