

# REDS WINE TAVERN

## BRUNCH+LUNCH

### BRUNCH

<b>AVOCADO TOAST</b> soft boiled egg, feta, chia seeds, freshly baked sourdough	10.95
<b>LOBSTER AVOCADO TOAST</b> Atlantic lobster, guajillo, soft boiled egg, chives, freshly baked sourdough	12.95
<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	14.45
<b>THE TAVERN BREAKFAST</b> applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes <b>UPGRADE TO: CANADIAN PEAMEAL BACON 2.00</b>	14.45
<b>STUFFED LEMON CHEESECAKE FRENCH TOAST</b> house baked sourdough, macerated strawberries, cashews, Chantilly cream, maple syrup	15.70
<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	23.20

### 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 orange juice	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>PERFECT ESPRESSO MARTINI</b>   2oz Ketel One, chilled espresso, Kahlua	11.00

### SMALL PLATES

<b>PAIN AU LEVAIN</b> salted sourdough with churned honey butter	2.50
<b>SWEET POTATO FRIES</b> sun-dried tomato aioli	9.78
<b>TRUFFLE FRIES</b> fresh cut russet fries, sea salt, thyme, parmesan	10.30
<b>RAVIOLI &amp; GARLIC SHRIMP</b> ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	15.29
<b>CHICKEN WINGS</b> tossed in Buffalo butter sauce	15.87
<b>CALAMARI FRITTI</b> crisp zucchini, lemon, rosemary, sun-dried tomato aioli	16.09
<b>NOVA SCOTIA LOBSTER GUACAMOLE</b> guajillo chili dressed lobster, pickled red onion, pineapple salsa, fresh guacamole, crisp tortillas	20.15

### BOWLS

<b>SALMON BIBIMBAP</b> jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	20.15
<b>HARVEST BOWL</b> basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing <b>ADD: GRILLED CHICKEN BREAST 5   SHRIMP 7</b>	20.85
<b>MASALA BUTTER CHICKEN</b> cucumber raita, basmati rice, almond flour, onion, naan	20.85

### SOUP + SALADS

<b>WILD MUSHROOM SOUP</b> truffle oil, chives	cup 8.00   bowl 10.00
<b>FARMERS MARKET SALAD</b> 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>	15.47
<b>CAESAR</b> kale, romaine, parmesan croutons, applewood bacon <b>ADD: GRILLED CHICKEN BREAST 5   SHRIMP 7</b>	15.47
<b>FALAFEL POWER BOWL</b> Falafel, greens, quinoa, chick peas, cucumber, carrot, watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream, sesame, citrus vinaigrette	16.85
<b>THE CHICKEN COBB</b> grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	21.22

### 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>CHEESEBURGER</b> two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun <b>ADD APPLEWOOD BACON 1.50</b>	17.96
<b>ROAST CHICKEN CLUB</b> in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.95
<b>BRIXTON BURGER</b> caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	19.71
<b>FALAFEL &amp; BEET BURGER</b> mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.95
<b>LOBSTER GRILLED CHEESE</b> mascarpone, avocado, house baked sourdough bread	20.45

### MAINS

<b>FISH &amp; CHIPS</b> chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	19.45
<b>CHICKEN CARBONARA</b> rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	22.49
<b>RAVIOLI &amp; GARLIC SHRIMP</b> ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	24.62

### DESSERTS

<b>FRESHLY BAKED APPLE PIE</b> traditional pie crust made with Granny Smith apples <i>Compliment your slice of pie with vanilla ice cream for \$2.50</i>	9.25
<b>LEMON BRÛLÉE CHEESECAKE</b> mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust	9.25
<b>DOUBLE-BITE BUTTER TARTS</b> two per order	5.00
<b>DESSERT SHARING PLATTER</b> a selection of the following desserts: Lemon Brûlée Cheesecake, Freshly Baked Apple Pie and Double-Bite Butter Tarts	20.65