

REDS SQUARE ONE

MENU

SMALL PLATES

TEMPURA GREEN BEANS <small>VN</small> tempura green beans, togarashi, sesame seeds, rosemary ginger aioli	9.00
TRUFFLE PARMESAN FRIES <small>V</small> fresh cut russet fries, sea salt, thyme, Parmesan	11.25
ANGUS BEEF SLIDERS American cheese, horseradish aioli, pickle, fresh baked sesame seed potato bun	16.25
MUSHROOM TRUFFLE FLATBREAD roasted cremini mushrooms, truffle aioli, caramelized onion, thyme cream, Parmesan, cheddar & brie cheese, chives	16.75
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

SOUP & SALADS

WILD MUSHROOM SOUP <small>VN</small> truffle oil, chives	cup 8.00 bowl 10.00
THE CHICKEN COBB <small>GF</small> 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

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 <small>V</small> 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

CRISPY CHICKEN TENDERS sourdough panko crust, tempura batter, ginger rosemary and Carolina mustard sauce	18.50
CAULIFLOWER STEAK <small>VN</small> Masala spiced roasted cauliflower, quinoa fricassee, cashew cream, pomegranate, balsamic glaze	20.50
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
THAI LEMONGRASS CHICKEN <small>GF</small> coconut rice, sauté green beans, sesame seed, tomato lime salsa, cilantro	28.00
OVEN ROASTED WILD COD <small>GF</small> cornmeal crusted Atlantic Cod in a corn brodo, quinoa, chorizo, sundried tomato soffrito	35.00

| CLASSIC SIDES | 5.00
Mashed Potatoes / Fresh Cut Fries
Caesar Salad / Tavern Greens

| PREMIUM SIDES | 8.00
Truffle Parmesan Fries / Sweet Potato Fries
Sautéed Mushrooms / Market Fresh Vegetables

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 truffle Parmesan fries	
7oz Sirloin	28.25 11oz New York +11.00 6oz Fillet +13.00

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.

PEPPERCORN STEAK green peppercorn jus	
7oz Sirloin	33.00 11oz New York +11.00 6oz Fillet +13.00
STEAK & SHRIMP two shrimp skewers	
7oz Sirloin	39.50 11oz New York +11.00 6oz Fillet +13.00
MUSHROOM STEAK sautéed mushrooms	
7oz Sirloin	33.00 11oz New York +11.00 6oz Fillet +13.00

BOWLS

HARVEST BOWL <small>GF/V</small> basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, agave citrus dressing	22.00
ADD: CHICKEN BREAST 6.00 SHRIMP 8.00 TUNA 8.00	
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

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

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