



Sandwiches & Burgers

Served with fresh-cut fries or sweet potato fries.

Red's Famous Burger*	\$8.50
All-beef patty served with lettuce, tomato, cheese, onion, pickles and Red's signature sauce.	
Red's Double Burger*	\$10.50
All the same deliciousness with an extra patty.	

Mushroom Bleu Burger*	\$8.95
All-beef patty, mushrooms, fried onions and bleu cheese.	
Wasatch Burger*	\$11.95
All-beef patty with American cheese, onion straws, BBQ sauce and a fried egg on sourdough bread.	
Pastrami Patty Melt*	\$10.95
All-beef patty, pastrami, Swiss cheese and grilled onions on sourdough bread.	
Chicken Club	\$9.95
Char-grilled chicken breast with avocado, lettuce, tomato, bacon and Swiss cheese on a cibatta roll.	
Los Alamos Burger	\$9.95
All-beef patty, queso fresco, onion jalapeño jam, guacamole, sour cream and pico de gallo.	
Red's Classic Reuben	\$9.95
Corned beef, homemade sauerkraut and Thousand Island dressing between grilled rye bread.	
Black Bean Veggie Burger	\$7.95
A blend of black beans, savory onions, yellow corn, red bell peppers, Anaheim chilies and a touch of cilantro.	
Red's Classic Dog	\$4.95
Hebrew National All-Beef Frank® with ketchup, mustard and relish.	
Red's "SLC" Dog	\$7.95
Beer-battered Hebrew National All-Beef Frank® with grilled onions, tomatoes, peppers and Red's signature sauce. Topped with onion straws.	

Entrees

Served with choice of soup or salad.
Additional vegetarian entrees available upon request.

Meatloaf	\$13.95
Red's house specialty with mushroom gravy, mashed potatoes and seasonal vegetable.	
Roasted Turkey Dinner	\$12.95
Tender white meat, mashed potatoes, giblet gravy and sage dressing.	
Red's "Sticky" Ribs	\$15.95
Tender ribs smothered in our homemade BBQ sauce.	

Chicken Pot Pie	\$9.95
Vegetables and chicken in a hearty sauce topped with a flaky pie shell.	
NY Strip*	\$13.95
Choice cut strip char-grilled, served with mashed potatoes and gravy and topped with onion straws.	
Sliced Beef	\$16.95
Slow-cooked beef, mashed potatoes and mushroom gravy.	
Fish and Chips	\$15.95
Three filets dipped in an ale batter served with our fresh-cut fries and tartar sauce.	
Salmon*	\$17.95
Salmon filet basted with balsamic glaze and served with a corn salsa.	
Chicken Rigatoni	\$13.95
Slow-roasted chicken, mushrooms, diced peppers, onions, dried cranberries, walnuts, white wine and Alfredo sauce with rigatoni pasta.	
Italian Baked Ziti	\$13.95
Pasta baked with Italian herbs, ground beef, ricotta and mozzarella cheeses, topped with marinara.	
Mac and Cheese	\$8.95
Rich and creamy three cheese blend, topped with melted cheddar.	
With Shaved Ham - Add \$2.00	
With Crab - Add \$3.00	
Chicken Tenders	\$9.25
Battered chicken breast with honey mustard sauce. Served with our fresh-cut fries.	

Appetizers

Wings	\$8.95
Choice of Buffalo or BBQ. Served with celery sticks and bleu cheese dipping sauce.	
Sweet Potato Fries	\$3.95
Brown sugar glazed fresh-cut sweet potato fries.	
French Fries	\$5.95
Fresh-cut fries with brown gravy or cheddar cheese or both.	
Kolaches	\$7.95
Crescent-wrapped andouille sausage served with honey mustard.	
Nachos	\$7.95
Tri-colored tortilla chips, pepperjack and cheddar cheeses, salsa, onions, black olives, sliced jalapeños, fresh cilantro and sour cream.	
Chicken Quesadilla	\$8.95
Char-grilled chicken, three cheese blend, salsa and sour cream.	
Artisan Garlic Cheese Bread	\$5.95
Gorgonzola dipping sauce and red pepper hummus.	
Chili Cheese Fries	\$5.95
Fresh-cut fries smothered with chili, cheddar cheese and sour cream.	
Calamari	\$7.95
Cornmeal dusted deep-fried calamari served with marinara.	
Shrimp Cocktail	\$6.95
Chilled shrimp served with shredded lettuce and cocktail sauce.	

Soups & Salads

House Salad	\$5.95
Mixed greens, cucumber, tomato and choice of dressing.	
Caesar Salad*	\$8.00
Romaine hearts, parmesan cheese, garlic croutons and classic Caesar dressing.	
With Chicken - Add \$3.00	
With Salmon - Add \$4.00	
Red's Chopped Salad*	\$11.95
Mixed greens, grilled chicken, tomato, bacon, avocado, scallions, black olives, crumbled bleu cheese, chopped egg and choice of dressing.	
Red's Chicken Apple Salad	\$10.95
Mixed greens, bleu cheese, sliced apples, candied Georgia pecans, dried cranberries, slow-roasted chicken and bleu cheese vinaigrette.	
Pepper Steak Salad*	\$12.95
Mixed greens, tomato, cucumber, fried onion straws, chopped bacon, bleu cheese and bleu cheese vinaigrette.	
Soup of the Day	cup \$3.95 bowl \$4.95
Beef Chili	cup \$4.95 bowl \$5.95



REGULAR \$2.99
20oz SPECIALTY TUMBLER \$5.99

MANGO ORANGE ICED TEA
Finest Call Mango Puree, orange juice and freshly brewed iced tea.

STRAWBERRY POMEGRANATE LEMONADE
Finest Call Pomegranate and lemonade muddled with fresh strawberries.

PEACH ARNOLD PALMER
Finest Call Peach Puree, lemonade and freshly brewed iced tea muddled with fresh mint.



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Breakfast

Breakfast Specialties

Corned Beef Hash and Eggs*	\$11.95
Homemade corned beef hash, two eggs any style with hollandaise sauce and hash browns.	
NY Strip and Eggs*	\$13.95
New York sirloin, two eggs any style and hash browns.	
Red's Special*	\$10.95
Two eggs scrambled, ground beef, onions, spinach and hash browns.	
Breakfast Frittata*	\$10.95
Egg whites, tomato, diced peppers, spinach, onions, mushrooms, herbs, bacon and cheese. Topped with pico de gallo.	
Chicken Fried Steak and Eggs*	\$11.95
Breaded top sirloin with country gravy, two eggs any style and hash browns.	
Biscuits and Gravy	\$8.95
Three biscuits, country sausage gravy and cheddar cheese.	

Three Egg Omelets

Served with hash browns and choice of bread.
Eggs may be substituted with Egg Beaters® or egg whites.

Pacific Crab Omelet*	\$11.95
Crab, spinach, tomato and cheddar cheese.	
Three Cheese Omelet*	\$9.95
Pepperjack, cheddar and Swiss cheeses.	
Meat Lover's Omelet*	\$10.95
Ham, bacon, sausage and Monterey jack cheese.	
Vegetarian Omelet*	\$9.95
Mushrooms, onions, tomatoes, bell peppers, fresh spinach and Monterey jack cheese.	

From Red's Griddle

Vanilla French Toast	\$8.95
Three slices of thick rustic bread dipped in rich vanilla custard.	
Banana French Toast	\$9.95
Homemade banana bread dipped in rich vanilla custard with bourbon maple syrup, sliced banana and candied Georgia pecans.	
Belgian Waffle	\$7.95
Malted batter grilled to golden perfection.	
Red Velvet Pancakes	\$8.95
Light and fluffy with cream cheese frosting.	

Sweet Treats

All Red's Diner cakes and pies are served with your choice of Farr's® ice cream or fresh cream.

NY Style Cheese Cake with Berry Compote	\$6.95
Creamy and rich - an absolute delight.	
Homemade Chocolate Fudge Cake with Fudge Topping	\$5.95
Super-rich chocolate cake topped with chocolate ganache.	
Homemade Bread Pudding with Maple Toffee Sauce	\$6.95
New Orleans-style bread pudding with warm maple toffee sauce.	
Banana Split	\$6.95
Sliced banana, vanilla bean, chocolate and strawberry ice cream, Hershey's® chocolate and caramel sauces, diced pineapples, strawberries, candied Georgia pecans and whipped cream.	
Red's Ice Cream Sundae	\$4.95
Chocolate, vanilla bean or strawberry ice cream topped with Hershey's® hot fudge, whipped cream, nuts and cherries.	
Homemade Apple Pie	\$5.95
Fresh apples, delicate spices and a flaky crust in a single serving pie dish.	



RED LION®
ROARING START

Stack of Pancakes	\$7.50
Three large buttermilk cakes.	
American Breakfast*	\$9.25
Two eggs any style with your choice of bacon, ham, link sausage or spiced habanero chicken sausage.	
Pancake Sandwich*	\$9.75
Two large buttermilk cakes with two eggs any style and bacon strips.	
Snoqualmie® Old-Fashioned Oatmeal	\$5.25
Low-fat milk, brown sugar, Craisins® and granola topping.	
Granola Supreme	\$9.95
Mixed berry compote layered with vanilla yogurt and crunchy granola.	

On The Side

Two Eggs Any Style*	\$3.95	Toast, Bagel or Muffin	\$3.50
Ham, Bacon or Sausage	\$3.95	Fruit and Yogurt	\$4.95
Hash Browns or Skillet Potatoes	\$4.50	Seasonal Fresh Fruit	\$4.75
Fruit and Cottage Cheese	\$3.95	Assorted Cold Cereal	\$4.95

*Whole-shell eggs are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness especially in children or people with certain medical conditions.
We will gladly substitute Egg Beaters®. We prepare our fried foods using peanut oil.

Beverages

Bottomless Fountain	\$2.95
Coke, Diet Coke, Sprite, Root Beer, Orange	
Dasani® Bottled Water	\$3.95
Assorted Juices	\$3.50
Fresh Brewed Coffee or Decaffeinated Coffee or Tea	\$2.50
Full Throttle® Energy Drink	\$3.95
Assorted San Pellegrino®	\$3.50
Aranciata, Limonata, Aranciata Rossa or Pompelmo	

Ice Cream Drinks

Shakes	\$4.95
Farr's® Vanilla Bean, Chocolate, Strawberry	
Signature Shakes	\$5.95
Chocolate Malted Milk Ball, Red Velvet, Bananas Foster, Coffee, Chocolate Peanut Butter, Cookies and Cream, Mint Chocolate Chip, Black Raspberry Pecan	
Retro Floats	\$5.95
Coke®, Root Beer, Orange	

Beer & Wine

Draft Beer	\$5.50	
Cutthroat Pale Ale and Golden Spike Hefeweizen		
Bottled Domestic	\$4.25	
Budweiser, Bud Light, Michelob Ultra, Michelob AmberBock, Miller Light, Coors and O'Doul's N.A.		
Bottled Imported	\$5.50	
Corona, New Castle Brown Ale, Heineken and Guinness		
Bottled Micro Brews	\$5.50	
Sam Adams Lager, Sierra Nevada Pale Ale, Widmer Hefeweizen, Widmer Omission Lager (gluten-free) and Wasatch Polygamy Porter		
Wines		
Brut, Domaine Chandon	Glass \$9.00	Bottle \$38.00
Chardonnay, Canyon Road	\$6.50	\$23.00
Sauvignon Blanc, Nobilo	\$7.00	\$34.00
Riesling, Chateau St. Michelle	\$6.50	\$32.00
Pinot Grigio, Hogue	\$7.00	\$32.00
White Zinfandel, Sutter Home	\$6.00	\$28.00
Merlot, 14 Hands	\$7.50	\$35.00
Cabernet, Two Vines	\$6.50	\$25.00
Cabernet, Doña Paula "Los Cardos"	\$7.50	\$34.00
Red Blend, Apothic Red	\$8.50	\$38.00
Pinot Noir, Turning Leaf	\$7.00	\$35.00