





APPETIZERS

NEW DUCK CROSTINI

crisp baguette slices topped with lemon-herbed goat cheese, pulled duck, and tomato jam | \$19

NEW SHRIMP PUTTANESCA

eight shrimp served in a garlic and caper marinara sauce, topped with green and black olives and served over sauteed spinach | \$15

NEW HAND BREADED ARANCINIS

lightly breaded risotto balls deep fried and stuffed with parmesan, peas, carrots, red peppers and prosciutto and served with marinara | \$15

CRAB CAKES

traditional Maryland style, served with spicy aioli & tartar sauce | \$15

CHICKEN WINGS

bone-in wings with your choice of Cajun dry rub, house-made buffalo sauce, or chef's daily selection | six for \$14 | twelve for \$26

CRISPY ARTICHOKE

artichoke hearts, shaved Parmesan, garlic confit, aioli | \$13

DEILED EGGS ^{GF}

truffle, bacon, chives | \$2 each

CLASSIC CALAMARI

hot peppers, cherry tomatoes, marinara | \$15

STREET TACOS

three fish tacos served with coleslaw, pico de gallo, & sriracha aioli | \$15

MUSSELS STARTER

any of our five varieties | \$14 | add frites \$3

BEST IN RHODE ISLAND HANDCUT FRITES ^{GF}

with aioli \$6 | Parmesan truffled \$8

SALADS

COBB ^{GF}

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, arugula, mesclun, shallot Dijon vinaigrette on side | \$16

SEASONAL

mesclun, butternut squash, candied walnuts, gorgonzola, dried cranberries, apple cider vinaigrette on side | \$14

EVERYTHING BUT THE KITCHEN SINK ^{GF}

romaine, mesclun, cherry tomato, red onion, cucumber, chickpeas, roasted red pepper, house-pickled cauliflower & green beans, niçoise olives, feta cheese & a quartered egg with charred red onion vinaigrette on side | single \$13 | family size \$24 (feeds 4 to 6)

MIXED GREENS ^{GF}

tomato, cucumber, red onion, shallot Dijon vinaigrette on side half \$6 | full \$9

ROMAINE CAESAR

house-made croutons, Parmesan, Caesar dressing half \$6 | full \$10

BABY SPINACH & ARUGULA

simple, fresh, excellent - served with a drizzle of extra virgin olive oil, lemon juice, salt & pepper | \$9

Grilled Additions:

chicken \$6 shrimp \$10 hanger steak* \$12 salmon* \$12

HOUSE-MADE SOUPS

BAKED FRENCH ONION SOUP

caramelized onion, Gruyère cheese, crouton | bowl \$9

FAVORITE OVEN ROASTED TOMATO SOUP

roasted plum tomato, dill crème fraîche | cup \$6 | bowl \$9

FAVORITE RED STRIPE CLAM CHOWDER

RI's best house-made clam chowder | cup \$6 | bowl \$9

GRILLED CHEESE & BOWLS OF SOUP COMBOS

served on pullman bread with bowl of tomato soup

FAVORITE RED STRIPE

Havarti, prosciutto, sweet poached pear, basil pesto | \$16

SHORT RIB

Gruyère, braised short rib, demi glace | \$17

BACON & TOMATO

Havarti, bacon, tomato | \$13

TRADITIONAL

Havarti | \$12

BURGERS & SANDWICHES

served with house frites, mixed greens or coleslaw, & a pickle

UPGRADE TO 75% WAGYU BEEF FOR \$7

WAGYU BURGER*

8oz wagyu patty, Gruyère cheese, caramelized onions, arugula, tomato, truffle-chive aioli on side | \$20

TRUFFLE BURGER*

wild mushrooms, truffle-chive aioli, goat cheese, arugula, lettuce, tomato, charred red onion, served with truffle frites | \$17.50

W \$24.50

FAVORITE RED STRIPE BURGER*

Havarti, charred red onion, guacamole, lettuce, tomato | \$15.50

W \$22.50

BACON BLEU BURGER*

bacon & bleu cheese, lettuce, tomato, red onion, mayonnaise | \$15.50

W \$22.50

NAKED BURGER*

lettuce, tomato, charred red onion | \$14 | **W** \$21

add cheese \$1 | add bacon \$1

VEGGIE BURGER

house-made patty, guacamole, lettuce, tomato

charred red onion | \$13 | add cheese \$1

BUTTERMILK CHICKEN SANDWICH

crispy fried chicken, lettuce, tomato, house-made honey & sauce | \$16

OPEN FACED HANGER STEAK SANDWICH

topped with gorgonzola, served with house frites & aioli | \$19

SOURDOUGH BREAD

We're proud to serve sourdough bread baked exclusively for Red Stripe by the very talented Chef Vanessa Nowicki at our sister restaurant, Mills Tavern. We hope you enjoy it!



DINE-IN ONLY DINNER SPECIALS

DINNER FOR TWO AVAILABLE SUNDAY - WEDNESDAY

choose any two entrées[†], one appetizer & one dessert | \$59.95

[†]excludes 28oz Prime Tomahawk Ribeye

3-COURSE SAMMY SPECIAL AVAILABLE DAILY

choose from our open-faced hanger steak, buttermilk chicken, or breaded fish sandwich, served with house frites, choice of soup or salad, & mini sundae | \$22 | add french onion soup \$2

28oz PRIME TOMAHAWK RIBEYE*

topped with chef's butter and served with creamy garlic mashed potatoes and grilled asparagus | \$99

MOULES & FRITES

mussels served with house frites | \$23

FAVORITE RED STRIPE

cherry tomatoes, pesto, garlic, shallots, Red Stripe Lager, cream

POULETTE GF

parsley & chive, garlic, shallots, white wine, cream

FAVORITE PORTUGUESE GF

cherry tomatoes, chourico, garlic, shallots, cilantro, white wine, butter

MARINIÈRE GF

thyme, shallots, garlic, leeks, white wine, butter

MOUCLADE GF

curry, garlic, shallots, white wine, coconut milk

LITTLE FOLKS

entrées for kids 12 & under

CAESAR SALAD WITH CHICKEN

house-made croutons, Parmesan, Caesar dressing | \$10

QUESADILLA

chicken & cheese served with sour cream | \$8

GRILLED CHEESE

served with tomato soup or frites | \$8

MAC & CHEESE

classic mac & cheese | \$8

CHICKEN FINGERS

served with frites or salad | \$10

FISH & CHIPS

choice of traditional beer-battered or Red Stripe-style battered fish served with frites | \$9

ZITI PASTA

with red sauce, Parmesan | \$8

SIDES

Haricot Vert with Garlic GF | \$8

Mac & Cheese | \$8

Creamy Garlic Mashed Potatoes GF | \$6

Spiced Honey Carrots GF | \$8

Grilled Asparagus GF | \$8

ENTRÉES

add a side of frites for \$2

FAVORITE STEAK FRITES* GF

36-hour house-marinated 10oz grilled hanger steak topped with Chef's butter, over arugula, red onion, lemon vinaigrette & served with house frites | \$33

8oz FILET MIGNON*

grilled asparagus, creamy mashed potatoes | \$36

BRAISED SHORT RIB STROGANOFF

house braised short rib, mushrooms, spinach, sour cream & egg noodles | \$29

BRAISED SHORT RIB

creamy garlic mashed potatoes, baby carrots, bacon, demi glace | \$35

FAVORITE BACON CHEDDAR MEATLOAF

served with onion au jus and garlic mashed potatoes | \$25

NEW LOBSTER AND SEAFOOD CASSEROLE

featuring lobster, sea scallops, jumbo shrimp and cod, baked and finished with a Ritz cracker topping, choice of asparagus or haricot vert with garlic | \$34

FISHERMAN'S PLATTER NOW AVAILABLE DAILY

1 lb hand-breaded fried shrimp, sea scallops & haddock over signature frites with house tartar sauce & coleslaw | \$29

TUSCAN SALMON* GF

sun dried tomato cream sauce, risotto cake, haricot verts | \$29

HOT HONEY SALMON*

grilled salmon glazed with house-made hot honey, served with seasonal vegetables & citrus cilantro lime rice | \$29

THREE POUND ITALIAN COMBO

two 7oz meatballs, four hot Italian sausage links, 8oz of hand breaded chicken parmesan, green peppers and marinara all over linguine | \$29

PREMIUM FISH & CHIPS

choice of traditional beer-battered or Red Stripe-style battered breaded fish, tartar sauce, served with coleslaw & house frites | \$24

TUNA OR SHRIMP POKE*

sushi-grade tuna or grilled shrimp, cilantro lime rice, shredded carrots, sliced cucumbers, red roasted peppers, edamame, pickled onions, pickled ginger, avocado topped with cilantro and drizzled with soy sesame vinaigrette | \$23

CRAB CRUSTED COD & JUMBO SHRIMP

baked cod with a crab & herb crust, four shrimp, served with haricot verts & creamy garlic mashed potatoes | \$31

CHICKEN PARMESAN

breaded boneless chicken breast, mozzarella & Parmesan, linguine & house-made marinara or creamy pesto sauce | \$24

LEMON ROSEMARY 1/2 CHICKEN

lemon rosemary brined chicken, choice of frites or greens | \$23

NEW GNOCCHI WITH SHORT RIB RAGU

potato gnocchi served with a slow-braised short rib ragù, red wine and tomatoes. Finished with Parmesan and fresh herbs | \$24

RATATOUILLE RAVIOLI

eggplant, zucchini, tomato & bell peppers filling, with shallot red pepper, tomato, pesto sauce | \$22

LINGUINE, SHRIMP & CLAMS

whole & chopped clams, six shrimp, shallots, garlic, white wine butter sauce, choice of pepper flakes | \$25

RIGATONI BOLOGNESE

three-meat house-made northern Italian sauce, rigatoni, Parmesan | \$24



LUNCH SPECIALS

Monday-Saturday 12pm-4pm | Sunday 11am-2pm

WAGYU BURGER*

8oz wagyu patty, Gruyère cheese, caramelized onions, arugula, tomato, truffle-chive aioli on side, served with house frites, mixed greens or coleslaw, & a pickle | \$20

LUNCH BURGER SPECIAL

choose from our award-winning Truffle, Red Stripe, or Bacon Bleu Burger, served with house frites, mixed greens, or coleslaw & a pickle | \$15

UPGRADE TO 75% WAGYU BEEF FOR \$7

SEASONAL

butternut squash, candied walnuts, gorgonzola, dried cranberries, apple cider vinaigrette on side | \$14

COBB SALAD

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, arugula, shallot Dijon vinaigrette | \$16

VEGETABLE POKE BOWL

cilantro lime rice, shredded carrots, sliced cucumbers, red roasted peppers, edamame, pickled onions, pickled ginger topped with cilantro & drizzled with soy sesame vinaigrette | \$12

Grilled Additions:

chicken \$6 hanger steak* \$12 salmon* \$12

OPEN FACED HANGER STEAK SANDWICH

topped with gorgonzola, served with house frites & aioli | \$19

BUTTERMILK CHICKEN SANDWICH

crispy fried chicken, lettuce, tomato, house-made honey & sauce served with house frites, mixed greens, or coleslaw & a pickle | \$16

BREADED FISH SANDWICH

choice of traditional beer-battered or Red Stripe-style battered breaded, topped with zesty remoulade, served with house frites, coleslaw & aioli | \$15

TURKEY BLT

roasted turkey, sriracha mayo, lettuce, tomato, bacon, pullman bread, served with house frites, mixed greens, or coleslaw | \$15

CORNED BEEF REUBEN

sauerkraut, Gruyère, thousand island dressing, served with house frites, mixed greens, or coleslaw | \$16

BRUNCH SPECIALS

Sunday 11am-2pm

BREAKFAST COMBO

two eggs any style with home fries, toast, and choice of bacon or sausage | \$15 | add an extra egg \$2 | add a side of French Toast Sticks \$5

NEW LOX ON BAGEL

cream cheese, smoked salmon, capers, and dill served on a bagel, accompanied by home fries | \$13

CROQUE MADAME

classic French "sandwich", Gruyère, Canadian bacon, tomato whole grain mustard, béarnaise sauce, topped with a fried egg, choice of frites or greens | \$15

BREAKFAST SANDWICH

choice of bacon or sausage patty, egg, Havarti cheese served with home fries or house frites | \$14

AVOCADO TOAST

creamy avocado, heirloom tomatoes, Parmesan | \$10
add two poached eggs | \$4

BREAD PUDDING FRENCH TOAST

house-made bread pudding, berries, maple syrup, whipped cream | \$14

FRENCH TOAST STICKS

deep fried house-made bread pudding, berries, maple syrup, whipped cream | \$14

STEAK & EGGS*

grilled hanger steak, two fried eggs, béarnaise | \$26

THE FORAGER OMELETTE*

wild mushrooms, Gruyère, fine herbs, béarnaise | \$14

CLASSIC BENEDICT*

two poached eggs, Canadian bacon, béarnaise, English muffin | \$14

NEW LOX BENEDICT

eggs benedict made with smoked salmon | \$17

SHORT RIB BENEDICT*

eggs benedict made with short rib | \$17

BLOODY MARY

vodka & Red Stripe spiced tomato juice | \$10.50

MIMOSA

champagne with choice of chilled juice: orange, passion fruit mango, guava, strawberry, or peach | \$10.50

BELLINI

champagne & peach schnapps | \$10.50

CAPPUCCINO

double espresso, steamed milk & milk foam | \$6

ABOUT US

Red Stripe is an American brasserie - which is a modern take on the traditional European-style French café. In France, true brasseries are lively spots to enjoy quality lunch, dinner and brunch entrées or cocktails at affordable prices. Established in 2005, Red Stripe was designed by award-winning architect Judd Brown. The restaurant was expanded in 2018 and offers private rooms for catering and events for any occasion. Explore a refined dining experience at our sister restaurant, Mills Tavern, recognized by Yelp as Rhode Island's Best Steakhouse for 2023. Mills has earned Wine Spectator Magazine's prestigious "Award of Excellence" for twelve consecutive years. Whether marking an occasion or simply going out for a bite, Red Stripe and Mills Tavern are your neighborhood restaurants of choice.