



redwhite+bluezz

70 S. Raymond Avenue, Pasadena, CA 91105

626.792.4441

www.redwhitebluezz.com

Lunch Menu

\$25.00 (tax and gratuity not included)

First Course

Choice of:

rwb Crab Cakes

Passion fruit Riesling cream mango sweet pepper relish, micro intensity mix

Fried Mac n' Cheese

Signature cheese blend, frosted flake Panko crust, bacon sharp cheddar béchamel

Spicy Honey Carrot

Fresh carrots, honey, cream, Thai chili

Soup du Jour

Ask your server what's hot today

Baby Mesclun Bouquet

Baby lettuces, mandarin oranges, gorgonzola, frosted walnuts, cranberry vinaigrette

Second Course

Choice of:

Sourdough Club

Black forest ham, oven roasted turkey, Applewood bacon, avocado, gruyere, Bibb lettuce, beefsteak tomato, tomato-basil aioli, garlic fries

Open Face Skirt Steak

3-Cheese aioli, pico de gallo, shredded romaine, baguette, garlic fries

Western BBQ

Aged white cheddar, crispy Cajun onions, house crafted bourbon BBQ sauce, Applewood bacon, sweet potato fries

Third Course

Choice of:

Speyside Butterscotch Pudding

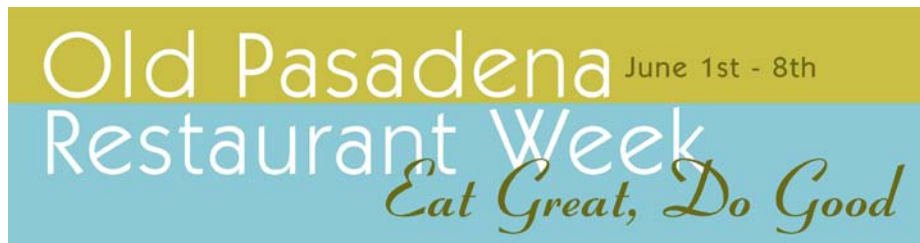
Glenlivet & brown sugar custard, vanilla Chantilly, sea salt

Fosselman's Ice Cream + Sorbet

Two scoops of your favorite flavor

***Please contact the restaurant directly for your reservation
and any additional information.***

www.oldpasadena.org/restaurantweek



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Dinner Menu

\$35.00 (tax and gratuity not included) + \$18.00 to add wine pairing

First Course

Choice of:

Signature Cheese Sampler

Port Salut, Manchego, chutney, nuts, dried fruit

rwb Crab Cakes

Passion fruit Riesling cream mango sweet pepper relish, micro intensity mix

Plantain Crust Beef Empanada

Crème fraiche, charred tomatillo salsa

Honey Carrot Soup

Fresh carrots, honey, cream, Thai chili puree

Soup du Jour

Ask your server what's hot today

Hearts of Romaine

Creamy garlic Caesar dressing, parmesan tuile, sweet 100 cherry tomatoes, Turkish white anchovies

Second Course

Choice of:

Braised Omaha C.A.B. Short Rib

Boneless beef, fingerling mashed potatoes, Vichy baby carrot, Montepulciano jus lie

Turbinado Ginger Glazed Salmon

Sautéed baby Bok Choy, fried rice, mandarin gastrique

Angel Hair Ratatouille

Spring vegetable macedoine, tomato concasse, thyme garlic beurre fondue

Third Course

Choice of:

Sorbet Trio

Passion fruit, lime, black raspberry

Speyside Butterscotch Pudding

12-Year Glenlivet and brown sugar custard, Chantilly cream, shaved cocoa, fleur de sel

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