

REDS WINE TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	9.25
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.10
TINGA CHICKEN TACOS two tortillas, serrano-tomatillo salsa, cheese	10.95
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese	13.95
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	8.95
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	13.95
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	13.95
AHI TUNA TOSTADAS mango ginger glaze, guacamole	14.95
PERUVIAN SHRIMP CEVICHE chili-lime yuzu, green apple, pickled red onion, sweet potato, onion, cilantro, wonton chips	13.00
THAI LETTUCE WRAPS sweet chili chicken, ginger, red mango, crisp taro, toasted peanuts	15.75
CHICKEN WINGS tossed in Buffalo butter sauce	13.95
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato soffrito, beurre blanc	14.50
NOVA SCOTIA GUACAMOLE guajillo chili dressed lobster, crisp tortillas	19.50

SCRATCH SOUPS & SIDES

WILD MUSHROOM SOUP truffle, chives	TOMATO FENNEL SOUP parmesan crouton, creme fraiche
cup 8.75 bowl 10.75	

| CLASSIC SIDES | 4.50

Mashed Potatoes / Roasted Fingerling Potatoes / Caesar Salad
Fresh Cut Fries / Heirloom Carrots / Market Fresh Vegetables

| PREMIUM SIDES |

Truffle Parmesan Fries 6.25 / Sweet Potato Fries 6.25
Sautéed Mushrooms 6.25 / Onion Rings 6.25
Asparagus 9.25 / Creamy Spinach 9.25 / Peppercorn Sauce 3.00

FRESH SALADS

THE COBB romaine, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing, your choice of chicken or shrimp	18.75
TANDOORI CHICKEN ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing	19.35
SALMON & KALE quinoa, pecans, cranberries, apple, sweet potato, manchego, citrus vinaigrette	22.95
MEDITERRANEAN LAMB SALAD kale, pea puree, feta, mint, tzatziki, lemon cider dressing	20.95
AHI TUNA & BEET fresh goat cheese, candied almonds, lemon cider dressing	23.35

BOWLS & CURRIES

DAILY CURRY daily house made curry	A/Q
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	18.35
KHAO SOI LOBSTER BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, sesame	26.55

BURGERS & SANDWICHES

Our burgers are ground in-house daily using hand selected Angus beef. Served with your choice of classic side. Substitute a gluten-free bun for any of our burgers for \$1.50.

CHEESEBURGER two year aged Canadian cheddar, tomato, lettuce, onion, pickle, fresh baked potato bun	16.35
ADD: BACON 1.50	
BRIXTON BURGER Angus beef burger, caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.45
SEARED TUNA SANDWICH togarashi crusted tuna, avocado, tomato jam, wasabi aioli, crispy wonton strips, kabayaki	18.05
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	16.85
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	19.95

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STEAK

We serve steaks of the highest quality, perfectly marbled and grilled to perfection. Our sirloin and New York striploin are Ontario corn fed and aged for a minimum of 30 days, locally sourced from family owned Ontario farms.

| STEAK FRITES |

Choose from:

7oz SIRLOIN	25.95
11oz NEW YORK	35.65
7oz FILET	39.45

All steaks are served with mashed potatoes, market vegetables and cabernet jus.
Add a half lobster tail for \$15.00.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	27.95
PEPPERCORN STEAK 11oz New York, green peppercorn jus	36.65
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	36.65
STEAK & LOBSTER 7oz filet, half Atlantic lobster tail	45.00
COWBOY STEAK 20oz ribeye steak on the bone, peppercorn sauce, jus	60.00

ENTREES

TINGA CHICKEN TACOS three corn tortillas, serrano-tomatillo salsa, cheese	15.95
FARMERS MARKET QUINOA roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	19.85
PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus	21.85
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	22.25
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato soffrito, beurre blanc	23.95

| FRESH FISH |

Our daily fresh fish tells a unique tale. Ask us about the story behind our fisherman's catch.

FISHERMAN'S DAILY CATCH ask your server about today's feature	A/Q
SEARED SALMON ROMESCO roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	27.25

SK

WE'RE A SCRATCH KITCHEN

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



| FRESH APPLE PIE |

Our homemade apple pie is baked at 10am and 4pm every day and served with our house churned bourbon vanilla ice cream or PEI Avonlea cheddar.

WINES BY THE GLASS

| SPARKLING | 5oz

TENUTA SANTOME PROSECCO BRUT, Veneto, Italy	14. ⁰⁰	5oz
MUMM CUVEE NAPA BRUT PRESTIGE	15. ⁰⁰	

| ROSÉ |

FAMILLE GUILHEM HERITAGE ROSÉ, Languedoc-Roussillon, France	14. ⁰⁰ 21. ⁰⁰	6oz 9oz
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| WHITE |

CANTINE PIROVANO SOAVE, Veneto, Italy	9. ⁵⁰ 14. ²⁵	6oz 9oz
FOLONARI PINOT GRIGIO, Veneto, Italy	11. ⁰⁰ 16. ⁵⁰	
CAVE SPRING DOLOMITE RIESLING, Niagara, Ontario	11. ²⁵ 17. ⁰⁰	
SOUTHBROOK CHARDONNAY, Niagara, Ontario	12. ⁰⁰ 18. ⁰⁰	
OYSTER BAY SAUVIGNON BLANC, Marlborough, New Zealand	13. ⁵⁰ 20. ⁵⁰	
BOUCHARD PERE & FILS MACON LUGNY ST PIERRE, Burgundy, France	14. ⁵⁰ 22. ⁰⁰	
TENUTA I FAURI PECORINO, Abruzzo, Italy	15. ⁰⁰ 22. ⁰⁰	
NAUTILUS SAUVIGNON BLANC, Marlborough, New Zealand	15. ⁰⁰ 22. ⁰⁰	
LA CREMA CHARDONNAY, Sonoma Coast, California	20. ⁰⁰ 30. ⁰⁰	

| RED |

ROCKWAY VINEYARDS RED, Niagara, Ontario	9. ⁰⁰ 13. ⁰⁰	6oz 9oz
CANTINE PIROVANO SAN ROMEDIO CABERNET SAUVIGNON, Veneto, Italy	10. ⁵⁰ 15. ⁵⁰	
CUSUMANO SYRAH, Sicily, Italy	10. ⁷⁵ 16. ⁰⁷	
BERONIA TEMPRANILLO, Rioja, Spain	11. ⁰⁰ 16. ²⁵	
TENUTA SANTOME MERLOT, Veneto, Italy	11. ⁵⁰ 17. ⁰⁰	
14 HANDS HOT TO TROT BLEND, Prosser, Washington State	12. ²⁵ 18. ⁰⁰	
VINA AMALIA 'DOS FINCAS' MALBEC, Mendoza, Argentina	13. ⁰⁰ 19. ⁵⁰	
BAROSSA VALLEY ESTATE SHIRAZ, South Australia	14. ⁰⁰ 21. ⁰⁰	
MARCHESI FRESCOBALDI NIPOZZANO CHIANTI RISERVA, Tuscany, Italy	14. ²⁵ 21. ⁵⁰	
OYSTER BAY PINOT NOIR, Marlborough, New Zealand	14. ⁵⁰ 21. ⁵⁰	
GRAYSON CELLARS CABERNET SAUVIGNON, California	14. ⁵⁰ 21. ⁵⁰	
CARMEL ROAD PINOT NOIR, Monterey, California	18. ⁵⁰ 27. ⁵⁰	
NOBLE TREE CABERNET SAUVIGNON, Sonoma County, California	22. ⁰⁰ 33. ⁰⁰	

GIN LANE

We take our gin seriously and have one of the largest selections in the city. Ask your server for our full list of gins and botanicals.

| CLASSIC GIN & TONICS | 1oz

BOODLES Boodles gin, Fevertree Indian tonic, sage and lemon twist	8. ⁵⁰
BROKER'S Broker's gin, Fevertree Mediterranean tonic, angelica root, juniper berries and orange twist	8. ⁵⁰
PLYMOUTH Plymouth gin, Fevertree Indian tonic, cardamom pod and lemon twist	8. ⁵⁰

| HANDCRAFTED GIN & TONICS | 1.5oz

SEVENTEEN FIFTY-ONE Beefeater 24 gin, Fevertree Indian tonic, star anise, juniper, cardamom and fresh orange slice	11. ⁷⁵
IT'S LEMON THYME Dillon's No.22 Unfiltered gin, Fevertree Lemon tonic, grapefruit bitters, cassia bark and fresh thyme	12. ⁵⁰
FOXY LADY Hendrick's gin, Fevertree Mediterranean tonic, fresh strawberries, English cucumber, Fee Brother's mint bitters and rose water	14. ²⁵

BEER STREET

| DRAUGHT | 14oz

ALEXANDER KEITH'S IPA Halifax, Nova Scotia	7. ⁰⁰
CREEMORE SPRINGS LAGER Creemore, Ontario	7. ⁰⁰
MILL ST. ORGANIC LAGER Toronto, Ontario	7. ⁰⁰
SAPPORO Japan	7. ⁵⁰
HENDERSON'S BEST CRIMSON ALE Toronto, Ontario	7. ⁵⁰
ROLLING ROCK Pennsylvania, USA	7. ⁵⁰
BEAU'S LUG TREAD Vankleek Hill, Ontario	7. ⁵⁰
SLEEMAN RAILSIDE ALE Guelph, Ontario	7. ⁵⁰
CAMERON'S SEASONAL TAP Oakville, Ontario	7. ⁵⁰
GREAT LAKES CANUCK PALE ALE Etobicoke, Ontario	7. ⁵⁰
MUSKOKA DETOUR ISA Muskoka, Ontario	7. ⁵⁰
MUSKOKA CREAM ALE Muskoka, Ontario	7. ⁵⁰
KONA BIG WAVE GOLDEN ALE Hawaii, USA	7. ⁵⁰
UNIBROUE BLANCHE DE CHAMBLY BELGIUM WITBIER Chambly, Quebec	8. ⁷⁵
STELLA ARTOIS Belgium	16oz 8. ⁹⁵
GUINNESS Ireland	18oz 9. ⁰⁰



| GIN O'CLOCK | after 7pm

GIN COCKTAILS (1oz)

\$6.⁰⁰ Classic G&T's

WINE (6oz)

\$6.⁰⁰ Cantine Pirovano Soave

\$6.⁰⁰ Rockway Vineyards Red

BEER (14oz)

\$6.⁰⁰ Sleeman Railside | \$6.⁰⁰ Muskoka Detour

COCKTAILS

| PREMIUM BOTTLED COCKTAILS |

LEGACY MANHATTAN Wiser's Legacy rye, Cocchi Vermouth di Torino and Fee Brother's orange bitters	3oz 17. ⁰⁰
NEGRONI Boodles gin, Cocchi Vermouth di Torino and Campari	3oz 17. ⁰⁰
VIEUX CARRE Lot 40 rye, Cocchi Vermouth di Torino, Courvoisier VS cognac, Benedictine and Peychaud bitters	2.5oz 17. ⁰⁰
TORONTO COCKTAIL Gooderham & Worts Canadian whisky, Fernet Branca, Angostura bitters	2.25oz 17. ⁰⁰

| REDS® ORIGINALS |

BRILLANTE ROSA Cocchi Americano, Cocchi Rosa, fresh pressed orange juice, orange bitters, soda	1.5oz 9. ⁰⁰
#THEBOYFRIEND Olmeca Tequila, Blue Curacao, Green Chartreuse, pineapple juice, lemon juice, grapefruit bitters	1.75oz 9. ⁰⁰
AMARO LEMONADE fresh lemon juice, rosemary & cardamom syrup, pimento bitters with an Averna Amaro float	1.5oz 9. ⁰⁰
APEROL SPRITZ Aperol topped with prosecco	3oz 12. ⁰⁰
CUCUMBER FIZZ cucumber juice, fresh lemon and simple syrup with Fee Brother's grapefruit bitters and Mumm Cuvee Napa Brut	3oz 12. ⁵⁰
MY NAME IS EARL Beefeater gin infused with Earl Grey tea, Hayman's Sloe gin, clarified orange juice and Fee Brother's orange bitters, Sloe gin candy	2oz 12. ⁵⁰
NOTHING RHYMES WITH ORANGE Lot 40 rye, Averna Amaro, clarified orange juice and candied orange peel	2oz 12. ⁵⁰
ROYAL GIN RICKY Boodles gin, fresh lime juice and simple syrup topped with Mumm Cuvee Napa Brut	2oz 12. ⁵⁰
THE GIN OLD FASHIONED Dillon's Rose gin stirred with ice and grapefruit bitters, garnished with an orange twist	2oz 12. ⁵⁰
GREEN WITH ENVY olive oil washed Beefeater gin, Cocchi Americano vermouth, clarified lemon juice, rosemary & cardamom syrup, muddled basil and pimento bitters	2oz 12. ⁵⁰
LA FRESCA Hendrick's gin, Aperol, cucumber water and thyme syrup, freshly squeezed lemon juice, Bittered Slings, Lem-Marrakech bitters	2.25oz 13. ⁵⁰
MAPLE BACON BOURBON MANHATTAN Knob Creek 9 Year bourbon stirred with maple syrup and bacon bitters	2oz 13. ⁵⁰
WINTER'S COMING Plymouth gin, Liqueure Strega, muddled rosemary, cucumber and lemon juice, rosemary & cardamom syrup, topped with soda	2oz 13. ⁵⁰