

REDS WINE TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	9.50
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.35
TINGA CHICKEN TACOS two tortillas, serrano-tomatillo salsa, cheese	11.25
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese	14.35
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	9.25
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	14.35
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	14.35
AHI TUNA TOSTADAS mango ginger glaze, guacamole	15.40
THAI LETTUCE WRAPS sweet chili chicken, ginger, red mango, crisp taro, toasted peanuts	16.25
CHICKEN WINGS tossed in Buffalo butter sauce	14.35
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	15.00
NOVA SCOTIA GUACAMOLE guajillo chili dressed lobster, crisp tortillas	20.10

SCRATCH SOUPS & SIDES

WILD MUSHROOM SOUP truffle, chives	TOMATO FENNEL SOUP parmesan crouton, creme fraiche
cup 9.00 bowl 11.00	

| CLASSIC SIDES | 4.65

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

| PREMIUM SIDES | 6.50

Truffle Parmesan Fries / Sweet Potato Fries
Sautéed Mushrooms / Singapore Style Carrots with Crushed Peanuts
Broccoli & Cheddar, Guajillo Sesame / 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	19.30
TANDOORI CHICKEN ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing	20.00
SALMON & KALE quinoa, pecans, cranberries, apple, sweet potato, manchego, citrus vinaigrette	23.70
MEDITERRANEAN LAMB SALAD kale, pea puree, feta, mint, tzatziki, lemon cider dressing	21.60
AHI TUNA & BEET fresh goat cheese, candied almonds, lemon cider dressing	24.00

BOWLS & CURRIES

DAILY CURRY daily house made curry	A/Q
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	18.90
KHAO SOI LOBSTER BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, sesame	27.40

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	16.80
ADD: BACON 1.50	
BRIXTON BURGER Angus beef burger, caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.95
SEARED TUNA SANDWICH togarashi crusted tuna, avocado, tomato jam, wasabi aioli, crispy wonton strips, kabayaki	18.60
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	17.35
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	20.50

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STEAK

We serve steaks of the highest quality, perfectly marbled and grilled to perfection. Canadian AAA, aged for a minimum of 30 days.

Upgrade to a premium side for \$3.00

| STEAK FRITES |

Served with truffle fries. Choose from:

7oz SIRLOIN	26.75
11oz NEW YORK	36.65
6oz FILET	40.50

All steaks are served with mashed potatoes and market vegetables.
Add a half lobster for \$17.00.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	28.75
PEPPERCORN STEAK 11oz New York, green peppercorn jus	37.75
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms, cabernet jus	37.75
RIB STEAK 14oz ribeye, cabernet jus	39.95
STEAK & LOBSTER 6oz filet, half Atlantic lobster, cabernet jus	46.35

ENTREES

TINGA CHICKEN TACOS three corn tortillas, serrano-tomatillo salsa, cheese	16.45
FARMERS MARKET QUINOA roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	20.45
PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus	22.50
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	23.00
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	24.65

| 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	28.10

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.