

Red Pepper Restaurant

2641 Oswell St., Bakersfield, Fwy 178 Ea. Oswell Exit
(661) 871-5787



- Lunch
- Dinner
- Catering
- Sunday Champagne Brunch



Botanas

- Guacamole** **small - 7.95 large - 10.25**
- Guacamole Rico** **11.75**
Fresh avocado with cream cheese, tomatoes, onions and jalapenos
- Shrimp Ceviche** **14.25**
Shrimp mixed in lime juice, orange juice, tomatoes, jalapenos, onions, garlic, and cucumbers
- Shrimp Cocktail** **14.25**
Red Pepper style - Large prawns with a unique bay shrimp cocktail sauce and avocado slices. Served with crackers and butter

Sopas

- Sopa de Abondigas** **cup - 5.25 bowl - 6.95**
- Sopa de Tortilla** **cup - 5.50 bowl - 7.75**
- Roasted Red Pepper** **cup - 5.50 bowl - 7.25**
- Clam Chowder (Fri. only)** **cup - 5.75 bowl - 7.95**

Ensaladas

- Dressings: Ranch, Italian, Blue Cheese, Thousand Island, Avocado Vinaigrette
- Mixed Green Salad** **6.00**
Fresh mixed greens with tomatoes and green onions
 - Crab Louis** **17.50**
Fresh snow crab salad served on a bed of mixed greens. Garnished with olives, tomatoes, avocado slices, asparagus and hard boiled eggs
 - Stuffed Avocado/Shrimp Salad** **15.25**
Shrimp and celery mixture on a bed of mixed greens, garnished with olives, tomatoes, avocado and egg, with your choice of dressing
 - Charbroiled Chicken Breast, Beef Sirloin or Carnitas Avocado Taco Salad** **12.50**
Served on top of fresh mixed greens, tossed with cucumbers, tomatoes, ranch style beans, and cheese. Garnished with avocado slices, and served with our special avocado vinaigrette dressing
 - Charbroiled Shrimp and Avocado Taco Salad** **15.25**
Mixed greens, cucumbers, tomatoes, ranch style beans, avocado slices, cilantro and cheese. Topped with grilled prawns, and served with our special avocado vinaigrette dressing

Red Pepper Favorites

- Served with rice and refried or ranch-style beans or vegetables. Add soup or salad for 3.95
- Vera Cruz** **15.25**
with two enchiladas - 20.00
Soft corn tortilla filled with snow crab, special Ortega cream sauce, cheese, mild peppers, and black olives, topped with more sauce, traditionally served with Mexican rice and fruit
 - Carnitas** **13.75**
Seasoned pork served with pico de gallo, sour cream and guacamole. Fresh handmade corn tortillas (on request)
 - Enchilada de Chile Verde** **11.75**
with two enchiladas - 15.50
Prepared with the Red Pepper's special slow roasted pork. Can be prepared extra spicy upon request
 - Spinach and Mushroom Enchilada**
in tomato sauce - 11.75 w/two enchiladas - 15.50
with chicken - 12.25 with two enchiladas - 15.25
with shrimp - 14.25 with two enchiladas - 17.50
Sautéed with onions, peppers, and a mild green tomato sauce
 - Enchilada Suizas** **10.95**
with two enchiladas - 14.75
Mildly seasoned, shredded chicken prepared with guacamole and a green tomato sauce

- Chicken Poblano** **15.95**
Char-broiled chicken breast topped with a mild green tomatillo sauce, served with a special refried bean torta
- Chile Verde or Chile Colorado** **12.50**
- Steak or Chicken Picado -** **14.50**
Served with sautéed bell peppers, onions, tomatoes, chiles, and spices, and topped with a ranchero sauce and cheese
- Chicken Chile Verde** **14.75**
Tender pieces of chicken breast cooked with tomatillos, green chiles, onions and spices
- Chicken Chile Verde Enchilada** **12.25**
with two enchiladas - 15.25
Stuffed corn tortilla, topped with jack cheese
- Beef Steak Ranchero** **14.25**
Thin-sliced sirloin, grilled with peppers and onions, and served with a cheese enchilada
- Flautas** **12.00**
Two corn tortillas filled with beef or chicken, guacamole, and salsa
- Relleno Ranchero** **11.75**
with two rellenos - 14.75
Chile poblano filled with jack cheese, then covered with ranchero sauce

- Tostadas** **beef or chicken - 10.95**
Chile verde or chile colorado - 12.25
Sirion steak or chicken fajitas - 12.50
Grilled shrimp - 15.95
A crispy flour or grilled corn tortilla topped with mixed greens, tomatoes, cheeses, guacamole and sour cream

- Fajita** **NY Strips - 15.00**
Chicken Breast - 15.00 Shrimp - 17.75 Vegetarian - 11.95
Served sizzling at your table with corn or flour tortillas
- Tamales** **1 Tamale - 10.75**
2 Tamales - 14.25
Chile Colorado or Chile Verde

House Burgers

- Served with your choice of French fries or a mixed green salad
- Hamburger** **9.50**
 - Cheeseburger** **9.75**
 - Texas Chile, cheese, and onions** **10.50**
 - Salsa Burger** **11.75**
bacon, avocado, cheese and salsa
 - Ortega Burger** **11.25**
Jack cheese, Ortega chile, lettuce and tomatoes on a French roll

Specialty Tacos

- Served with rice and refried or ranch-style beans
- Fish Taco** **11.95**
Cabo-style or charbroiled. Two corn tortillas, filled with pieces of fresh fillet of cod, shredded cabbage, and a special sauce
 - Tacos al Carbon** **11.75**
Two soft corn tortillas filled with your choice of sirloin beef, chicken, or pork, sautéed with tomatoes, cilantro, and onions, and garnished with radishes and avocado
 - Grilled Steak Tacos** **10.95**
Thin slices of steak, grilled with spices, and served in two soft corn tortillas, with a mild green tomatillo sauce
 - Tacos de Carne Asada** **10.95**
Two soft corn tortillas filled with seasoned beef or chicken, topped with onions, cilantro, tomatoes, and cheese, and served with salsa roja
 - Chile Verde Tacos** **11.95**
Two soft flour tortillas filled with chile verde, tomatoes, cilantro, and green onions

- Charbroiled Shrimp Tacos - Large** **14.95**
shrimp, charbroiled and served in two corn tortillas with a mild green tomatillo salsa and jack cheese
- Lobster and Shrimp Tacos** **15.95**
Two corn tortillas filled with lobster and shrimp, cooked in a lemon jalapeno garlic sauce, and topped with cabbage, cheese, cilantro, and tomatoes
- Shrimp Tacos** **14.95**
Two soft flour tortillas, filled with shrimp, cooked in a mild jalapeno, tomato, garlic and lime sauce

Specialty Burritos

- Seafood Burrito** **15.50**
Shrimp and crab, cooked with tomatoes, bell peppers, mushrooms and pasilla chiles
- Chicken Picado Burrito** **11.95**
Tender pieces of chicken breast, sautéed with peppers, onions, tomatoes and mild chiles. Topped with ranchero sauce
- Carne Asada Burrito** **12.75**
Pieces of top sirloin, sautéed with onions, tomatoes, Guajillo chiles, and garlic
- Burrito de Chile Verde** **12.50**
Chunks of pork chile verde, rolled into a large tortilla and topped with more chile verde
- Cha-Cha Burrito** **11.95**
Pork carnitas, ranch-style beans, pico de gallo, cheese and tomatoes cooked together, then rolled into a large flour tortilla
- Vegetarian Burrito** **11.50**
Sautéed mushrooms, onions, avocado, tomatoes, roasted peppers, potatoes, and beans. Topped with ranchero sauce
- Chimichangas** **Beef or Chicken - 11.75**
Chile Verde - 11.95
Your choice of beef, chicken, or chile verde served in a crisp burrito

Mexican Combinations

- Served with rice and refried or ranch-style beans
- Taco (beef or chicken)** **1 Item - 10.50**
 - Enchilada (cheese, chicken, or beef)** **2 Items - 13.50**
 - Chile Relleno (cheese)** **3 Items - 15.50**

Dinner Specialties

- Dinner entrees are served with soup or salad, and a choice of two of the following - Mexican rice, white coastal rice, refried or ranch-style beans, vegetables or fruit.
- PLATILLOS DE PESCADO**
 - Langosta** **market price**
Lobster medallions sautéed in olive oil, then baked in a cream wine sauce, presented in the half shell and served with a small crab enchilada
 - Lobster and Shrimp Relleno** **20.95**
Two chile poblanos stuffed with lobster and shrimp. Topped with a lime, cilantro, and jalapeno sauce -
 - Grilled Halibut** **24.50**
Marinated, charbroiled halibut, topped with a garlic, wine, butter, lemon, and pico de gallo sauce
 - Halibut la Paz** **26.25**
Halibut filet sautéed in lemon butter, then baked with mushrooms, onions, and tomatoes. A Traditional Favorite
 - Camarones con Queso** **26.00**
Four large shrimp stuffed with feta and cream cheese, garlic and chilies, then baked and served with a tomato, chile and lime sauce, avocado, and garlic toast. Unique and Delicious
 - Camarones a la Costa** **27.50**
Three large gulf shrimp stuffed with crab, wrapped in bacon and cheese. Baked golden brown, and glazed with a jalapeno béarnaise

- Pescador el Chile Verde** **25.75**
Gulf shrimp and pieces of halibut baked in a tomatillo, jalapeno, mushroom and wine sauce casserole
- Zarape con Camarones** **25.50**
Char broiled shrimp wrapped in a flour tortilla and topped with our special Zarape sauce (ranchero sauce, roasted red peppers, onions, avocado chunks, cilantro and chiles) and cheese
- Scampi** **26.00**
Shrimp sautéed in white wine and brandy with special spices. Mushrooms, tomatoes and onions, served with rice and fruit
- Shrimp Culiacan** **25.00**
Four prawns, wrapped in bacon, and covered in a garlic-jalapeno cream sauce
- Shrimp a la Diabla** **26.75**
Five large shrimp, sautéed with chiles, onions, garlic, and a special chipotle salsa (extra-spicy)
- Shrimp Chile Verde** **26.50**
Five large shrimp, sautéed with jalapenos, pasilla chiles, onions, garlic, and spices (spicy)
- Shrimp Enchiladas** **20.95**
Two corn tortillas filled with shrimp sautéed with a garlic-cream, jalapeno and tomato sauce

PLATILLOS DE CARNE

- Zarape** **Chicken Breast - 19.90**
New York - 25.75 Filet - 27.75
A flour tortilla stuffed with your choice of charbroiled steak (filet or New York) or chicken breast, cooked to perfection, then topped with cheese, and our special Zarape sauce
- Carne Asada** **25.00**
A thin New York steak charbroiled to your choice, served with a cheese enchilada and mild green chiles, and garnished with guacamole
- Senor Snook's Steak and Scampi** **31.50**
9 oz New York steak cooked to order, served with our special shrimp scampi
- Gilbert's Special Steak (spicy)** **26.75**
12 oz New York marinated with special spices, cooked to taste and topped with a delicious sauce. Served with Mexican-style potatoes.
- Grilled Ribeye Steak** **27.00**
Tender and juicy 12 oz steak, grilled to perfection, with a chipotle-honey-glaze rub. Served with Mexican-style potatoes, and our special corn and avocado salsa
- Filet al Chipotle (extra-spicy)** **28.75**
9 oz filet stuffed with cheese and pasilla chilies, cooked to taste, served with a special chipotle sauce. Served with Mexican-style potatoes
- Rack of Lamb** **29.95**
Tender and juicy full rack of lamb chops cooked to perfection, served with a Jalapeno mint sauce. Served with Mexican-style potatoes
- Pork Chops** **20.00**
Two large juicy charbroiled pork chops cooked to perfection, served with a roasted red pepper sauce, and topped with a yellow chile mole sauce. Served with Mexican-style potatoes
- Monte Cristo Nuevo** **21.50**
Tender chicken breast layered with ham, cheese, Ortega chile and avocado, topped with a garlic butter cream sauce, crab legs, and asparagus
- Vista del Mar** **23.00**
Sautéed chicken breast with a creamy shrimp and crab sauce, topped with crab legs
- Pollo Arturo** **20.25**
Chicken breast stuffed with feta and jack cheese, pasilla chilies and bacon, topped with a cilantro lime culiacan sauce
- Chicken Marsala** **20.75**
Sautéed chicken breast with a special sauce of Marsala wine, mushrooms, green onions, pasilla chilies, and garlic

* Pricing subject to changes