

# REDS MIDTOWN TAVERN

SK LUNCH

## SMALL PLATES

<b>V</b> SWEET POTATO FRIES	sun-dried tomato aioli	9.45
<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>RAVIOLI &amp; GARLIC SHRIMP</b>	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	14.75
<b>CHICKEN WINGS</b>	tossed in Buffalo butter sauce	14.95
<b>AHI TUNA TOSTADAS</b>	mango ginger glaze, guacamole	15.35
<b>CALAMARI FRITTI</b>	crisp zucchini, lemon and rosemary, sun-dried tomato aioli	15.35
<b>NOVA SCOTIA LOBSTER GUACAMOLE</b>	guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

## FRESH SALADS

<b>CAESAR</b>	kale, romaine, parmesan croutons, applewood bacon	14.75
<b>ADD: CHICKEN BREAST 5   SHRIMP 7   TUNA 8</b>		
<b>GF/V</b> 3 BEET & GOAT CHEESE	fresh goat cheese, arugula, candied almonds, lemon cider vinaigrette	15.50
<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
<b>KALE, CHICKEN &amp; CASHEW</b>	pulled chicken, shredded kale, miso vinaigrette, onion chips, sesame, parmesan	20.50

## BOWLS & CURRIES

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

## MAINS

<b>FISH &amp; CHIPS</b>	chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
<b>VN</b> CAULIFLOWER STEAK	masala spiced roasted cauliflower, couscous tabbouleh, cashew cream, pomegranate, balsamic glaze	18.95
<b>CHICKEN CARBONARA</b>	rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	21.25
<b>RAVIOLI &amp; GARLIC SHRIMP</b>	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	23.50
<b>REDS® FLASH ROASTED HALF CHICKEN</b>	served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes. Limited quantity available.	25.95
<b>GF</b> SEARED SALMON ROMESCO	roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95

## SCRATCH SOUPS

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

## 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.

<b>REDS® BURGER</b>	lettuce, tomato, red onion, pickle, fresh baked potato bun	15.90
<b>V</b> FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.25
<b>CHEESEBURGER</b>	two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun	17.25
<b>ADD: APPLEWOOD BACON +1.50</b>		
<b>ROAST CHICKEN CLUB</b>	in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.75
<b>BRIXTON BURGER</b>	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

## 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:

<b>7oz SIRLOIN</b>	25.75
<b>11oz NEW YORK</b>	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.

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

### | CLASSIC SIDES | 4.65

Mashed Potatoes / Table 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

**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>BLOODY CAESAR</b>   1.5oz REDS signature caesar blend, Absolut, Clamato juice, cured meat, cherry tomato skewer, celery	5.00
<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>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
<b>PERFECT ESPRESSO MARTINI</b>   2oz Ketel One, chilled espresso, Kahlua	11.00

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



**SK** WE'RE A  
SCRATCH KITCHEN

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

