

# REDS WINE TAVERN

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WE'RE A SCRATCH KITCHEN

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

## SMALL PLATES

<b>ROASTED BEET HUMMUS DIP</b> crisp pita chips and garden fresh vegetables	9.25
<b>EDAMAME</b> sprinkled with Maldon salt, Japanese togarashi, ponzu, wasabi	8.50
<b>TRUFFLE FRIES</b> fresh cut russet fries, sea salt, thyme, parmesan	8.85
<b>CHICKEN TACOS</b> two tortillas, served with serrano-tomatillo salsa	10.55
<b>BANGKOK NACHOS</b> roasted chicken, lime crema, sweet chili, pickled red onion, peanuts, sesame, crispy shallots, melted cheese	13.25
<b>SWEET POTATO FRIES</b> served with house made oven roasted tomato aioli and curried mango sauces	8.95
<b>SLIDERS</b> three burgers, American cheese, secret sauce, pickle on freshly baked buns	13.75
<b>CALAMARI FRITTI</b> oven roasted tomato aioli, fresh lime, garlic confit, crisp rosemary, lemon	13.45
<b>TUNA TOSTADAS</b> crispy yellow corn tortillas, guacamole, seared tuna, mango ginger glaze	14.85
<b>THAI CHICKEN LETTUCE CUPS</b> herbs, julienne vegetables, ginger, red mango, crisp taro, toasted peanuts, sweet chili chicken	15.50
<b>BUFFALO CHICKEN WINGS</b> crispy jumbo wings tossed in REDS' wing sauce, served with blue cheese	13.95
<b>SHRIMP RAVIOLI</b> sautéed garlic shrimp, ricotta ravioli, sundried tomato soffrito beurre blanc, basil	14.25
<b>YARMOUTH LOBSTER GUACAMOLE</b> guajillo chili dressed lobster, freshly made guacamole, served with crisp tortillas	19.35

## FRESH SALADS

<b>TANDOORI CHICKEN SALAD</b> ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing	19.35
<b>AEGEAN LAMB SALAD</b> cucumber, campari tomato, couscous, cilantro, mint, feta and black olive tapenade, dressed with lemon and olive oil	20.95
<b>AHI TUNA BEET SALAD</b> seared tuna, fresh goat cheese, mixed greens, candied almonds, lemon cider dressing	23.35
<b>SALMON, KALE &amp; QUINOA SALAD</b> pecans, cranberries, Granny Smith apple, sweet potato and Manchego, citrus vinaigrette	22.95
<b>COBB SALAD</b> chopped romaine, blue cheese, campari tomato, soft yolk egg, quinoa, avocado, applewood bacon, dijon dressing <b>your choice of chicken or shrimp</b>	18.75

## CASUAL PLATES

<b>DAILY CURRY</b> ask your server about today's single batch house curry	A/Q
<b>BUTTER CHICKEN BOWL</b> madras masala, red chili, cucumber raita, basmati rice, cilantro, naan bread	18.35
<b>COCONUT SHRIMP BOWL</b> red curry, peanuts, crispy shallot and taro root, served with jasmine rice and Thai slaw	18.75
<b>CHICKEN TACOS</b> three tortillas served with your choice of classic side	15.65

## SCRATCH SOUPS & SIDES

<b>WILD MUSHROOM SOUP</b> truffle, chives	cup 8.75   bowl 10.75
<b>BUTTERNUT SQUASH SOUP</b> spiced crème fraiche, croutons, chives	cup 8.75   bowl 10.75
<b>CLASSIC SIDES</b> 4.50	<b>PREMIUM SIDES</b> 6.25
mashed potato	three beet salad
caesar salad	kale & quinoa salad
mixed green salad	truffle parmesan fries
fresh cut fries	sweet potato fries
heirloom carrots	market vegetables
	sautéed mushrooms

## 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>PAN ROASTED SALMON</b> sweet pea purée, sugar snaps, fingerling potatoes, heirloom carrots, light butter sauce	27.25
<b>CHICKEN CARBONARA</b> rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, and a perfectly poached egg	21.85
<b>CRISPY ROASTED CHICKEN</b> herb roasted chicken, market fresh vegetables, wild mushrooms, fingerling potatoes, sage, onion jus	23.65
<b>SHRIMP RAVIOLI</b> sautéed garlic shrimp, ricotta ravioli, sundried tomato soffrito beurre blanc, basil	23.95
<b>ROASTED PORK TENDERLOIN</b> potato gnocchi, parsnip purée, mushrooms, almond brittle, brown butter, crispy sage leaves	22.95
<b>DUCK CONFIT</b> beluga lentils, mushroom, heirloom carrot, yellow beets, kale and cranberry salad	27.25
<b>MUSHROOM QUINOA FRICASSEE</b> seasonal vegetables, roasted mushrooms, fingerling potatoes, feta, mixed greens, sweet pea purée	19.85

## STEAK

Upgrade your side to a premium side for \$4.

<b>SIRLOIN STEAK FRITES</b> 7oz sirloin, truffle parmesan fries	25.95
<b>CHIPOTLE SIRLOIN</b> 7oz sirloin, chipotle butter, goat cheese, market fresh vegetables, russet potato mash	27.95
<b>SURFIN' SIRLOIN</b> 7oz sirloin, butter baked lobster, roasted portobello, market fresh vegetables, russet potato mash, red wine jus	35.75
<b>PEPPERCORN STEAK</b> 11oz New York, market fresh vegetables, russet potato mash, green peppercorn jus	36.65
<b>NEW YORK STEAK FRITES</b> 11oz New York, truffle parmesan fries	35.65
<b>CLASSIC FILET</b> 6oz filet, market fresh vegetables, russet potato mash, red wine jus	34.75
<b>FILET &amp; LOBSTER PORTABELLINI</b> 6oz tenderloin, butter-baked Atlantic lobster stuffed mushroom, red wine demi-glace, seasonal vegetables, russet potato mash	39.45

## BURGERS & SANDWICHES

**Our burgers are ground in-house daily using hand selected Angus beef.** Served with your choice of classic side. Upgrade to a premium side for \$4. Substitute a gluten-free bun for any of our burgers for \$1.50.

<b>CHEESEBURGER</b> two year aged Canadian cheddar, beefsteak tomato, lettuce, red onion, pickle on a freshly baked potato bun	16.35
<b>BACON CHEESEBURGER</b> two year aged Canadian cheddar, applewood bacon, beefsteak tomato, lettuce, red onion, pickle on a freshly baked potato bun	16.95
<b>BRIXTON BURGER</b> caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli on a freshly baked potato bun	17.45
<b>MIDTOWN TURKEY CLUB</b> in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, beefsteak tomato, lettuce, mayo	16.85
<b>MADRAS CHICKEN SANDWICH</b> grilled chicken breast, mango chutney, tomato, coriander, red onion, avocado, Granny Smith apple, sundried aioli	16.75
<b>LOBSTER GRILLED CHEESE</b> East Coast lobster, mascarpone and avocado, served on fresh house-baked sourdough bread	19.95



### 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 clothbound cheddar.



## GIN O'CLOCK | after 7pm

**GIN COCKTAILS**  
\$6.00 Classic G&T's

**WINE**  
\$6.00 Cantine Pirovano Soave (6oz)  
\$6.00 Rockway Vineyards Red (6oz)

**BEER**  
\$6.00 Sleeman Railside | \$6.00 Muskoka Detour

## 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.

### 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

### 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

## 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 Sling, 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, Liqueur Strega, muddled rosemary, cucumber and lemon juice, rosemary & cardamom syrup, topped with soda 2oz | 13.50

## WINES BY THE GLASS

### SPARKLING | 5oz

5oz

**TENUTA SANTOME PROSECCO BRUT**, Veneto, Italy 14.00

**MUMM CUVEE NAPA BRUT PRESTIGE** 15.00

### ROSÉ |

6oz | 9oz

**FAMILLE GUILHEM HERITAGE ROSÉ**, Languedoc-Roussillon, France 14.00 | 21.00

### WHITE |

6oz | 9oz

**CANTINE PIROVANO SOAVE**, Veneto, Italy 9.50 | 14.25

**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 |

6oz | 9oz

**ROCKWAY VINEYARDS RED**, Niagara, Ontario 9.00 | 13.00

**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

## 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

**UNIBROU BLANCHE DE CHAMBLY BELGIUM WITBIER** Chambly, Quebec 8.75

**STELLA ARTOIS** Belgium 16oz | 8.95

**GUINNESS** Ireland 18oz | 9.00