

REDS WINE TAVERN

BRUNCH+LUNCH

BRUNCH

AVOCADO TOAST soft boiled egg, feta, chia seeds, freshly baked sourdough	10.75
LOBSTER AVOCADO TOAST Atlantic lobster, guajillo, soft boiled egg, chives, freshly baked sourdough	12.75
CHOCOLATE BANANA PANCAKES our traditional buttermilk recipe, caramel bananas, maple syrup	14.25
EGGS BENEDICT Canadian peameal bacon, hollandaise, English muffin, fried potatoes	14.25
THE TAVERN BREAKFAST applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes UPGRADE TO: CANADIAN PEAMEAL BACON 2.00	14.25
STUFFED LEMON CHEESECAKE FRENCH TOAST house baked sourdough, macerated strawberries, cashews, Chantilly cream, maple syrup	15.50
ATLANTIC SALMON EGGS BENEDICT smoked salmon, baby spinach, English muffin, fried potatoes	16.25
STEAK AND EGGS 7oz sirloin, two sunny-side up eggs, sourdough toast, fried potatoes, tavern greens	23.00

BRUNCH COCKTAILS

Must be legal drinking age. Please enjoy responsibly.

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

SMALL PLATES

SWEET POTATO FRIES sun-dried tomato aioli	9.78
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	10.30
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	15.27
CHICKEN WINGS tossed in Buffalo butter sauce	15.47
CALAMARI FRITTI crisp zucchini, lemon, rosemary, sun-dried tomato aioli	15.89
NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster, pickled red onion, pineapple salsa, fresh guacamole, crisp tortillas	19.95

BOWLS

HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	20.65
MASALA BUTTER CHICKEN cucumber raita, basmati rice, almond flour, onion, naan	20.65
SALMON BIBIMBAP jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	19.95

SOUP + SALADS

WILD MUSHROOM SOUP truffle oil, chives	cup 8.00 bowl 10.00
FARMERS MARKET SALAD Artisan greens, red grapes, avocado, tomato, watermelon radish, corn, honey lime vinaigrette, feta, seed & nut blend ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	15.27
CAESAR kale, romaine, parmesan croutons, applewood bacon ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	15.27
THE CHICKEN COBB grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	21.22
FALAFEL POWER BOWL Falafel, greens, quinoa, chick peas, cucumber, carrot, watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream, sesame, citrus vinaigrette	16.65

BURGERS & SANDWICHES

Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. Served with your choice of fresh cut fries, or Caesar salad. Substitute a gluten-free bun for \$1.58 or a lettuce bun for no additional cost. Upgrade your side to truffle parmesan fries or sweet potato fries for \$3.11

FALAFEL & BEET BURGER mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.82
CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun ADD APPLEWOOD BACON 1.50	17.85
ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.75
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	19.41
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	19.95

MAINS

FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	21.99
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	24.32

DESSERTS

FRESHLY BAKED APPLE PIE traditional pie crust made with Granny Smith apples <i>Compliment your slice of pie with vanilla ice cream for \$2.00</i>	9.06
LEMON BRÛLÉE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust	9.06
DOUBLE-BITE BUTTER TARTS two per order	5.00
DESSERT SHARING PLATTER a selection of the following desserts: Lemon Brûlée Cheesecake, Freshly Baked Apple Pie and Double-Bite Butter Tarts	20.45