

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

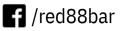
WED-THURS: FRIDAY: SATURDAY: SUNDAY: 11AM-8PM 11AM-9PM 4PM-9PM 12PM-7PM







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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.

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.**

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.

> Substitutions or alterations may incur extra charge. Only up to 4 methods of payment per party.



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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 Mentai 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

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

MENTAI PUMPKIN FRIES

12.00

9.50

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

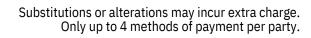
Ramen noodles stir-fried with savory BBQ Pork in spicy sauce, with fresh beansprouts, bok choy, green onions, and cilantro.

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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DESSERTS

DESSERT PLATTER

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

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

CHEESECAKE PUFFS 9 NN

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 |

16.00

19.00

chopped onion and cilantro. Side of citrus and 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 beansprouts. Garnished with green onion and cilantro. Restores the soul.

with slow stewed Birria. Garnished with

traditional garlic chili oil for spice lovers!

RICE DISHES

RED 88 BEEF PHO

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

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

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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BIRRIA NOODZ

@red88bar

14 50 Hispanic meets Asian cuisine! Instant ramen

9 NN

29.00







RED 88 COCKTAILS

Tall Drinks

| THE FML Vodka, Gin, Tequila, Triple Sec, Tropical Juices & 151. | 10.50 |
|--|--------------|
| HARD THAI TEA Whiskey, Homemade Thai Tea, Baileys | 10.50+ |
| ROCKET POP Strawberry Rum, Passionfruit Rum, Peach, Blue Curacao, Cherry and Sprite | 10.50 |
| PHUKET PASSION Coconut rum, Mango, Coconut Juice | 12.00 |
| ALL DAY Yogurt Soju, Yakult, Orange | 9.50 |
| THE ABG Soju, Pineapple, Yakult, Jellies or Popping Boba | 10.50 |
| SPIKED LYCHEE ROSE LEMONADE Raspberry Vodka, Lychee, Rose, Homemade Lem | 10.50 |
| | |

TWO SISTERS

12.00

Buffalo Trace, Armaretto, Pineapple, Lemon

| STAY LOCAL Bulleit Rye Whiskey, Aperol, Sweet Vermouth | 12.00 |
|---|--------|
| KISS MY BLOSSOM Orange Vodka, Black Raspberry, Lemon. | 9.50 |
| PACIFIC RIM Sake, Lychee, Fresh Lime | 9.00 |
| KEY LIME MARTINI Vanilla vodka, Pineapple Juice, Fresh Lime | 10.00 |
| HOT LIPS Strawberry Rum, Peach, Sprite | 9.00 |
| LITTLE DEVIL Tequila, Coconut Juice, Pomegranate | 10.50+ |
| NEW JOB Gin, Aperol, Solerno Blood Orange Liqueur | 10.50+ |
| HELL AND BACK Rum, Kahlua and Black Raspberry | 10.50+ |
| POMEGRANATE ISLAND MARTINI | 9.50 |

Passionfruit Rum, Pomegranate, Fresh Lime, Cranberry







LIQUOR

VODKA

| Ciroc Apple | 10.00 |
|-------------|-------|
| Grey Goose | |
| Tito's | |

GIN

| Beefeater | 8.50 |
|-----------|-------|
| Hendricks | 12.00 |
| Tanqueray | 9.00 |

TEQUILA

| Hornitos | . 8.50 |
|------------------------|--------|
| Hornitos Reposado | . 8.50 |
| Patron | |
| 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 | |
| 1/92 | 15.00 |

WHISKEY

| Crown Royal | 10.00 |
|------------------|-------|
| Elijah Craig Rye | |
| Jack Daniels | |
| Jameson | 10.00 |
| | |

SCOTCH

| Ardberg 10 | 12.00 |
|----------------|-------|
| Glenfiddich 12 | 13.00 |

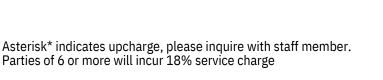
BEER

DRAFT BEER

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

BOTTLE & CANS

| Coors Light | 4.50 |
|-----------------|------|
| Deschutes | |
| Fresh Haze IPA | 6.00 |
| Corona | 5.50 |
| Garage Dwellers | |
| Hazy IPA | 7.00 |



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WINE

CABERNET

Mendoza, Argentina 2022

Josh Cellars 10.00 | 38.00 Hopland, CA 2021

JAPANESE PLUM WINE

SAUVIGNON BLANC

Choya Umeshu.....10.00 Japan

Drylands 13.00 | 50.00 Marlborough, New Zealand 2022

SAKE & SOJU

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.

Terrazas7.00 | 26.00 Mendoza, Argentina 2022

CHARDONNAY

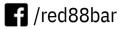
The Fableist 14.50 | 58.00 Edna Valley, CA 2022











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!