



Discover the Foods of Mexico...

The Red Pepper Restaurant

Dinner Specials

• *suggested wine pairings priced separately* •

Entrees include your choice of Abondigas Soup or a Mixed Green Salad

MACADAMIA NUT CRUSTED MAHI-MAHI 22.00

Pan Roasted Mahi Mahi in Olive Oil, served with a Chile-Coconut Butter Sauce.

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

Beckman Vineyards 2010 Estate Syrah

LOBSTER CHILE VERDE 28.50

Lobster Medallions sautéed with Chiles, Onions, Tomatillos, Spices, and Broth. Rice and Beans

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.

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

RN Estates Vineyards 2009 Cuvee' des Trois Cépages

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

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

Figge Cellars 2009 "Pelio" Pinot Noir

• **See reverse side for more great dinner specials** •

CHILE RUBBED RIB EYE STEAK & MEXICAN STYLE SHRIMP 28.00

Served with Chipotle-Potatoes and Asparagus

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

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

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

Opolo Vineyards 2009 Pinot Grigio

**For inspired wine suggestions, ask to see our
Central California Coast Wine List**

www.bakersfieldredpepper.com

