

REDS ON ADELAIDE

SK

SMALL PLATES

PAIN AU LEVAIN salted sourdough with churned honey butter	2.50
SWEET POTATO FRIES sun-dried tomato aioli	10.30
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	10.50
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	15.47
ANGUS BEEF SLIDERS American cheese, horseradish aioli, pickle, house baked buns	15.65
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, cheese, peanuts	15.65
CHICKEN WINGS tossed in Buffalo butter sauce	15.67
MUSHROOM TRUFFLE FLATBREAD truffle aioli, caramelized onion, thyme cream, parmesan, cheddar & brie cheese, chives	15.70
CALAMARI FRITTI crisp zucchini, lemon, rosemary, sun-dried tomato aioli	16.15
NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster, pickled red onion, pineapple salsa, fresh guacamole, crisp tortillas	21.50

SOUP + SALADS

WILD MUSHROOM SOUP truffle oil, chives	cup 9.00 bowl 11.00
FARMERS MARKET SALAD Artisan greens, red grapes, avocado, tomato, watermelon radish, corn, honey lime vinaigrette, feta, seed & nut blend	16.47
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	
CAESAR kale, romaine, parmesan croutons, applewood bacon	16.47
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	
FALAFEL POWER BOWL Falafel, greens, quinoa, chick peas, cucumber, carrot, watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream, sesame, citrus vinaigrette	18.15
THE CHICKEN COBB grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	21.22

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	19.95
SALMON BIBIMBAP jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	20.15
MASALA BUTTER CHICKEN cucumber raita, basmati rice, almond flour, onion, naan	20.85
HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing	21.15
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	

MAINS

CHICKEN ASADO charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob	24.95
CHICKEN & RIBS quarter Chicken Asado, half rack of ribs, jicama slaw, fresh cut fries	30.99
BBQ PORK RIBS half rack 24.82 full rack 30.83 slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries	
FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.95
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	24.55
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers	26.55
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	27.15

BURGERS & SANDWICHES

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	17.96
ADD APPLEWOOD BACON 1.50	
ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.95
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	19.71
FALAFEL & BEET BURGER mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	17.95
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	21.95

TASTING MENU

82.00 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
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.

STEAK FRITES served with truffle fries	7oz Sirloin 31.00 11oz New York 38.95
CHIMICHURRI GRILLED SIRLOIN Charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob	31.87

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	32.87
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 / Fresh Cut Fries
Tavern Greens / Caesar Salad
Market Fresh Vegetables

| 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	9.25
<i>Compliment your slice of pie with vanilla ice cream for \$2.50</i>	
LEMON BRÛLÉE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust	9.25
CHOCOLATE & ALMOND BISCOTTI baked in house	(2 PIECES) 2.50
DOUBLE-BITE BUTTER TARTS two per order	5.00
TAVERN CHEESE BOARD selection of 3 premium cheeses served with toasted cranberry focaccia, fig jam & candied pecans	15.00
DESSERT SHARING PLATTER a selection of the following desserts: Lemon Brûlée Cheesecake, Freshly Baked Apple Pie and Double-Bite Butter Tarts	20.65