

REDS MIDTOWN TAVERN

SK LUNCH

SMALL PLATES

VN BEETROOT HUMMUS	garden vegetables, pita crisps	9.75
V TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	9.95
V SWEET POTATO FRIES	sun-dried tomato aioli and curried mango sauce	9.45
CALAMARI FRITTI	crisp rosemary and lemon, sun-dried tomato aioli	14.35
AHI TUNA TOSTADAS	mango ginger glaze, guacamole	15.35
CHICKEN WINGS	tossed in Buffalo butter sauce	14.95
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc	14.75
TUNA MANGO POKE	mango salsa, avocado, kabayaki, cashews, served with sesame rice crackers	17.95
SEARED TUNA GUACAMOLE	salsa verde, sesame guajillo, feta, cilantro, tortilla chips	17.20

FRESH SALADS

GF THE CHICKEN COBB	flash roasted chicken, romaine, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	20.50
KALE, CHICKEN & CASHEW	pulled chicken, shredded kale, miso vinaigrette, onion chips, sesame, parmesan	20.50
GF/V 3 BEET & GOAT CHEESE	fresh goat cheese, arugula, candied almonds, lemon cider vinaigrette	15.50
CAESAR	kale, romaine, parmesan croutons, applewood bacon	14.75
ADD: REDS® FLASH ROASTED CHICKEN 5 TUNA 8		

BOWLS & CURRIES

Inspired by authentic spices to create unique and vibrant flavours.

SALMON BIBIMBAP	jasmine rice, carrots, red onion, cucumber, avocado, watermelon radish, onion chips, nori, gochujang, kabayaki, sesame seeds, green onion, shallot dressing	19.95
MASALA BUTTER CHICKEN BOWL	cucumber raita, basmati rice, almond flour, onion, naan	19.95
GF/V HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	19.95
ADD: REDS® FLASH ROASTED CHICKEN 5 TUNA 8		

ENTREES

 REDS® FLASH ROASTED CHICKEN (½ CHICKEN) 		25.95
Limited quantity available. Served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes		
CHICKEN CARBONARA	rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, onion, perfectly poached egg	21.25
VN CAULIFLOWER STEAK	masala spiced roasted cauliflower, vegetable couscous, cashew cream, pomegranate, balsamic glaze	18.95
CHICKEN PIE	traditional pie crust, cremini mushrooms, onion, carrots, celery, peas, bell pepper, tavern greens. Limited quantity available	16.40
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc	23.50
GF SEARED SALMON ROMESCO	roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95
FISH & CHIPS	chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
OCEAN WISE LING COD	wild BC hook & line caught ling cod, mediterranean couscous caponata, aji amarillo cauliflower puree, almond & orange gremolata	33.95

SCRATCH SOUPS

VN WILD MUSHROOM SOUP	truffle, chives	cup 9.00 bowl 11.00
CHICKEN NOODLE SOUP	roasted chicken, rigatoni, carrots, celery, onion, fresh thyme, rosemary	cup 9.00 bowl 11.00

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	15.90
CHEESEBURGER	lettuce, tomato, red onion, pickle, fresh baked potato bun	17.25
ADD: APPLEWOOD BACON +1.50		
V FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun. Can be substituted for a lettuce bun.	16.25
BRIXTON BURGER	caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	18.75
ROAST CHICKEN CLUB	in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.75

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

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

STEAK

We serve Ontario top sirloin & striploin steaks of the highest quality, perfectly marbled and grilled to perfection.

GF All our steak entrees use gluten free ingredients.

| STEAK FRITES |

Served with truffle fries. Choose from:

7oz SIRLOIN	25.75
11oz NEW YORK	37.50

All steaks are served with mashed potatoes and market vegetables.

Upgrade to a premium side for \$3.00. Add 2 shrimp skewers for \$10.00.

CHIPOTLE SIRLOIN	7oz sirloin topped with goat cheese butter	29.50
PEPPERCORN SIRLOIN	7oz sirloin, green peppercorn jus	30.50
FILET	6oz tenderloin	36.50
STEAK & SHRIMP	7oz sirloin, two shrimp skewers	36.75
MUSHROOM NEW YORK	11oz New York, sauteed mushrooms	38.95

| CLASSIC SIDES | 4.65

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

| PREMIUM SIDES | 7.65

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

V Vegetarian **VN** Vegan **GF** Gluten Free

REDS MIDTOWN TAVERN

BRUNCH

AVAILABLE SATURDAY AND SUNDAY
FROM 10AM-3PM

BRUNCH COCKTAILS

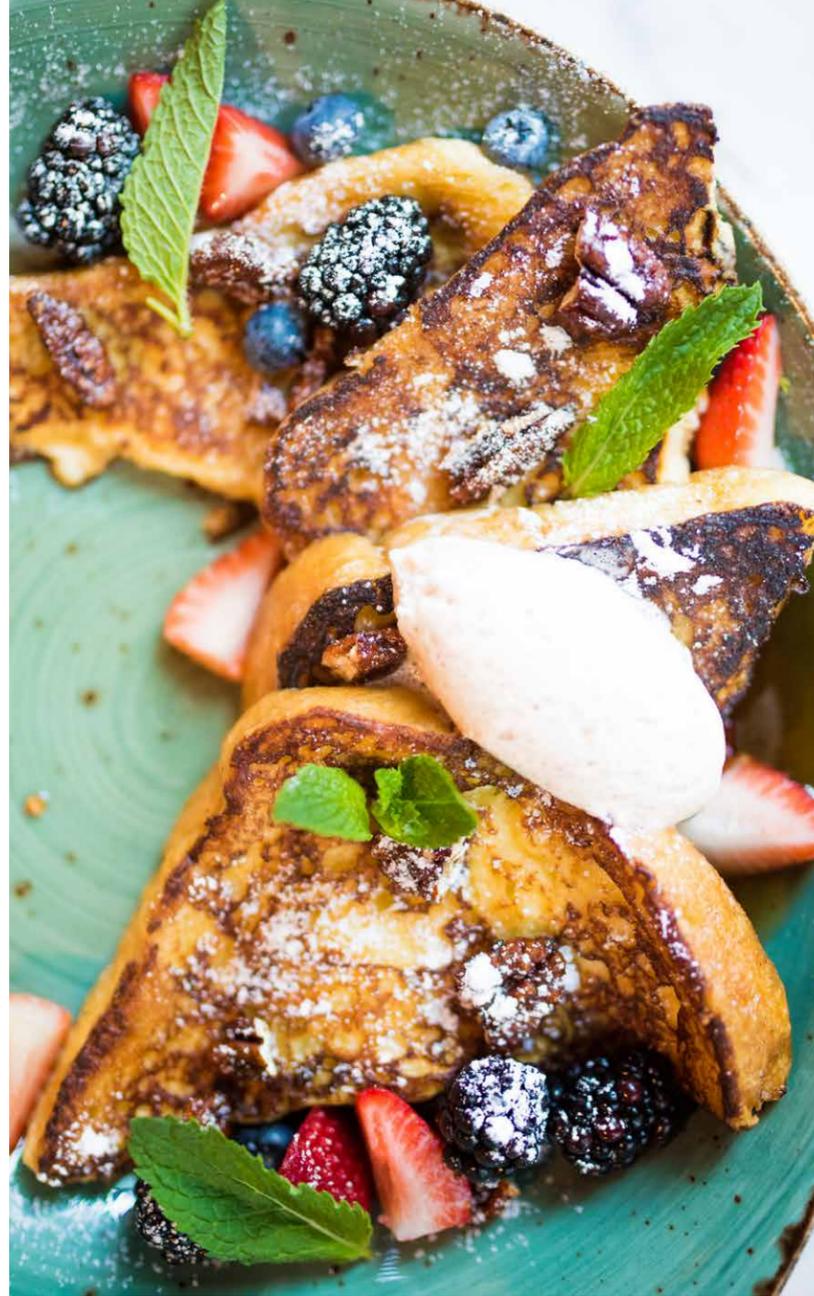
Must be legal drinking age.
Please enjoy responsibly.

MIMOSA 4oz prosecco served with choice of orange juice or daily fresh-squeezed juices	5.00
BLOODY MARY 1.5oz REDS signature caesar blend, Absolut vodka, tomato juice with a cherry tomato, cucumber and celery	6.50
BLOODY CAESAR 1.5oz REDS signature caesar blend, Absolut vodka, Clamato juice with a cured meat, cherry tomato skewer and celery	5.00
PERFECT ESPRESSO MARTINI 2oz Ketel One vodka, Kahlua, chilled espresso	11.00
HIBISCUS BELLINI 0.5oz, 150mL Beefeater gin, prosecco, hibiscus simple syrup, fresh lemon juice, blackberries	9.50
THE HONEY BEE 1.5oz Beefeater gin, Cointreau, fresh lemon juice and honey	10.00

WEEKEND BRUNCH

Our brunch menu starts with our bakers' love of bread and the pride they take in making our quiches and blueberry muffins from scratch.

BAKERY BASKET miniature quiche lorraine with bacon, scones, blueberry citrus glazed muffins	small 7.25 large 10.25
AVOCADO TOAST soft boiled egg, feta, chia seeds, freshly baked sourdough	8.75
LOBSTER AVOCADO TOAST Atlantic lobster, guajillo, soft boiled egg, chives, freshly baked sourdough	12.75
EGGS BENEDICT Canadian peameal bacon, hollandaise, English muffin, fried potatoes	14.25
ATLANTIC EGGS BENEDICT smoked salmon, baby spinach, English muffin, fried potatoes	16.25
MAPLE FRENCH TOAST house baked sourdough, candied pecans, fresh berries, chantilly cream, maple syrup	14.50
ADD: APPLEWOOD BACON 3.50	
THREE STACK PANCAKES our traditional buttermilk recipe, chantilly cream, berries, maple syrup	13.00
ADD: APPLEWOOD BACON 3.50	
THE TAVERN BREAKFAST applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes	14.25
UPGRADE TO: CANADIAN PEAMEAL BACON 2.00	
FRUIT & YOGURT PARFAIT vanilla yogurt, apple compote, fresh berries, granola	8.25



SK WE'RE A
SCRATCH KITCHEN

Our bakers pride themselves on our homemade pies, baked goods and breads made fresh daily in our bakery.

