

REDS SQUARE ONE

SK | DINNER

SMALL PLATES

ROMA STYLE FOCACCIA fresh baked bread of the day	4.50
SUSHI STACK salmon, crispy rice, pickled ginger, spicy sesame aioli, shallots, kabayaki	12.70
BEETROOT HUMMUS garden vegetables, pita crisps	9.50
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.70
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	13.75
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauce	9.10
ROAST BEEF YORKIES bite sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus	10.85
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	14.25
CALAMARI FRITTI crisp rosemary and lemon, roasted tomato aioli	14.35
AHI TUNA TOSTADAS mango ginger glaze, guacamole	15.35
CHICKEN WINGS tossed in Buffalo butter sauce	14.85
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	14.40
NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

SCRATCH SOUPS

WILD MUSHROOM SOUP truffle, chives	cup 9.00 bowl 11.00
TOMATO FENNEL SOUP parmesan crouton, creme fraiche	cup 9.00 bowl 11.00

ENTREES

| REDS FLASH ROASTED CHICKEN (½ CHICKEN) | 25.75

We marinate our chickens in-house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantity available.

Served with broccoli & cheddar with guajillo sesame, double roasted russet potatoes

BBQ PORK RIBS slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries	half rack 23.50 full rack 29.50
CHICKEN & RIBS ¼ REDS Flash Roasted Chicken, half rack of ribs, jicama slaw, fresh cut fries	29.00
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	20.70
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	22.85
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95

BIG BOWL SALADS

THE COBB chopped romaine, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, bacon dressing	15.10
KALE & QUINOA quinoa, pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette	15.10
GOAT CHEESE & BEET fresh goat cheese, arugula, candied almonds, lemon cider vinaigrette	15.10
CAESAR SALAD kale, parmesan croutons, applewood bacon	14.10

ADD: REDS® FLASH ROASTED CHICKEN 4.50 | TUNA 8

BOWLS & CURRIES

KHAO SOI SHRIMP BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, coconut chips and sesame	19.20
SALMON BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang	19.65
MASALA BUTTER CHICKEN BOWL cucumber raita, almond flour, basmati rice, naan bread	18.70
HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	19.60

ADD: REDS FLASH ROASTED CHICKEN 4.50 | TUNA 8

STEAK

We serve steaks of the highest quality, perfectly marbled and grilled to perfection. Canadian Angus Beef, aged for a minimum of 30 days.

| STEAK FRITES |

Served with truffle fries. Choose from:

7oz SIRLOIN	25.75
11oz NEW YORK	36.65

All steaks are served with mashed potatoes, market vegetables and cabernet jus. Add 2 shrimp skewers for \$10.00.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	28.75
PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	29.75
FILET 6oz tenderloin	35.75
STEAK & SHRIMP 7oz sirloin, two shrimp skewers	36.00
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	37.95

| PRIME RIB | after 5pm 29.75

Our 10oz Prime Rib is aged for 40 days and herb-crusted with an age old recipe. Served with mashed potatoes, Yorkshire pudding, market vegetables & horseradish cream sauce. Limited quantity available.

| CLASSIC SIDES | 4.65

Mashed Potatoes / Caesar Salad
Fresh Cut Fries / Market Fresh Vegetables
Double Roasted Russet Potatoes w/Herbed Pesto

| PREMIUM SIDES | 7.65

Truffle Parmesan Fries / Sweet Potato Fries
Sauteed Mushrooms / Broccoli & Cheddar, Guajillo Sesame
Singapore-Style Carrots with Crushed Peanuts

BURGERS & SANDWICHES

Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. All of our breads and burger buns are baked fresh daily. Substitute a gluten-free bun for any of our burgers for \$1.50.

REDS BURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	15.50
CHEESEBURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	16.85
ADD BACON 1.50	
BRIXTON BURGER fresh Angus beef, caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.95
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	19.85

Served with your choice of:
fresh cut fries / green salad / Caesar salad

Upgrade your side for \$3.00:
truffle fries / sweet potato fries

REDS SQUARE ONE

TASTING MENU

Our dinner tasting menu is designed to enjoy our house specialties in a family style fashion. We marinate our chicken for 48 hours and flash roast it so it's hot and fresh from the oven straight to your table.

| MAINS | Enjoy the following mains

NEW YORK STEAK 11oz

½ REDS FLASH ROASTED CHICKEN

SLOW COOKED BBQ PORK RIBS half rack, grilled and BBQ brushed, jicama slaw

| SHARING SIDES | Choose 2 of the following sides

TRUFFLE PARMESAN FRIES

MASHED POTATOES

SAUTEED MUSHROOMS

DOUBLE ROASTED RUSSET POTATOES, HERB PESTO

MARKET FRESH VEGETABLES

SINGAPORE STYLE CARROTS WITH CRUSHED PEANUTS

BROCCOLI & CHEDDAR, GUAJILLO SESAME

CAESAR SALAD

GARDEN SALAD

Add an additional side for \$7.65

| DESSERT SHARING PLATTER | 19.95

LEMON BRÛLÉE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE CHESS PIE chocolate ganache custard, flaky chocolate crust, chantilly cream

DOUBLE-BITE BUTTER TARTS proceeds from every butter tart sold will help support breast cancer patients



Our homemade pies and desserts are baked twice daily and are available while quantities last.

74.95
SERVES 2-4



SK WE'RE A SCRATCH KITCHEN

Our tasting menu features REDS Flash Roasted Chicken. Marinated in house for 48 hours then flash roasted at a high temperature for perfect tenderness.

