

SMALL PLATES

- PAIN AU LEVAIN** V salted sourdough with churned honey butter 2.50
- SWEET POTATO FRIES** V sun-dried tomato aioli 9.78
- TRUFFLE FRIES** V fresh cut russet fries, sea salt, thyme, parmesan 10.30
- ANGUS BEEF SLIDERS** American cheese, horseradish aioli, pickle, house baked buns 15.26
- RAVIOLI & GARLIC SHRIMP** ricotta ravioli, sun-dried tomato sofrito, beurre blanc, crispy capers 15.29
- MUSHROOM TRUFFLE FLATBREAD** roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, parmesan, cheddar & brie cheese, chives 15.59
- CHICKEN WINGS** tossed in Buffalo butter sauce 15.87
- CALAMARI FRITTI** crisp zucchini, lemon and rosemary, sun-dried tomato aioli 16.09

SOUP + SALADS

- TUSCAN WHITE BEAN SOUP** cup 8.00 | bowl 10.00
cannellini beans, onion, celery, garlic, apple, thyme
- CAESAR** kale, romaine, parmesan croutons, applewood bacon 15.47
ADD: CHICKEN BREAST 5 | SHRIMP 7
- THE CHICKEN COBB** GF grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomatoes, dijon dressing 21.22

BOWLS

- YUCATAN CHICKEN BOWL** guacamole, tomato, onion, cilantro, jalapeno, corn & bean salsa, quinoa, rice, greens, tortilla chips, cheddar, lime, guajillo 18.47
- HARVEST BOWL** GF/V basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing 20.85
ADD: CHICKEN BREAST 5 | SHRIMP 7
- MASALA BUTTER CHICKEN BOWL** cucumber raita, almond flour, onion, basmati rice, naan 20.85

TASTING MENU

82.00 SERVES 2-4

Our dinner tasting menu is designed to enjoy our house specialties in a family style fashion. We marinate our chicken for 48 hours and flash roast it so it's hot and fresh from the oven.

| 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, with jicama slaw

| SHARING SIDES | Choose 2 of the following sides

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

Add an additional side for \$7.92

V Vegetarian VN Vegan GF Gluten Free

BURGERS

Fresh Angus beef 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 **ADD: APPLEWOOD BACON +1.50** 17.96
 - BRIXTON BURGER** caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun 19.71
 - FALAFEL & BEET BURGER** V mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun 16.95

MAINS

We marinate our chickens in-house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantity available.

- 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
- CHICKEN CARBONARA** rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg 22.49
- BBQ PORK RIBS** half rack 24.32 | full rack 30.83
slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries
- RAVIOLI & GARLIC SHRIMP** ricotta ravioli, sundried tomato sofrito, beurre blanc, crispy capers 24.62

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 **27.25** | 11oz New York **38.00**
- CHIMICHURRI GRILLED SIRLOIN** Charred jalapeño, smashed crispy fingerling potatoes, lemon truffle aioli, feta, guajillo sesame, corn on the cob 31.06

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 32.06
- STEAK & SHRIMP** 7oz sirloin, two shrimp skewers 38.54
- MUSHROOM NEW YORK** 11oz New York, sauteed mushrooms 40.81

| CLASSIC SIDES | 4.81

Mashed Potatoes / 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

- FRESH BAKED APPLE PIE SLICE** Traditional pie crust with Granny Smith apples. Compliment your slice of pie with vanilla ice cream for \$2.50 9.25
- DOUBLE-BITE BUTTER TARTS** two per order 5.00

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