

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**
- ANGUS BEEF SLIDERS** American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun **15.26**
- 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** 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 TACOS** 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, tomatoes, 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: CHICKEN BREAST 5 | SHRIMP 7** **20.85**
- MASALA BUTTER CHICKEN** cucumber raita, basmati rice, cashew, onion, 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 & BBQ brushed, 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

BURGERS & SANDWICHES

**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 **17.96**  
**ADD: APPLEWOOD BACON +1.50**
- 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

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 & BBQ brushed, jicama slaw, fresh cut fries
- RAVIOLI & GARLIC SHRIMP** ricotta ravioli, sundried tomato soffrito, beurre blanc, crispy capers **24.62**
- FISH & CHIPS** Chardonnay battered Atlantic cod, savoy cabbage-jicama, fresh cut fries **18.85**

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 Parmesan fries  
7oz Sirloin **27.25** | 11oz New York **38.00**

All steaks are served with mashed potatoes and market vegetables.

Upgrade to a premium side for \$3.11. Add two 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 / Sautéed 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**
- COOKIE ATE MY BROWNIE** each **3.36**

V Vegetarian VN Vegan GF Gluten Free