

REDS SQUARE ONE

BRUNCH & LUNCH

BRUNCH

AVOCADO TOAST V soft boiled egg, feta, chia seeds, fresh baked sourdough	12.00
LOBSTER AVOCADO TOAST Atlantic lobster, guajillo, soft boiled egg, chives, fresh baked sourdough	14.00
CHOCOLATE BANANA PANCAKES V our traditional buttermilk recipe, caramel bananas, maple syrup	15.25
EGGS BENEDICT Canadian peameal bacon, hollandaise, English muffin, fried potatoes	15.50
THE TAVERN BREAKFAST applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes UPGRADE TO: CANADIAN PEAMEAL BACON 2.00	15.50
MANGO PEACH SMOOTHIE BOWL V honey, yogurt, granola, nut mix, fresh berries, banana, chia seeds	15.50
STUFFED LEMON CHEESECAKE FRENCH TOAST V fresh baked sourdough, macerated strawberries, cashews, Chantilly cream, maple syrup	16.00
ATLANTIC SALMON EGGS BENEDICT smoked salmon, baby spinach, English muffin, fried potatoes	17.25
STEAK AND EGGS 7oz sirloin, two sunny-side up eggs, sourdough toast, fried potatoes, tavern greens	24.25

BRUNCH COCKTAILS

BLOODY CAESAR 1.5oz REDS signature caesar blend, Absolut, Clamato juice, cured meat, cherry tomato skewer, celery	11.50
MIMOSA 4oz Prosecco served with orange juice	11.00
BLOODY MARY 1.5oz REDS signature caesar blend, Absolut, tomato juice, cherry tomato, cucumber, celery	11.50
HIBISCUS BELLINI 0.5oz, 150mL Beefeater, prosecco, hibiscus syrup, lemon, blackberries	10.00
PERFECT ESPRESSO MARTINI 2oz Ketel One, chilled espresso, Kahlua	12.50

Must be legal drinking age. Please enjoy responsibly.

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	11.25
CHICKEN WINGS tossed in Buffalo butter sauce	17.00
CALAMARI crisp zucchini, lemon rosemary salt, sundried tomato aioli, rosemary ginger aioli	17.25
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
HARVEST BOWL GF/V basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus dressing ADD: CHICKEN BREAST 6.00 SHRIMP 8.00	22.00
MASALA BUTTER CHICKEN cucumber raita, basmati rice, cashew, onion, naan	21.75
SALMON BIBIMBAP short grain rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	22.50

SOUP & SALADS

WILD MUSHROOM SOUP VN truffle oil, chives	cup 8.00 bowl 10.00
THE CHICKEN COBB GF grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomatoes, dijon dressing	22.25
BURRATA & GRILLED PEACH SALAD mixed greens, prosciutto, quinoa, Campari tomato, pickled onion, mint, seed & nut blend, basil oil, agave citrus dressing	23.75
YELLOWFIN TUNA TATAKI SALAD mango, pickled jalapeno, avocado, sesame seed, soy, radish, cilantro, fried gyoza strips, ginger carrot dressing	22.50

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 \$2.00 or a lettuce bun for no additional cost. Upgrade your side to truffle Parmesan fries or sweet potato fries for \$3.00

CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun ADD: APPLEWOOD BACON 2.00	19.00
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	20.75
FALAFEL & BEET BURGER V mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	18.00
LOBSTER GRILLED CHEESE mascarpone, avocado, fresh baked sourdough bread	21.50

MAINS

CRISPY CHICKEN TENDERS sourdough panko crust, tempura batter, ginger rosemary and Carolina mustard sauce	18.50
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg	23.50
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc, crispy capers	25.75

DESSERTS

FRESH BAKED APPLE PIE SLICE traditional pie crust with Granny Smith apples. Compliment your slice of pie with vanilla ice cream for \$3.00	10.25
LEMON BRÛLÉE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust	10.25
DOUBLE-BITE BUTTER TARTS two per order	6.00
DESSERT SHARING PLATTER a selection of the following desserts: Lemon Brûlée Cheesecake, Freshly Baked Apple Pie and Double-Bite Butter Tarts	23.00

V Vegetarian VN Vegan GF Gluten Free