

REDS MIDTOWN TAVERN

SK DINNER

SMALL PLATES

V SWEET POTATO FRIES	sun-dried tomato aioli	9.45
VN BEETROOT HUMMUS	garden vegetables, pita crisps	9.75
V TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	9.95
ANGUS BEEF SLIDERS	American cheese, horseradish aioli, pickle, house baked buns	14.50
BANGKOK NACHOS	crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts	14.75
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	14.75
CHICKEN WINGS	tossed in Buffalo butter sauce	14.95
AHI TUNA TOSTADAS	mango ginger glaze, guacamole	15.35
CALAMARI FRITTI	crisp zucchini, lemon and rosemary, sun-dried tomato aioli	15.35
NOVA SCOTIA LOBSTER GUACAMOLE	guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

FRESH SALADS

CAESAR	kale, romaine, parmesan croutons, applewood bacon	14.75
ADD: CHICKEN BREAST 5 SHRIMP 7 TUNA 8		
GF/V 3 BEET & GOAT CHEESE	fresh goat cheese, arugula, candied almonds, lemon cider vinaigrette	15.50
GF 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

MAINS

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

Limited quantities available.

REDS® FLASH ROASTED HALF CHICKEN	25.95
Served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes	
CHICKEN & RIBS	29.75
quarter REDS® Flash Roasted Chicken, half rack of ribs, jicama slaw, fresh cut fries	

VN CAULIFLOWER STEAK	masala spiced roasted cauliflower, couscous tabbouleh, cashew cream, pomegranate, balsamic glaze	18.95
CHICKEN CARBONARA	rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg	21.25
BBQ PORK RIBS	half rack 23.50 full rack 29.50	
slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries		
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sundried tomato sofrito, beurre blanc, crispy capers	23.50
GF SEARED SALMON ROMESCO	roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95

BOWLS & CURRIES

GF/V HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	19.95
ADD: CHICKEN BREAST 5 SHRIMP 7 TUNA 8		
MASALA BUTTER CHICKEN BOWL	cucumber raita, basmati rice, almond flour, onion, naan	19.95
SALMON BIBIMBAP	jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, shallot dressing	19.95

SCRATCH SOUPS

VN WILD MUSHROOM SOUP	truffle oil, chives	cup 9.00 bowl 11.00
V BUTTERNUT SQUASH SOUP	pecan sourdough crumble, beurre blanc	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.

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 / Tavern Greens / 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

BURGERS

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
V FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.25
CHEESEBURGER	two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun ADD: APPLEWOOD BACON +1.50	17.25
BRIXTON BURGER	caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	18.75

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

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

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

REDS MIDTOWN TAVERN

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

REDS® FLASH ROASTED HALF CHICKEN

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

74.95
SERVES 2-4

| SHARING SIDES | Choose 2 of the following sides

TRUFFLE PARMESAN FRIES

MASHED POTATOES

SAUTEED MUSHROOMS

DOUBLE ROASTED RUSSET POTATOES, HERB PESTO

MARKET FRESH VEGETABLES

COUSCOUS TABBOULEH

BROCCOLI & CHEDDAR, GUAJILLO SESAME

CAESAR SALAD

TAVERN GREENS

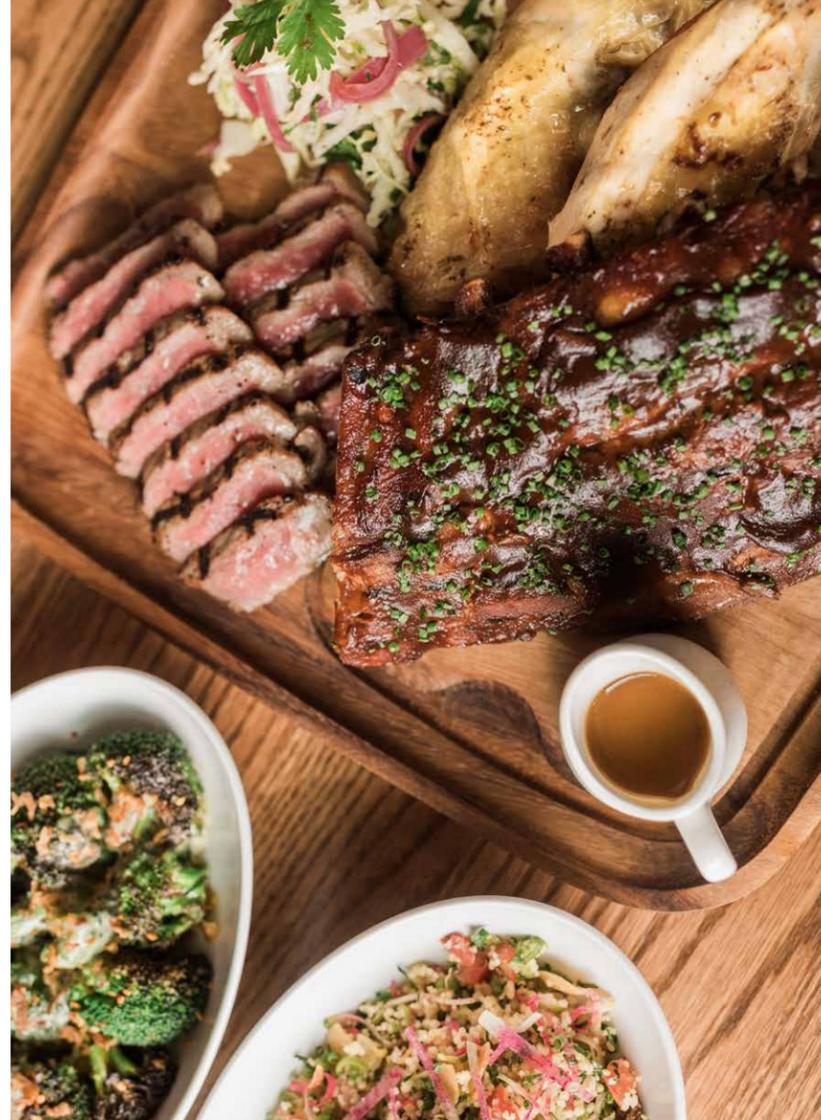
Add an additional side for \$7.65

| DESSERT SHARING PLATTER | 19.95

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

BROOKLYN BLACKOUT CAKE rich dark chocolate cake, chocolate custard, ganache, chocolate crumble

DOUBLE-BITE BUTTER TARTS four per order



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.

