

# REDS WINE TAVERN

## MENU

### SMALL PLATES

<b>SWEET POTATO FRIES</b> <small>V</small> sun-dried tomato aioli	<b>10.50</b>
<b>TRUFFLE PARMESAN FRIES</b> <small>V</small> fresh cut russet fries, sea salt, thyme, Parmesan	<b>11.25</b>
<b>CHICKEN WINGS</b> tossed in Buffalo butter sauce	<b>17.00</b>
<b>RAVIOLI &amp; GARLIC SHRIMP</b> ricotta ravioli, sundried tomato sofrito, beurre blanc, crispy capers	<b>16.25</b>
<b>ANGUS BEEF SLIDERS</b> American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	<b>16.50</b>
<b>BANGKOK NACHOS</b> crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	<b>16.50</b>
<b>CALAMARI</b> crisp zucchini, lemon rosemary salt, sundried tomato aioli, rosemary ginger aioli	<b>17.25</b>
<b>AHI TUNA TOSTADAS</b> mango ginger glaze, guacamole	<b>17.50</b>
<b>CHICKEN LETTUCE WRAPS</b> hoisin chili, paprika yogurt, crispy wonton, cilantro, onion, peanuts, sesame	<b>18.25</b>

### SOUP & SALADS

<b>WILD MUSHROOM SOUP</b> truffle oil, chives	cup <b>10.00</b>   bowl <b>12.00</b>
<b>THE CHICKEN COBB</b> grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing	<b>22.25</b>
<b>TANDOORI CHICKEN</b> ancient grains, power greens, crisp cauliflower, raisins, raita, cashews, naan, ginger dressing	<b>21.75</b>
<b>SALMON &amp; KALE</b> <small>GF</small> quinoa, pecans, cranberries, apple, sweet potato, manchego cheese, shallot dressing	<b>25.75</b>

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WE'RE A  
SCRATCH KITCHEN

Handcrafted burgers ground in-house. Fresh house-baked bread. Soups made from scratch.

V Vegetarian VN Vegan GF Gluten Free

### BURGERS & SANDWICHES

**Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. All of our breads and burger buns are baked fresh daily.**

Served with your choice of fresh cut fries, or Caesar salad. Substitute a gluten-free bun for \$2.50 or a lettuce bun for no additional cost. Upgrade your side to truffle Parmesan fries or sweet potato fries for \$3.00

<b>FALAFEL &amp; BEET BURGER</b> <small>V</small> mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	<b>19.00</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>ROAST TURKEY CLUB</b> in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, balsamic glaze, mayo	<b>18.50</b>
<b>BRIXTON BURGER</b> caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	<b>20.75</b>
<b>LOBSTER GRILLED CHEESE</b> mascarpone, avocado, fresh baked sourdough bread	<b>23.00</b>

### MAINS

<b>CHICKEN CARBONARA</b> rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg	<b>25.50</b>
<b>PAN ROASTED CHICKEN</b> herb roasted chicken, wild mushrooms, fingerling potatoes, asparagus, sage, cipollini onion, jus	<b>25.50</b>
<b>RAVIOLI &amp; GARLIC SHRIMP</b> ricotta ravioli, sundried tomato sofrito, beurre blanc, crispy capers	<b>27.50</b>
<b>SEAFOOD LINGUINI</b> atlantic lobster, diver scallops, garlic shrimp, sun-dried tomato, white wine tomato cream	<b>29.50</b>

### FRESH FISH

<b>SEARED SALMON ROMESCO</b> roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	<b>30.00</b>
<b>OVEN ROASTED WILD COD</b> cornmeal crusted Atlantic Cod in a corn brodo, quinoa, chorizo, sundried tomato sofrito	<b>42.00</b>

### STEAK

**We serve Canadian AAA 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>31.00</b>   11oz New York <b>+11.00</b>   6oz Fillet <b>+13.00</b>
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**All steaks are served with mashed potatoes and market vegetables.**

Upgrade to a premium side for \$3.00.

<b>CHIPOTLE STEAK</b> goat cheese butter	7oz Sirloin <b>34.00</b>   11oz New York <b>+11.00</b>   6oz Fillet <b>+13.00</b>
<b>PEPPERCORN STEAK</b> green peppercorn jus	7oz Sirloin <b>34.00</b>   11oz New York <b>+11.00</b>   6oz Fillet <b>+13.00</b>
<b>MUSHROOM STEAK</b> sautéed mushrooms	7oz Sirloin <b>34.00</b>   11oz New York <b>+11.00</b>   6oz Fillet <b>+13.00</b>

#### | CLASSIC SIDES | 5.00

Mashed Potatoes / Roasted Fingerling Potatoes  
Tavern Greens / Caesar Salad / Fresh Cut Fries  
Market Fresh Vegetables

#### | PREMIUM SIDES | 8.00

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

### BOWLS & CURRIES

<b>MASALA BUTTER CHICKEN</b> cucumber raita, basmati rice, cashew, onion, naan	<b>22.00</b>
<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>22.25</b>
<b>LAMB ROGAN JOSH CURRY</b> lamb braised in garam masala, cashews, tomato, carrot almond salad, turmeric, basmati rice, yogurt, naan	<b>27.00</b>

### 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>CHOCOLATE &amp; ALMOND BISCOTTI</b> baked in house, two per order	<b>3.00</b>