

# REDS SQUARE ONE

## MENU

### SMALL PLATES

<b>TEMPURA GREEN BEANS</b> <small>VN</small> tempura green beans, togarashi, sesame seeds, rosemary ginger aioli	<b>9.00</b>
<b>TRUFFLE PARMESAN FRIES</b> <small>V</small> fresh cut russet fries, sea salt, thyme, Parmesan	<b>11.25</b>
<b>ANGUS BEEF SLIDERS</b> American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	<b>16.25</b>
<b>MUSHROOM TRUFFLE FLATBREAD</b> roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	<b>16.75</b>
<b>CHICKEN WINGS</b> tossed in Buffalo butter sauce	<b>17.00</b>
<b>CALAMARI</b> crisp zucchini, lemon rosemary salt, sundried tomato aioli, rosemary ginger aioli	<b>17.25</b>
<b>TINGA CHICKEN NACHOS</b> cheese blend, charred peppers & onions, pico de gallo, cabbage, pickled jalapenos, watermelon radish, green onion	<b>18.25</b>
<b>TUNA POKE TACOS</b> yellowfin tuna, ponzu, pressed avocado, pico de gallo, sesame seed, lime cumin aioli	<b>18.75</b>
<b>SPICY TUNA DRAGON ROLL</b> yellowfin tuna, tempura asparagus, avocado, green onion, sesame seeds, kabayaki, spicy sesame aioli	<b>19.25</b>

### SOUP & SALADS

<b>WILD MUSHROOM SOUP</b> truffle oil, chives	cup <b>8.00</b>   bowl <b>10.00</b>
<b>COMPRESSED WATERMELON SALAD</b> <small>V</small> compressed watermelon, kale, feta, strawberry, toasted cashews, pickled watermelon rind, mint, balsamic reduction, agave citrus dressing	<b>16.25</b>
<b>THE CHICKEN COBB</b> <small>GF</small> grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomatoes, dijon dressing	<b>22.25</b>
<b>BURRATA &amp; GRILLED PEACH SALAD</b> mixed greens, prosciutto, quinoa, Campari tomato, pickled onion, mint, seed & nut blend, basil oil, agave citrus dressing	<b>23.75</b>

### BOWLS

<b>HARVEST BOWL</b> <small>GF/V</small> basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus dressing <b>ADD: CHICKEN BREAST 6.00   SHRIMP 8.00</b>	<b>22.00</b>
<b>MASALA BUTTER CHICKEN</b> cucumber raita, basmati rice, cashew, onion, naan	<b>21.75</b>
<b>SALMON BIBIMBAP</b> short grain rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, agave citrus dressing	<b>22.50</b>

### MAINS

**We marinate our chickens in-house for 48 hours then flash roast them at a high temperature for perfect tenderness. Available after 5pm.**

<b>REDS® FLASH ROASTED HALF CHICKEN</b> served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes	<b>28.00</b>
<b>CHICKEN &amp; RIBS</b> quarter REDS® Flash Roasted Chicken, half rack of ribs, jicama slaw, fresh cut fries	<b>31.75</b>

<b>CAULIFLOWER STEAK</b> <small>VN</small> Masala spiced roasted cauliflower, quinoa fricassee, cashew cream, pomegranate, balsamic glaze	<b>20.50</b>
<b>CHICKEN CARBONARA</b> rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg	<b>23.50</b>
<b>BBQ PORK RIBS</b> half rack <b>25.50</b>   full rack <b>31.75</b> slow cooked ribs, grilled & BBQ brushed, jicama slaw, fresh cut fries	
<b>RAVIOLI &amp; GARLIC SHRIMP</b> ricotta ravioli, sundried tomato soffrito, beurre blanc, crispy capers	<b>25.75</b>
<b>FISH &amp; CHIPS</b> Chardonnay battered Atlantic cod, savoy cabbage-jicama, fresh cut fries	<b>19.75</b>

### TASTING MENU

**83.00** SERVES 2-4  
AVAILABLE AFTER 5PM

**Our dinner tasting menu is designed to enjoy our house specialties in a family style. 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 \$8.00

### 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

<b>REDS® BURGER</b> lettuce, tomato, red onion, pickle, fresh baked potato bun	<b>17.50</b>
<b>CHEESEBURGER</b> two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun <b>ADD: APPLEWOOD BACON 2.00</b>	<b>19.00</b>
<b>BRIXTON BURGER</b> caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	<b>20.75</b>
<b>FALAFEL &amp; BEET BURGER</b> <small>V</small> mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	<b>18.00</b>
<b>LOBSTER GRILLED CHEESE</b> mascarpone, avocado, fresh baked sourdough bread	<b>21.50</b>

### 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.

<b>STEAK FRITES</b> served with truffle Parmesan fries 7oz Sirloin <b>28.25</b>   11oz New York <b>39.00</b>
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**All steaks are served with mashed potatoes and market vegetables.**

Upgrade to a premium side for \$3.00 Add two shrimp skewers for \$11.00.

<b>PEPPERCORN SIRLOIN</b> 7oz sirloin, green peppercorn jus	<b>33.00</b>
<b>STEAK &amp; SHRIMP</b> 7oz sirloin, two shrimp skewers	<b>39.50</b>
<b>MUSHROOM NEW YORK</b> 11oz New York, sauteed mushrooms	<b>42.00</b>

#### | CLASSIC SIDES | 5.00

Mashed Potatoes / Caesar Salad / Fresh Cut Fries  
Market Fresh Vegetables  
Double Roasted Russet Potatoes with Herbed Pesto

#### | PREMIUM SIDES | 8.00

Truffle Parmesan Fries / Sweet Potato Fries /  
Sauteed Mushrooms /  
Broccoli & Cheddar, Guajillo Sesame

### DESSERTS

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