



Kitchen & Bar

Family owned and locally operated, Executive Chef Ketmoree, or 'Mama' as she has been nicknamed by regulars and staff, brought her kids to America from Thailand for the American Dream. While her kids were attending school, 'Mama' was operating her restaurant, and taught them the ropes of the restaurant industry from a young age. Her daughters Nu and Net went on to further their education; Net travelled the world to attend various culinary schools and Nu graduated and obtained her Managerial Economics degree from UC Davis.

Nu and Net, who have a lifetime of culinary experience, have now taken over to allow their mom to retire from over 2 decades of her passion of restaurant operating and culinary excellence. With their passion for food and hospitality, they continue the legacy of Red 88 Davis and Willows.

Business Hours

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|------------|----------|
| WED-THURS: | 11AM-8PM |
| FRIDAY: | 11AM-9PM |
| SATURDAY: | 4PM-9PM |
| SUNDAY: | 12PM-7PM |





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CHEF SPECIALS

GINGER MANGO STIR FRY 15.50+

Zucchini, onion, ginger, mushroom, mango, cashews all with choice of protein all with our Red 88 flair. Served with a side of white rice, option to upgrade to other rices.

MENTAI SALMON BOWL 21.00

Furikake infused rice, drizzled with homemade Japanese mentai sauce, topped with torched raw Salmon, tobiko, fresh avocado, cucumber and seaweed papers.

RED CURRY LAMB FETTUCCINE 18.50

Thai-Italian fusion dish! Fettuccine noodles stir fried with red curry sauce, ground lamb, kaffir leaves, sweet charr and Thai basil, topped with shaved Parmesan.

BEEF AND PORK ROLLS 12.25

Four deep fried spring rolls mixed with beef, pork, cabbage, sweet potato, taro, shitake mushrooms, silver noodles and carrots. Served with a side of sweet chili sauce.

PUMPKIN RED CURRY 17.00+

Savory coconut milk Red Curry with protien choice, basil, pumpkin chips & seasonal vegetables. Served with a side of white rice, option to upgrade to other rices.

CRYING TIGER STEAK MARKET PRICE

Traditional Thai steak with a Red 88 twist!

Hand cut ribeye grilled and finished with garlic thyme butter on a hot skillet.

Comes accompanied with Broccoli and White Rice or Salad of the Day.

Options to add: Chef's Choice of Grilled Vegetable, Sauteed Onions and Sauteed Mushrooms on top of steak.

Accompaniment upgrades: Garlic Rice, Sticky Rice, Creamy Miso Mashed Potato.

GOONG YANG 19.00

Grilled shrimp skewers served on top of your choice of Salad of Day or Garlic Rice. Served with a side of our homemade spicy lime dressing.

CREAMY MISO BURGER 19.25+

Half pound fresh wagyu blend burger patty on brioche buns, with smoked provolne cheese, creamy parmesan miso sauce, sauteed mushrooms & onions, arugala & seared jalepenos. Served with waffle fries, or upgrade to Drunken Birria Fries or Mentai Pumpkin Fries.

AVOCADO CREAM CHEESE BURGER 18.75+

Half pound fresh wagyu blend burger patty with a thick slab of our homemade avocado cream cheese blend and crispy bacon strips. Served with a side of waffle fries, or upgrade to Drunken Birria Fries or Mentai Pumpkin Fries. Option to add extra Crispy Bacon Strips or seared jalepenos.

Asterisk* indicates upcharge, please inquire with staff member.

Parties of 6 or more will incur 18% service charge

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses.

Substitutions or alterations may incur extra charge.

Only up to 4 methods of payment per party.

110 W Sycamore St.
Willows, CA 95988
530-361-9543
www.visitred88.com



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APPETIZERS

CRAB WONTONS 10.00

Crispy fried wontons stuffed with imitation crab meat and cream cheese.

RED 88 WINGS 14.25

Bone-in or Boneless. Choice of Garlic Parm, Gochujang, **Honey Habanero** or **Thai Zesty Dry Rub**. Served with garlic aioli, spicy ranch fusion & a side of criss cut fries. Upgrade to Mentalai Pumpkin Fries or Drunken Birria Fries.

DRUNKEN BIRRIA FRIES 15.50

Mexican pulled beef on top of a bed of criss cut fries, topped with chopped onion, cilantro, cheddar and jack cheese, homemade spicy ranch, homemade jalapeno salsa, and sour cream.

CHICKEN POTSTICKERS 9.50

Deep fried chicken and vegetable potstickers, served with homemade chili infused soy sauce.

MENTAI PUMPKIN FRIES 12.00

Japanese inspired tempura pumpkin fries. Topped with creamy mentai and toasted seaweeds.

AVOCADO CREAM CHEESE ROLLS 12.50

Fresh avocado, cream cheese, sun dried tomatoes, red onions served with tamarind chutney.

FIRE ROASTED GOCHUJANG RIBS 12.75

Sweet Korean spiced ribs served with Vietnamese assorted pickled vegetables.

WOK-SEARED NOODLES

Proteins: Asian Sausage*, BBQ Pork*, Birria*, Chicken, Crispy Chicken*, Fire Roasted Gochujang Ribs*, Fresh Tofu, Fried Tofu, Salmon* Shrimp*, Sliced Beef* or Vegetables.

CHOW MEIN 13.50

Chow mein noodles stir fried with protein choice and seasonal vegetables in a savory soy sauce. Garnished with green onions and cilantro.

PAD THAI 14.50

A staple of Thai cuisine! Bangkok style thin rice noodles stir fried with protein choice, tofu, egg, beansprouts and green onions.

DRUNKEN NOODLES 14.50

Wide rice noodles stir-fried with your protein choice, egg, carrot, green beans, sliced onion, garlic, and chili.

SPICY RAMEN BBQ PORK 14.00

Ramen noodles stir-fried with savory BBQ Pork in spicy sauce, with fresh beansprouts, bok choy, green onions, and cilantro.

SPICY UDON NOODLES 13.50

Udon noodles stir-fried with protein choice and seasonal vegetables in spicy chili sauce and topped with fresh beansprouts, green onions, and cilantro.

CREAMY MISO MUSHROOM PASTA 15.00

Blend of mushroom seared in a creamy miso butter and white wine reduction with udon noodles & broccoli. Add Halal Chicken (\$2.50), Shrimp (\$4.50), Broccoli (\$1.50)

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SOUPS

BIRRIA NOODZ 14.50

Hispanic meets Asian cuisine! Instant ramen with slow stewed Birria. Garnished with chopped onion and cilantro. Side of citrus and traditional garlic chili oil for spice lovers!

RED 88 BEEF PHO 15.75

Savory homemade broth with sliced beef, beef tendon meatballs, and thin rice noodles. Served with a side of sliced jalapenos, sliced onion and bean sprouts. Garnished with green onion and cilantro. Restores the soul.

RICE DISHES

Proteins: Asian Sausage, BBQ Pork*, Birria*, Chicken, Crispy Chicken*, Fire Roasted Gochujang Ribs*, Fresh Tofu, Fried Tofu, Salmon* Shrimp*, Sliced Beef* or Vegetables.*

RED 88 FRIED RICE 16.00

White stir-fried rice with your choice of protein(s) and scrambled egg, topped with a fried egg, cilantro, and green onions and served with our famous Red sauce.

BIRRIA FRIED RICE 19.00

Our famous egg fried rice and juicy birria. Topped with a fried egg, chopped onion, cilantro, and citrus.

SPICY CRISPY EGGPLANT 13.50

Lightly battered crispy eggplant stir fried with protein choice and seasonal vegetables in a spicy Thai sauce. Served with a side of rice.

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DESSERTS

DESSERT PLATTER 29.00

Our delicious Fried Ice Cream, Cheesecake Puffs, a slice of creme brulee cheesecake & a scoop of toasted coconut pineapple ice cream. Great to share, sweet tooth lovers rejoice.

CREME BRULEE CHEESECAKE 8.00

Traditional vanilla bean creme baked with a rich creamy cheesecake in a golden graham cracker crust. The top is a delicate brulee with caramel glaze.

FRIED ICE CREAM 9.00

Battered fried ice cream, topped with chocolate sauce, raspberry sauce and condensed milk, whipped cream and cherry on top!

CHEESECAKE PUFFS 9.00

Warm cheesecake inside Puff Pastries. Topped with powdered sugar & drizzled with raspberry sauce.

SIDES

PICKLES OF THE DAY 5.00

SALAD OF THE DAY 5.00

MASHED POTATO WITH CREAMY MISO SAUCE 7.00

GRILLED SHRIMP SKEWER 5.00

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RED 88 COCKTAILS

Tall Drinks

THE FML 10.50

Vodka, Gin, Tequila, Triple Sec, Tropical Juices & 151.

HARD THAI TEA 10.50+

Whiskey, Homemade Thai Tea, Baileys

ROCKET POP 10.50

Strawberry Rum, Passionfruit Rum, Peach, Blue Curacao, Cherry and Sprite

PHUKET PASSION 12.00

Coconut rum, Mango, Coconut Juice

ALL DAY 9.50

Yogurt Soju, Yakult, Orange

THE ABG 10.50

Soju, Pineapple, Yakult, Jellies or Popping Boba

SPIKED LYCHEE ROSE LEMONADE 10.50

Raspberry Vodka, Lychee, Rose, Homemade Lemonade

Short Drinks

TWO SISTERS 12.00

Buffalo Trace, Amaretto, Pineapple, Lemon

STAY LOCAL 12.00

Bulleit Rye Whiskey, Aperol, Sweet Vermouth

KISS MY BLOSSOM 9.50

Orange Vodka, Black Raspberry, Lemon.

PACIFIC RIM 9.00

Sake, Lychee, Fresh Lime

KEY LIME MARTINI 10.00

Vanilla vodka, Pineapple Juice, Fresh Lime

HOT LIPS 9.00

Strawberry Rum, Peach, Sprite

LITTLE DEVIL 10.50+

Tequila, Coconut Juice, Pomegranate

NEW JOB 10.50+

Gin, Aperol, Solerno Blood Orange Liqueur

HELL AND BACK 10.50+

Rum, Kahlua and Black Raspberry

POMEGRANATE ISLAND MARTINI 9.50

Passionfruit Rum, Pomegranate, Fresh Lime, Cranberry

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LIQUOR

VODKA

Ciroc Apple 10.00
Grey Goose 11.25
Tito's 9.50

GIN

Beefeater..... 8.50
Hendricks..... 12.00
Tanqueray..... 9.00

TEQUILA

Hornitos..... 8.50
Hornitos Reposado..... 8.50
Patron..... 12.50
1800 Cristalino Anejo .. 8.00

RUM

Bacardi.....8.50
Captain Morgan.....8.25

BOURBON

Blantons Bourbon 20.00
Buffalo Trace..... 9.50
Bulleit Bourbon 9.50
Colonel E.H. Taylor 20.00
Elijah Craig
Toasted Barrel 15.00
Four Roses 8.00
Pendleton..... 9.50
Weller Special Reserve 20.00
1792 15.00

WHISKEY

Crown Royal..... 10.00
Elijah Craig Rye..... 15.00
Jack Daniels 10.00
Jameson..... 10.00

SCOTCH

Ardberg 10..... 12.00
Glenfiddich 12 13.00

BEER

DRAFT BEER

Allagash White 7.50
Dokkaebier IPA.....7.00
Fall River Day Off 6.50
Farmers Light 5.50
Modelo 7.00
North Coast Scrimshaw 7.25
Sapporo 6.50
Spring Planting 7.00
Sun up til Sun Down IPA 7.25
Voodoo Ranger Juicy Haze IPA 7.00
Yuza Blonde Ale 7.25

BOTTLE & CANS

Coors Light4.50
Deschutes
Fresh Haze IPA6.00
Corona5.50
Garage Dwellers
Hazy IPA7.00

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WINE

CABERNET

Terrazas 7.00 | 26.00
Mendoza, Argentina 2022

Josh Cellars 10.00 | 38.00
Hopland, CA 2021

CHARDONNAY

Terrazas7.00 | 26.00
Mendoza, Argentina 2022

The Fableist 14.50 | 58.00
Edna Valley, CA 2022

JAPANESE PLUM WINE

Choya Umeshu.....10.00
Japan

SAUVIGNON BLANC

Drylands 13.00 | 50.00
Marlborough, New Zealand 2022

SAKE & SOJU

Mio Sparkling Sake..... 13.50
A clear colorless distilled spirit native to Japan made from rice. Presenting a flavor of pear and peach, with accents of yellow rose and baking spice. Sold by the bottle only.

Soon Hari Soju (Yogurt or Strawberry)..... 7.50
A clear colorless distilled spirit native to Korea, made from rice, potatoes, sweet potatoes or tapioca. It offers a light sweet, crisp and clean taste with a cool finish. Sold by bottle only.

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MOCKTAILS & BOBA

Thai Iced Tea 5.00+

Homebrewed Thai Tea with topped with Cream, Oat Milk or Creme Brulee* with the option to add Tapioca Boba!*

Flavored Ice Slush with Popping Boba 7.00

*Choice of flavored ice slush with delicious flavored popping boba!
Flavors available: Blueberry, Lychee, Mango, Passionfruit or Strawberry.*

Milk Slush with Tapioca Boba 7.00

*Choice of flavored milk slush with Tapioca Boba.
Flavors available: Blueberry, Lychee, Mango, Passionfruit or Strawberry.*

Mad Mango 7.00

Delicious blend of Mango, yakult and choice of Jelly or Popping Boba.

Lychee Rose Lemonade 8.00

Lychee, Rose, Homemade Lemonade.

Mango Monsoon 8.00

*Mango, Sweet & Sour and Coconut Juice.
Let the tide come to you!*