

REDS WINE TAVERN

SK

SMALL PLATES

V SWEET POTATO FRIES	sun-dried tomato aioli	9.78
V TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	10.30
RAVIOLI & GARLIC SHRIMP	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	15.27
ANGUS BEEF SLIDERS	American cheese, horseradish aioli, pickle, house baked buns	15.01
BANGKOK NACHOS	crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts	15.09
MUSHROOM TRUFFLE FLATBREAD	roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, parmesan, cheddar & brie cheese, chives	15.09
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

SOUP + SALADS

VN WILD MUSHROOM SOUP	cup 8.00 bowl 10.00	
	truffle oil, chives	
FARMERS MARKET SALAD	Artisan greens, red grapes, avocado, tomato, watermelon radish, corn, honey lime vinaigrette, feta, seed & nut blend	15.27
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7		
CAESAR	kale, romaine, parmesan croutons, applewood bacon	15.27
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7		
GF THE CHICKEN COBB	grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	21.22
VN 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

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

BOWLS

YUCATAN CHICKEN BOWL	guacamole, tomato, onion, cilantro, jalapeno, corn & bean salsa, quinoa, rice, greens, tortilla chips, cheddar, lime, guajillo	16.65
GF/V HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing	20.65
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7		
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

MAINS

We marinate our chickens in-house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantities. Available after 4pm.		
REDS® FLASH ROASTED HALF CHICKEN	Served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes	26.86
CHICKEN & RIBS	quarter REDS® Flash Roasted Chicken, half rack of ribs, jicama slaw, fresh cut fries	30.79
BBQ PORK RIBS	half rack 24.32 full rack 30.53	
	slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries	
GF SEARED SALMON ROMESCO	roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95
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 sofrito, beurre blanc, crispy capers	24.32

TASTING MENU

79.95 SERVES 2-4
AVAILABLE AFTER 5PM

Our dinner tasting menu is designed to enjoy our house specialties in a family style fashion.

| 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

| SHARING SIDES | Choose 2 of the following sides

TRUFFLE PARMESAN FRIES | MASHED POTATOES | SAUTEED MUSHROOMS
DOUBLE ROASTED RUSSET POTATOES, HERB PESTO | MARKET FRESH VEGETABLES
BROCCOLI & CHEDDAR, GUAJILLO SESAME | CAESAR SALAD | TAVERN GREENS

Add an additional side for \$7.92

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

REDS® BURGER	lettuce, tomato, red onion, pickle, fresh baked potato bun	16.46
CHEESEBURGER	two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun	17.85
ADD APPLEWOOD BACON 1.50		
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
V FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.82
LOBSTER GRILLED CHEESE	mascarpone, avocado, house baked sourdough bread	19.95

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.	7oz Sirloin 26.75 11oz New York 37.50
CHIMICHURRI GRILLED SIRLOIN Charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob	30.57

All steaks are served with mashed potatoes and market vegetables.

Upgrade to a premium side for \$3.11. Add 2 shrimp skewers for \$10.00.

PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	31.57
STEAK & SHRIMP 7oz sirloin, two shrimp skewers	38.04
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	40.31

| CLASSIC SIDES | 4.81

Mashed Potatoes / Tavern Greens / Caesar Salad
Fresh Cut Fries / Market Fresh Vegetables
Double Roasted Russet Potatoes with Herbed Pesto

| PREMIUM SIDES | 7.92

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

DESSERTS

FRESHLY BAKED APPLE PIE traditional pie crust made with Granny Smith apples	9.06
<i>Compliment your slice of pie with vanilla ice cream for \$2.00</i>	
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

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
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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

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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
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MAINS

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