

# REDS WINE TAVERN

SK

## SMALL PLATES

<b>V</b> SWEET POTATO FRIES	sun-dried tomato aioli	9.78
<b>V</b> TRUFFLE FRIES	fresh cut russet fries, sea salt, thyme, parmesan	10.30
<b>RAVIOLI &amp; GARLIC SHRIMP</b>	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	15.27
<b>ANGUS BEEF SLIDERS</b>	American cheese, horseradish aioli, pickle, house baked buns	15.50
<b>BANGKOK NACHOS</b>	crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts	15.50
<b>MUSHROOM TRUFFLE FLATBREAD</b>	truffle aioli, caramelized onion, thyme cream, parmesan, cheddar & brie cheese, chives	15.50
<b>CHICKEN WINGS</b>	tossed in Buffalo butter sauce	15.47
<b>CALAMARI FRITTI</b>	crisp zucchini, lemon, rosemary, sun-dried tomato aioli	16.00
<b>NOVA SCOTIA LOBSTER GUACAMOLE</b>	guajillo chili dressed lobster, pickled red onion, pineapple salsa, fresh guacamole, crisp tortillas	21.50

## SOUP + SALADS

<b>VN</b> WILD MUSHROOM SOUP	cup 9.00   bowl 11.00
truffle oil, chives	
<b>FARMERS MARKET SALAD</b>	16.27
Artisan greens, red grapes, avocado, tomato, watermelon radish, corn, honey lime vinaigrette, feta, seed & nut blend	
<b>ADD: GRILLED CHICKEN BREAST 5   SHRIMP 7</b>	
<b>CAESAR</b>	16.27
kale, romaine, parmesan croutons, applewood bacon	
<b>ADD: GRILLED CHICKEN BREAST 5   SHRIMP 7</b>	
<b>GF</b> THE CHICKEN COBB	21.22
grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	
<b>VN</b> FALAFEL POWER BOWL	17.65
Falafel, greens, quinoa, chick peas, cucumber, carrot, watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream, sesame, citrus vinaigrette	

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

## BOWLS

<b>YUCATAN CHICKEN BOWL</b>	guacamole, tomato, onion, cilantro, jalapeno, corn & bean salsa, quinoa, rice, greens, tortilla chips, cheddar, lime, guajillo	17.65
<b>GF/V</b> HARVEST BOWL	basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing	20.95
<b>ADD: GRILLED CHICKEN BREAST 5   SHRIMP 7</b>		
<b>MASALA BUTTER CHICKEN</b>	cucumber raita, basmati rice, almond flour, onion, naan	20.65
<b>SALMON BIBIMBAP</b>	jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	19.95

## MAINS

<b>CHICKEN ASADO</b>	charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob	24.65
<b>CHICKEN &amp; RIBS</b>	quarter Chicken Asado, half rack of ribs, jicama slaw, fresh cut fries	30.79
<b>BBQ PORK RIBS</b>	half rack 24.32   full rack 30.53	
slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries		
<b>GF</b> SEARED SALMON ROMESCO	roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95
<b>FISH &amp; CHIPS</b>	chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
<b>CHICKEN CARBONARA</b>	rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	24.25
<b>RAVIOLI &amp; GARLIC SHRIMP</b>	ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	26.25

## 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

<b>REDS® BURGER</b>	lettuce, tomato, red onion, pickle, fresh baked potato bun	16.46
<b>CHEESEBURGER</b>	two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun	17.85
<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	19.41
<b>V</b> FALAFEL & BEET BURGER	mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	17.50
<b>LOBSTER GRILLED CHEESE</b>	mascarpone, avocado, house baked sourdough bread	21.75

## 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 | **CHICKEN ASADO**  
**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

## 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.

<b>STEAK FRITES</b> served with truffle fries	7oz Sirloin 28.95   11oz New York 38.95
<b>CHIMICHURRI GRILLED SIRLOIN</b> Charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob	31.57

**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.

<b>PEPPERCORN SIRLOIN</b> 7oz sirloin, green peppercorn jus	32.57
<b>STEAK &amp; SHRIMP</b> 7oz sirloin, two shrimp skewers	38.04
<b>MUSHROOM NEW YORK</b> 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

<b>FRESHLY BAKED APPLE PIE</b> traditional pie crust made with Granny Smith apples	9.06
<i>Compliment your slice of pie with vanilla ice cream for \$2.00</i>	
<b>LEMON BRÛLÉE CHEESECAKE</b> mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust	9.06
<b>CHOCOLATE &amp; ALMOND BISCOTTI</b> baked in house	(2 PIECES) 2.50
<b>DOUBLE-BITE BUTTER TARTS</b> two per order	5.00
<b>TAVERN CHEESE BOARD</b> selection of 3 premium cheeses served with toasted cranberry focaccia, fig jam & candied pecans	15.00
<b>DESSERT SHARING PLATTER</b> a selection of the following desserts: Lemon Brûlée Cheesecake, Freshly Baked Apple Pie and Double-Bite Butter Tarts	20.45