

RED FARM

STARTERS & SALADS

Spicy Crispy Beef 22	Ed’s Pastrami Egg Roll 15	BBQ’d Duck Lettuce Wrap (6) 24
BBQ’d Spare Ribs (4) 26	BBQ’d Berkshire Pork Belly with Grilled Shishito Peppers 24	Cold Sesame Noodles with Chicken 26
Candied Walnut Shrimp, Yuzu & Wasabi (2) 16 GFO	Shrimp-Stuffed Jalapeno Poppers (4) 19 GFO	Hot & Sour Soup, Grilled Shrimp (2) 24
Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 17	Mushroom & Vegetable Spring Rolls (2) 16	Arugula & Mango Salad, Yuzu Vinaigrette 18 GF

REDFARM DUMPLINGS

Five Flavor Chicken Dumplings (4) 18	‘Pac Man’ Shrimp Dumplings (4) 21 GFO	Pan Fried Lamb Dumplings (4) 22
Pork & Crab Soup Dumplings (4) 24	Shrimp & Snow Pea Leaf Dumplings (4) 19 GFO	Three Color Vegetable Dumplings (4) 17 GFO
Pork & Shrimp Shumai (4) 19	Crunchy Vegetable & Peanut Dumplings (4) 17 GFO	Crispy Oxtail Dumplings (4) 23
Pan-Fried Shrimp & Chive Dumplings (4) 20 GFO		Pan Fried Pork Buns (4) 18

MAINS

Three Chili Chicken 36 GFO	Grilled Prime Creekstone Bone-In NY Strip Steak* 72 GF	Sautéed Whole 1.5lbs Maine Lobster, Ginger Scallion 64 GFO
Crispy Skin Smoked Chicken, Garlic 42 GF	Steamed Sea Bass, Black Bean Sauce 44 GFO	Sautéed Summer Corn on the Cob, Basil 18
Jumbo Shrimp with Seasonal Vegetables, Cashews & XO Sauce 39 GFO	Pan Seared Chilean Sea Bass with Zucchini 48	Happy Buddha Delight: Beancurd Skin, Mushroom & Cellophane Noodles 34 GFO
Crispy Sweet & Sour Shrimp 39 GFO	Sautéed Water Spinach with Belachan Sauce 26 GFO	Wok Fried String Beans, Brussels Sprouts 26 GFO
Jumbo Shrimp Curry 42 GF	Vegetables Curry, Pancakes 28 GFO	
Grilled Filet Mignon & Broccoli* 54		

RICE & NOODLES

Applewood Bacon & Egg Fried Rice 28 GFO	BBQ’d Beef Fried Rice* 34	Singapore Noodles with Shrimp & Sliced BBQ’d Pork 31
Wide Rice Noodles with BBQ’d Duck* 38 GFO	BBQ’d Duck Fried Rice 31 GFO	Wide Rice Noodles with Vegetables 27 GFO
Seafood Fried Rice, XO Sauce 34 GFO	Udon Noodles with Grilled Short Ribs* 36	Steamed Koshihikari Short Grain Rice 5 GF
	Soft & Crunchy Vegetable Fried Rice 27 GFO	

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

RED FARM

COCKTAILS

Shiso Bloom 19
<i>Roku Gin, Italicus Bergamoto, Butterfly Pea Blossom, Shiso, Cucumber, Lemon</i>
Le Club Hot 19
<i>Gran Centenario Plata, Jalapeño, Mint, Cucumber, Red Alder Smoked Sea Salt</i>
Goji Glow 19
<i>Ketel One Vodka, Goji Berry Ginger, Lime, Badger Club Soda</i>
Golden Yuen 20
<i>Gran Centenario Reposado, Ancho Reyes, Ginger, Grapefruit, Kaffir Lime, Yuzu Foam</i>
Sakura no Yoru 20
<i>Akitabare Junmai, Ki No Bi Gin, Sakura Vermouth, Aperitivo, Sakura Saline</i>
Jade Ember 23
<i>Hibiki Harmony, Suntory Toki, Jasmine Peal Tea, Ancient Chinese Bitters, Ginger, Agave</i>
Banyan Tree 19
<i>Tanduary White Rum, Banana, Pandan, Oleo Saccharum, Milk Tea Foam</i>
Taste of Baijiu 20
<i>Ming River Baijiu, Sake Nigori, Basil, Clarify Tomato Water, Vinegar, Cane, Lemon</i>
Wing Clapper 19
<i>Pierde Almas Mezcal, Yellow Chartreuse, Gentian, Oleo Saccharum, Vanilla Bean, Pineapple</i>
Yin & Bloom 19
<i>Roku Gin, Chrysanthemum, Cocchi Americano, Luxardo Bitter Bianco</i>
Smoky Pagoda 19
<i>Bulleit Rye, Carpano Antica Vermouth, Lapsang Teas, Mole Bitters</i>
Layover in Macao 19
<i>Maestro Dobel Teq, Union Mezcal, Five Spice, Espresso, Coffee Liqueur</i>

BEER

BOTTLES & CANS

Montauk, Wave Chaser IPA, NY - 6.4%	10
Touches of pine and citrus with moderately firm hop bitterness	
Cigar City Brewing Jai alai IPA, Tampa, FL - 7.5%	12
Touch of tangerine, clementine, and Valencia orange, balanced by soft bitterness	
Hitachino Nest White Ale, Japan - 5.5%	15
refreshing, mildly, citrusy, sweet-fruity-tart notes	
Tsingtao Lager, Tsingtao Brewery, China - 4%	10
Slightly floral hops, honey note, and finishes light bittersweet	
Sixpoint The Crisp Pilsner, Brooklyn, NY - 5.4%	10
Tsingtao non-alcoholic	8

MOCKTAILS

Basil Peach Cobbler	15
Seedlip Spice, Peach, Basil, Yuzu, Sparkling Water	
Cucumber Thyme Cooler	15
Seedlip Groves, Lemon Thyme, Cucumber	
Yamamomo Tonic	15
Seedlip Garden, Yamamomo Shrub, HM Tonic Water, Sparkling Water	

REFRESHMENTS

Jasmine Peach Iced Tea	12
House blended Jasmine tea, Peach	
Basil Sparkler	12
Basil, Lemon, Sparkling Water	
House Made Ginger ale	12
Ginger, Organic Brown Sugar, Lemon, Sparkling Water	

JUICES & WATER

Watermelon Juice	7.5
Orange Juice	6.5
San Pelligrino	10
Acqua Panna	10

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SPARKLING

Prosecco, La Gioiosa	16/80
NV (Veneto, Italy)	
Champagne, Gaston Chiquet, Traditional Premier Cru	22/98
NV (Champagne, France)	
Rosé, Paul Buisse, Cremant de Loire	16/80
NV (Loire Valley, France)	

WHITE & ROSÉ

Rose, Cambria	16/80
2023 (Santa Barbara, California)	
Chenin Blanc, Ken Forrester, Old Vine Reserve	16/80
2024 (Western Cape, South Africa)	
Riesling, Jakob Scheider Kabinett ‘Niederhäuser’	17/85
2021 (Nahe, Germany)	
Sauvignon Blanc, Illumination	19/95
2024 (Sonoma County, CA)	
Chardonnay, Diatom	18/90
2023 (Santa Barbara, California)	
Chablis, Domaine Pinson	19/95
2023 (Burgundy, France)	

RED

Gamay, Domaine de Bel-Air, Beaujolais-Villages	17/85
2022 (Beaujolais, France)	
Malbec ‘Reserve’ Altos Las Hormigas	17/85
2021 (Mendoza, Argentina)	
Cabernet, J. Lohr Hilltop	18/90
2020 (Paso Robles, California)	
Merlot, Seven Falls “Wahluke Slope”	18/90
2013 (Columbia Valley, WA)	
Pinot Noir, La Crema	17/80
2024 (Sanoma County, California)	
Decoy, Duckhorn, Red Blend	20/98
2019 (North Coast, California)	

SAKE & NIGORI

Akitabare “Koshiki Junzukuri”, Akita Prefecture	14/84
Junmai - Pleasingly dry, quite mild 720ml	
Masumi “Shiro”, Nagano Prefecture	15/90
Ginjo - Smooth and gentle, lightly poised 720ml	
Hoyo ‘Kura no Hana’, Miyagi Prefecture	19/76
Daiginjo - Light sake with sweetness, delicacy and finesse 500ml	
Kamoizumi ‘Summer Snow’ Nigori Ginjo Sake	19/76
A gentle melon and cotton candy flavor with dry and subtle ending 500ml	