

# REDS WINE TAVERN

## SK

### SMALL PLATES

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

### SCRATCH SOUPS & SIDES

<b>WILD MUSHROOM SOUP</b> truffle, chives	<b>TOMATO FENNEL SOUP</b> 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

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

### BOWLS & CURRIES

<b>DAILY CURRY</b> daily house made curry	A/Q
<b>MASALA BUTTER CHICKEN BOWL</b> cucumber raita, basmati rice, naan bread	18.35
<b>KHAO SOI LOBSTER BOWL</b> 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.

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

Served with truffle fries. Choose from:

<b>7oz SIRLOIN</b>	25.95
<b>11oz NEW YORK</b>	35.65
<b>7oz FILET</b>	39.45

**All steaks are served with mashed potatoes, market vegetables and cabernet jus.**

Add a half lobster for \$15.00.

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

### ENTREES

<b>TINGA CHICKEN TACOS</b> three corn tortillas, serrano-tomatillo salsa, cheese	15.95
<b>FARMERS MARKET QUINOA</b> roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	19.85
<b>PAN ROASTED CHICKEN</b> herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus	21.85
<b>CHICKEN CARBONARA</b> rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	22.25
<b>RAVIOLI &amp; GARLIC SHRIMP</b> 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.**

<b>FISHERMAN'S DAILY CATCH</b> ask your server about today's feature	A/Q
<b>SEARED SALMON ROMESCO</b> 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 |

TENUTA SANTOME PROSECCO BRUT, Veneto, Italy	6oz	14. <sup>00</sup>
MUMM CUVÉE NAPA BRUT PRESTIGE, Napa, California		15. <sup>00</sup>
HENRY OF PELHAM CUVÉE CATHERINE ROSE, Niagara, Ontario		16. <sup>00</sup>

### ROSÉ |

ROSEHALL RUN JUST ONE ROSE, Prince Edward County, Ontario	6oz   9oz	13. <sup>25</sup>   19. <sup>75</sup>
FAMILLE GUILHEM HERITAGE ROSÉ, Languedoc-Roussillon, France		14. <sup>00</sup>   21. <sup>00</sup>

### WHITE |

CANTINE PIROVANO SOAVE, Veneto, Italy	6oz   9oz	9. <sup>50</sup>   14. <sup>25</sup>
CAMPANILE PINOT GRIGIO, Friuli, Italy		10. <sup>00</sup>   15. <sup>00</sup>
CAVE SPRING DOLOMITE RIESLING, Niagara, Ontario		11. <sup>25</sup>   17. <sup>00</sup>
SOUTHBROOK CHARDONNAY, Niagara, Ontario		12. <sup>00</sup>   18. <sup>00</sup>
FLAXBOURNE SAUVIGNON BLANC, Marlborough, New Zealand		13. <sup>50</sup>   20. <sup>50</sup>
BERSANO GAVI DI GAVI CORTESE, Gavi, Italy		14. <sup>00</sup>   21. <sup>00</sup>
BOUCHARD PERE & FILS MACON LUGNY ST PIERRE, Burgundy, France		14. <sup>50</sup>   22. <sup>00</sup>
TENUTA I FAURI PECORINO, Abruzzo, Italy		15. <sup>00</sup>   22. <sup>00</sup>
SANTA BARBARA WINERY CHARDONNAY, Santa Barbara, California		18. <sup>50</sup>   28. <sup>00</sup>
LA MAISON BLANCHE SANCERRE, Loire, France		20. <sup>00</sup>   30. <sup>00</sup>
COLDSTREAM HILL CHARDONNAY, Victoria, Australia		20. <sup>00</sup>   30. <sup>00</sup>

### RED |

ROCKWAY VINEYARDS RED, Niagara, Ontario	6oz   9oz	9. <sup>00</sup>   13. <sup>00</sup>
CANTINE PIROVANO CABERNET SAUVIGNON, Veneto, Italy		10. <sup>50</sup>   15. <sup>50</sup>
CUSUMANO SYRAH, Sicily, Italy		10. <sup>75</sup>   16. <sup>07</sup>
BERONIA TEMPRANILLO, Rioja, Spain		11. <sup>00</sup>   16. <sup>25</sup>
TENUTA SANTOME MERLOT, Veneto, Italy		11. <sup>50</sup>   17. <sup>00</sup>
GRAN SELLO TEMPRANILLO-SYRAH, Castilla, Spain		12. <sup>25</sup>   19. <sup>00</sup>
VINA AMALIA 'DOS FINCAS' MALBEC, Mendoza, Argentina		13. <sup>00</sup>   19. <sup>50</sup>
BAROSSA VALLEY ESTATE SHIRAZ, South Australia		14. <sup>00</sup>   21. <sup>00</sup>
OYSTER BAY PINOT NOIR, Marlborough, New Zealand		14. <sup>50</sup>   21. <sup>50</sup>
GRAYSON CELLARS CABERNET SAUVIGNON, California		14. <sup>50</sup>   21. <sup>50</sup>
CASTELLO DI GABIANO CHIANTI, Italy		15. <sup>00</sup>   22. <sup>00</sup>
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON, Lake County, California		17. <sup>50</sup>   26. <sup>66</sup>
CARMEL ROAD PINOT NOIR, Monterey, California		18. <sup>50</sup>   27. <sup>50</sup>
EDGE CABERNET SAUVIGNON, Napa Valley, California		24. <sup>00</sup>   36. <sup>00</sup>

## 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 | 10oz

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

### HANDCRAFTED GIN & TONICS | 1.5oz

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

## BEER STREET

### DRAUGHT | 14oz

CREEMORE SPRINGS LAGER Creemore, Ontario	7. <sup>00</sup>
MILL ST. ORGANIC LAGER Toronto, Ontario	7. <sup>00</sup>
PILSNER URQUELL Czech Republic	7. <sup>00</sup>
BLOOD BROTHERS BREWERY SEASONAL TAP Toronto, Ontario	7. <sup>00</sup>
FLYING MONKEYS 12 MINUTES TO DESTINY HIBISCUS ALE Barrie, Ontario	7. <sup>00</sup>
STANLEY PARK INDIA PALE ALE Vancouver, British Columbia	7. <sup>50</sup>
SAPPORO Japan	7. <sup>50</sup>
GOOSE ISLAND HONKERS ALE Illinois, USA	7. <sup>50</sup>
BEAU'S LUGTREAD Vankleek Hill, Ontario	7. <sup>50</sup>
SLEEMAN RAILSIDE ALE Guelph, Ontario	7. <sup>50</sup>
MACKINNON BROTHERS CANADIAN ALE Bath, Ontario	7. <sup>50</sup>
MUSKOKA DETOUR ISA Muskoka, Ontario	7. <sup>50</sup>
MUSKOKA CRAFT LAGER Muskoka, Ontario	7. <sup>50</sup>
BRICKWORKS BATCH: 1904 DRY CIDER Toronto, Ontario	7. <sup>50</sup>
UNIBROUE BLANCHE DE CHAMBLY BELGIUM WITBIER Chambly, Quebec	8. <sup>75</sup>
STELLA ARTOIS Belgium	16oz   8. <sup>95</sup>
GUINNESS Ireland	18oz   9. <sup>00</sup>



## GIN O'CLOCK | after 7pm

**GIN COCKTAILS** (10oz)  
\$6.<sup>00</sup> Classic G&T's

**WINE** (6oz)  
\$6.<sup>00</sup> Cantine Pirovano Soave  
\$6.<sup>00</sup> Rockway Vineyards Red

**BEER** (14oz)  
\$6.<sup>00</sup> Sleeman Railside | \$6.<sup>00</sup> Muskoka Detour

## COCKTAILS

### PREMIUM BOTTLED COCKTAILS |

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

### SEASONAL COCKTAILS |

#### RED OR WHITE SANGRIA

Havana rum 3 yrs old, Triple Sec, lemon juice, seasonal fruit glass (10oz) 9.<sup>00</sup> | small pitcher (2oz) 18.<sup>00</sup> | large pitcher (4oz) 36.<sup>00</sup>

#### PIMMS & LEMONADE

Pimms #1, cucumber, strawberry, lemon, fresh mint, topped with Sprite glass (1.5oz) 9.<sup>00</sup> | small pitcher (3oz) 18.<sup>00</sup> | large pitcher (6oz) 36.<sup>00</sup>

**CLASSY HORSEMAN** Alberta Dark Horse whiskey, blackberries, lemon juice, simple syrup, ginger beer 1.5oz | 9.<sup>00</sup>

**SUMMER THYME JIVE** Absolut vodka, Strega, pineapple juice, thyme syrup, fresh lime juice 2oz | 9.<sup>00</sup>

**BLUE SKIES** Absolut vodka, fresh blueberries and lemon juice, lavender syrup, Mumm Napa brut, served over crushed ice 3oz | 11.<sup>00</sup>

### REDS® ORIGINALS |

**AMARO LEMONADE** fresh lemon juice, rosemary & cardamom syrup, pimento bitters with an Averna Amaro float 1.5oz | 9.<sup>00</sup>

**MINT JULEP** Pike Creek whiskey, mint, simple syrup 2oz | 10.<sup>00</sup>

**REDS® VESPER** Dillon's Rose gin, Cocchi Rosa, Absolut vodka 2oz | 11.<sup>00</sup>

**THE GIN OLD FASHIONED** Dillon's Rose gin stirred with ice and grapefruit bitters, garnished with an orange twist 2oz | 12.<sup>50</sup>

**LA FRESCA** Hendrick's gin, Aperol, cucumber water and thyme syrup, freshly squeezed lemon juice, Bittered Sling, Lem-Marrakech bitters 2.25oz | 13.<sup>50</sup>

**MAPLE BACON BOURBON MANHATTAN** Knob Creek 9 Year bourbon stirred with maple syrup and bacon bitters 2oz | 13.<sup>50</sup>