

REDS WINE TAVERN

MENU

SMALL PLATES

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

SOUP & SALADS

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

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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

FALAFEL & BEET BURGER <small>V</small> mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun	19.00
CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun ADD: APPLEWOOD BACON +2.00	19.00
ROAST TURKEY CLUB roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, balsamic glaze, mayo	18.50
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	20.75
LOBSTER GRILLED CHEESE mascarpone, avocado, sourdough bread	23.00

MAINS

CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, onion, thyme cream, perfectly poached egg	25.50
PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, asparagus, sage, cipollini onion, jus	25.50
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	27.50
SEAFOOD LINGUINI atlantic lobster, diver scallops, garlic shrimp, sun-dried tomato, white wine tomato cream	31.50

FRESH FISH

SEARED SALMON ROMESCO roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	30.00
OVEN ROASTED WILD COD cornmeal crusted Atlantic Cod in a corn brodo, quinoa, chorizo, sun-dried tomato soffrito	42.00

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.

STEAK FRITES served with truffle Parmesan fries	7oz Sirloin 31.00 11oz New York +11.00 6oz Fillet +13.00
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All steaks are served with mashed potatoes and market vegetables.

Upgrade to a premium side for \$3.00.

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

| CLASSIC SIDES | 5.00

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

| PREMIUM SIDES | 8.00

Truffle Parmesan Fries / Sweet Potato Fries
Sautéed Mushrooms / Market Fresh Vegetables

BOWLS & CURRIES

MASALA BUTTER CHICKEN cucumber raita, basmati rice, cashew, onion, naan	22.00
HARVEST BOWL <small>GF/V</small> basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus dressing ADD: CHICKEN BREAST 6.00 SHRIMP 8.00 TUNA 8.00	22.25
LAMB ROGAN JOSH CURRY lamb braised in garam masala, cashews, tomato, carrot almond salad, turmeric, basmati rice, yogurt, naan	27.00

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
CHOCOLATE & ALMOND BISCOTTI baked in house, two per order	3.00