

REDS SQUARE ONE

BRUNCH + LUNCH

AVAILABLE
UNTIL 3PM

REDS

BRUNCH

AVOCADO TOAST soft boiled egg, feta, chia seeds, freshly baked sourdough	10.95
LOBSTER AVOCADO TOAST Atlantic lobster, guajillo, soft boiled egg, chives, freshly baked sourdough	12.95
CHOCOLATE BANANA PANCAKES our traditional buttermilk recipe, caramel bananas, maple syrup	14.25
EGGS BENEDICT Canadian peameal bacon, hollandaise, English muffin, fried potatoes	14.45
THE TAVERN BREAKFAST applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes UPGRADE TO: CANADIAN PEAMEAL BACON 2.00	14.45
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	23.20

SMALL PLATES

TEMPURA GREEN BEANS VN tempura green beans, togarashi, sesame seeds, rosemary ginger aioli	9.00
TRUFFLE PARMESAN FRIES V fresh cut russet fries, sea salt, thyme, Parmesan	10.30
CHICKEN WINGS tossed in Buffalo butter sauce	15.87
CALAMARI crisp zucchini, lemon rosemary salt, sundried tomato aioli, rosemary ginger aioli	16.09
TINGA CHICKEN NACHOS cheese blend, charred peppers & onions, pico de gallo, cabbage, pickled jalapenos, watermelon radish, green onion	18.25
TUNA POKE TACO yellowfin tuna, ponzu, pressed avocado, pico de gallo, sesame seed, lime cumin aioli	18.75
SPICY TUNA DRAGON ROLL yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	19.25

SOUP & SALADS

WILD MUSHROOM SOUP truffle oil, chives	cup 8.00 bowl 10.00
COMPRESSED WATERMELON SALAD V compressed watermelon, kale, feta, strawberry, toasted cashews, pickled watermelon rind, mint, balsamic reduction, agave citrus dressing	16.25
THE CHICKEN COBB GF grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	21.22
BURRATA & GRILLED PEACH SALAD mixed greens, prosciutto, quinoa, Campari tomato, pickled onion, mint, seed & nut blend, basil oil, agave citrus dressing	23.75

BOWLS

HARVEST BOWL GF/V basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, Agave citrus dressing ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	20.85
MASALA BUTTER CHICKEN cucumber raita, basmati rice, cashew, onion, naan	20.85

BRUNCH COCKTAILS

BLOODY CAESAR 1.5oz REDS signature caesar blend, Absolut, Clamato juice, cured meat, cherry tomato skewer, celery	5.00
MIMOSA 4oz prosecco served with orange juice	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

Must be legal drinking age. Please enjoy responsibly.

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

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
PRIME RIB GRILLED CHEESE marinated prime rib, caramelized onions, provolone, fresh baked sourdough bread, cabernet jus	17.95
LOBSTER GRILLED CHEESE mascarpone, avocado, fresh baked sourdough bread	20.45

MAINS

FISH & CHIPS Chardonnay battered Atlantic cod, savoy cabbage-jicama, fresh cut fries	18.85
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	22.49
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	24.62

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

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

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