

REDS WINE TAVERN

SK

SMALL PLATES

V SWEET POTATO FRIES	sun-dried tomato aioli	9.50
V TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	9.95
VN BEETROOT HUMMUS	garden vegetables, pita crisps	10.50
CHICKEN WINGS	tossed in Buffalo butter sauce	15.25
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	15.25
ANGUS BEEF SLIDERS	American cheese, horseradish aioli, pickle, house baked buns	15.50
BANGKOK NACHOS	crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	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 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

GF THE CHICKEN COBB	grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing	20.90
TANDOORI CHICKEN	ancient grains, power greens, crisp cauliflower, raisins, raita, cashews, naan, ginger dressing	21.75
GF SALMON & KALE	quinoa, pecans, cranberries, apple, sweet potato, manchego cheese, shallot dressing	24.75
GF 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

V FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	17.50
CHEESEBURGER	two year aged Canadian cheddar, tomato, lettuce, onion, pickle, fresh baked potato bun	17.75
ADD: APPLEWOOD BACON	1.50	
ROAST TURKEY CLUB	in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, balsamic glaze, mayo	18.50
BRIXTON BURGER	caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	19.00
SEARED TUNA SANDWICH	togarashi crusted tuna, avocado, tomato jam, wasabi aioli, crispy wonton strips, kabayaki	19.75
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
GF/V HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	20.95
ADD: CHICKEN 6 SHRIMP 7 TUNA 8		
KHAO SOI LOBSTER BOWL	chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, wonton, sesame	28.50

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	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 & HALF LOBSTER	6oz filet, half Atlantic lobster tail, cabernet jus	54.95

| CLASSIC SIDES | 4.65

Mashed Potatoes / Roasted Fingerling Potatoes
Tavern Greens / 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

MAINS

CHICKEN CARBONARA	rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	24.25
PAN ROASTED CHICKEN	herb roasted chicken, wild mushrooms, fingerling potatoes, asparagus, sage, cipollini onion, jus	24.50
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, 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
GF SEARED SALMON ROMESCO	roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	28.90

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

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.

