

# REDS MIDTOWN TAVERN

## SK LUNCH

### SMALL PLATES

<b>VN</b> BEETROOT HUMMUS	garden vegetables, pita crisps	9.75
<b>V</b> TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	9.95
<b>V</b> SWEET POTATO FRIES	sun-dried tomato aioli and curried mango sauce	9.45
CALAMARI FRITTI	crisp zucchini, lemon and rosemary, sun-dried tomato aioli	15.35
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, crispy capers	14.75
NOVA SCOTIA LOBSTER GUACAMOLE	guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

### FRESH SALADS

<b>GF</b> THE CHICKEN COBB	grilled chicken breast, romaine, kale, 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
<b>GF/V</b> 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: GRILLED CHICKEN BREAST 5   TUNA 8		

### BOWLS & CURRIES

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
<b>GF/V</b> HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	19.95
ADD: GRILLED CHICKEN BREAST 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, thyme cream, onion, perfectly poached egg	21.25
<b>VN</b> CAULIFLOWER STEAK	masala spiced roasted cauliflower, vegetable couscous, cashew cream, pomegranate, balsamic glaze	18.95
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	23.50
<b>GF</b> 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

### SCRATCH SOUPS

<b>VN</b> WILD MUSHROOM SOUP	truffle, chives	cup 9.00   bowl 11.00
TOMATO FENNEL SOUP	parmesan croutons, creme fraiche	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 or a lettuce bun for no additional cost.

REDS® BURGER	lettuce, tomato, red onion, pickle, fresh baked potato bun	15.90
CHEESEBURGER	2 yr aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun	17.25
ADD: APPLEWOOD BACON +1.50		
<b>V</b> FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato 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 Canadian AAA 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 skewars 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 / Couscous Tabbouleh  
Broccoli & Cheddar, Guajillo Sesame

**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.

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

## WEEKEND BRUNCH

<b>AVOCADO TOAST</b> soft boiled egg, feta, chia seeds, freshly baked sourdough	8.75
<b>LOBSTER AVOCADO TOAST</b> Atlantic lobster, guajillo, soft boiled egg, chives, freshly baked sourdough	12.75
<b>EGGS BENEDICT</b> Canadian peameal bacon, hollandaise, English muffin, fried potatoes	14.25
<b>ATLANTIC EGGS BENEDICT</b> smoked salmon, baby spinach, English muffin, fried potatoes	16.25
<b>LEMON CHEESECAKE FRENCH TOAST</b> house baked sourdough, macerated strawberries, cashews, Chantilly cream, maple syrup	15.50
<b>CHOCOLATE BANANA PANCAKES</b> our traditional buttermilk recipe, caramel bananas, maple syrup	14.25
<b>STEAK AND EGGS</b> 7oz sirloin, two sunny-side up eggs, sourdough toast, fried potatoes, tavern greens	23.00
<b>THE TAVERN BREAKFAST</b> applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes <b>UPGRADE TO: CANADIAN PEAMEAL BACON 2.00</b>	14.25
<b>MANGO PEACH SMOOTHIE BOWL</b> honey, yogurt, granola, nut mix, fresh berries, banana, chia seeds	15.50



**SK** WE'RE A  
SCRATCH KITCHEN

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

