

REDS SQUARE ONE

BRUNCH & LUNCH

BRUNCH

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| AVOCADO TOAST V soft boiled egg, feta, chia seeds, sourdough | 12.00 |
| LOBSTER AVOCADO TOAST Atlantic lobster, tinga sauce, soft boiled egg, chives, 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, fried potatoes UPGRADE TO: CANADIAN PEAMEAL BACON 2.00 | 15.50 |
| STUFFED LEMON CHEESECAKE FRENCH TOAST V 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, fried potatoes, tavern greens | 24.25 |

BRUNCH COCKTAILS

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| BLOODY CAESAR 1.5oz REDS signature caesar blend, Absolut, Clamato juice, cured meat, cherry tomato skewer, celery | 11.50 |
| MIMOSA 4oz Sparkling wine 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, sparkling wine, 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

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| 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 |

BOWLS

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| 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 TUNA 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

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| 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

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| CRISPY CHICKEN SANDWICH Carolina mustard sauce, grated aged cheddar, jicama coleslaw, green onion, truffle mayo | 17.50 |
| 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, sourdough bread | 21.50 |

MAINS

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| 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 soffrito, beurre blanc, crispy capers | 25.75 |

DESSERTS

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| 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