

REDS WINE TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	10.50
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.95
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	15.50
SWEET POTATO FRIES sun-dried tomato aioli, curried mango sauce	9.50
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	15.50
CALAMARI FRITTI crisp zucchini, lemon and rosemary, sun-dried tomato aioli	16.00
AHI TUNA TOSTADAS mango ginger glaze, guacamole	16.50
CHICKEN WINGS tossed in Buffalo butter sauce	15.25
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	15.25
CHICKEN LETTUCE WRAPS hoisin chili, paprika yogurt, crispy wonton, cilantro, onion, peanuts, sesame	17.25
NOVA SCOTIA GUACAMOLE guajillo chili dressed lobster, crisp tortillas	21.50

FRESH SALADS

THE COBB romaine, kale, blue cheese, soft yolk egg, quinoa, applewood bacon, avocado, dijon dressing your choice of chicken or shrimp	20.90
TANDOORI CHICKEN ancient grains, mixed greens, crisp cauliflower, raisins, raita, cashews, naan, ginger dressing	21.75
SALMON & KALE quinoa, pecans, cranberries, apple, sweet potato, manchego cheese, citrus vinaigrette	24.75
MEDITERRANEAN LAMB SALAD kale, pea puree, feta, mint, roasted red peppers, kalamata olives, cucumber, tomato, fingerling potatoes, tzatziki, shallot dressing	22.95
AHI TUNA & BEET fresh goat cheese, arugula, candied almonds, lemon cider dressing	25.50

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 add a lettuce bun at no additional cost

CHEESEBURGER two year aged Canadian cheddar, tomato, lettuce, onion, pickle, fresh baked potato bun ADD: APPLEWOOD BACON 1.50	17.75
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	19.00
FALAFEL & BEET BURGER mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	17.50
SEARED TUNA SANDWICH togarashi crusted tuna, avocado, tomato jam, wasabi aioli, crispy wonton strips, kabayaki	19.75
ROAST TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	18.50
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	21.75

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

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

BOWLS & CURRIES

DAILY CURRY daily house made curry	A/Q
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, almond flour, onion, naan	19.95
KHAO SOI LOBSTER BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, sesame	28.50
HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing ADD: CHICKEN 6 TUNA 8	20.95

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

STEAK

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

All our steak entrees use gluten free ingredients.

| STEAK FRITES |

Served with truffle fries. Choose from:

7oz SIRLOIN	28.95
11oz NEW YORK	38.95
6oz FILET	41.50

All steaks are served with mashed potatoes and market vegetables.

Upgrade to a premium side for \$3.00. Add a half Atlantic lobster tail for \$17.00.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	30.95
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms, cabernet jus	39.95
PEPPERCORN STEAK 11oz New York, green peppercorn jus	39.95
RIB STEAK 14oz rib-eye, cabernet jus	41.75
FILET & TEMPURA LOBSTER 6oz filet, lobster pieces, cayenne, tarragon, beurre blanc, chives, crispy capers, parmesan crisp	47.95
FILET & HALF LOBSTER 6oz filet, half Atlantic lobster tail, cabernet jus	51.95

| CLASSIC SIDES | 4.65

Mashed Potatoes / Roasted Fingerling Potatoes
Caesar Salad / Fresh Cut Fries / Heirloom Carrots
Market Fresh Vegetables

| PREMIUM SIDES | 7.65

Truffle Parmesan Fries
Sweet Potato Fries / Sauteed Mushrooms
Broccoli & Cheddar, Guajillo Sesame
Couscous Tabbouleh

ENTREES

PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, cipollini onion, jus	24.50
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	24.25
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	26.25
SEAFOOD LINGUINI atlantic lobster, diver scallops, garlic shrimp, sun-dried tomato, white wine tomato cream	28.50

| FRESH FISH |

**Our daily fresh fish tells a unique tale.
Ask us about the story behind our fisherman's catch.**

FISHERMAN'S DAILY CATCH ask your server about today's feature	A/Q
SEARED SALMON ROMESCO roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	28.90

SK

WE'RE A SCRATCH KITCHEN

Handcrafted burgers ground in-house. Fresh house-baked bread. Soups made from scratch.

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SK WE'RE A SCRATCH KITCHEN

Food always tastes better when it's made from scratch. So we bake our own bread, pie crusts and buns, grind burgers in-house and make all our desserts fresh daily.

