

REDS WINE TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	10.00
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.85
TINGA CHICKEN TACOS two tortillas, serrano-tomatillo salsa, cheese	11.85
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	14.85
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	9.25
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	14.85
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	14.85
AHI TUNA TOSTADAS mango ginger glaze, guacamole	15.90
THAI LETTUCE WRAPS sweet chili chicken, ginger, red mango, crisp taro, toasted peanuts	16.85
CHICKEN WINGS tossed in Buffalo butter sauce	14.85
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	15.25
NOVA SCOTIA GUACAMOLE guajillo chili dressed lobster, crisp tortillas	20.80

SCRATCH SOUPS & SIDES

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

| CLASSIC SIDES | 4.65

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

| PREMIUM SIDES | 7.65

Truffle Parmesan Fries / Sweet Potato Fries
Sautéed Mushrooms / Singapore Style Carrots with Crushed Peanuts
Broccoli & Cheddar, Guajillo Sesame

FRESH SALADS

THE COBB romaine, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing, your choice of chicken or shrimp	20.30
TANDOORI CHICKEN ancient grains, crisp cauliflower, cashews, naan bread, ginger dressing	21.00
SALMON & KALE quinoa, pecans, cranberries, apple, sweet potato, manchego, citrus vinaigrette	23.90
MEDITERRANEAN LAMB SALAD kale, pea puree, feta, mint, tzatziki, lemon cider dressing	22.10
AHI TUNA & BEET fresh goat cheese, candied almonds, lemon cider dressing	24.50

BOWLS & CURRIES

DAILY CURRY daily house made curry	A/Q
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	19.30
KHAO SOI LOBSTER BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, sesame	27.90

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	17.20
ADD: BACON 1.50	
BRIXTON BURGER Angus beef burger, caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	18.30
SEARED TUNA SANDWICH togarashi crusted tuna, avocado, tomato jam, wasabi aioli, crispy wonton strips, kabayaki	19.10
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	17.75
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	21.00

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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	27.75
11oz NEW YORK	37.65
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	29.75
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms, cabernet jus	38.75
PEPPERCORN STEAK 11oz New York, green peppercorn jus	38.75
RIB STEAK 14oz ribeye, cabernet jus	40.50
STEAK & LOBSTER 6oz filet, half Atlantic lobster, cabernet jus	46.35

ENTREES

TINGA CHICKEN TACOS three corn tortillas, serrano-tomatillo salsa, cheese	16.95
FARMERS MARKET QUINOA roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	20.95
PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus	23.50
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	23.50
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	25.20

| 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	28.90

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	12. ⁷⁸
QUERCIOLO LAMBRUSCO REGGIANO DRY (RED), Emilia Romagna, Italy		12. ⁸⁰
CAN XA ROSE CAVA, Penedes, Spain		13. ⁵⁹
BALLANCIN CONEGLIANO PROSECCO, Valdobbiadene, Italy		16. ⁰⁹
MUMM CUVÉE NAPA BRUT PRESTIGE, Napa, California		17. ⁵³
ZINCK CREMANT D'ALSACE, Alsace, France		20. ⁰⁵

| ROSÉ |

ARMAS DE GUERRA MENCIA ROSE, Bierzo, Spain	6oz 9oz	11. ⁶⁴ 16. ⁵⁵
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| WHITE |

PIROVANO SOAVE, Veneto, Italy	6oz 9oz	10. ¹⁸ 14. ³⁷
CAMPANILE PINOT GRIGIO, Friuli, Italy		10. ⁵⁴ 14. ⁹¹
CAVE SPRING DOLOMITE RIESLING, Niagara, Ontario		11. ⁹³ 16. ⁹⁹
SOUTHBROOK CHARDONNAY, Niagara, Ontario		12. ²³ 17. ⁴⁵
DOMINIO DE PUNCTUM VERDEJO, Castilla, Spain		12. ⁸⁰ 18. ³¹
FLAXBOURNE SAUVIGNON BLANC, Marlborough, New Zealand		14. ⁴¹ 20. ⁷¹
BERSANO GAVI DI GAVI CORTESE, Gavi, Italy		14. ⁴¹ 20. ⁷¹
BOUCHARD PERE & FILS MACON LUGNY ST PIERRE, Burgundy, France		14. ⁷⁰ 21. ¹⁵
TENUTA I FAURI PECORINO, Abruzzo, Italy		15. ³⁰ 22. ⁰⁵
SANTA BARBARA WINERY CHARDONNAY, Santa Barbara, California		19. ²⁹ 28. ⁰⁴
DOMAINE DE LA VILLAUDIÈRE SANCERRE, Loire, France		19. ⁷⁵ 28. ⁷³
LA CREMA CHARDONNAY, Sonoma Coast, California		21. ⁴¹ 31. ²¹

| RED |

ROCKWAY VINEYARDS RED, Niagara, Ontario	6oz 9oz	9. ³¹ 13. ⁰⁶
PIROVANO CABERNET SAUVIGNON, Veneto, Italy		11. ⁰⁵ 15. ⁶⁸
CUSUMANO SYRAH, Sicily, Italy		11. ⁴³ 16. ²⁵
TENUTA SANTOME MERLOT, Veneto, Italy		11. ⁹³ 16. ⁹⁹
DOMINIO DE PUNCTUM TEMPRANILLO, Castilla, Spain		12. ⁸⁰ 18. ³¹
GRAN SELLO TEMPRANILLO-SYRAH, Castilla, Spain		12. ⁸⁰ 18. ³¹
VINA AMALIA 'DOS FINCAS' MALBEC, Mendoza, Argentina		13. ⁵⁹ 19. ⁴⁹
BAROSSA VALLEY ESTATE SHIRAZ, South Australia		14. ⁶⁷ 21. ¹⁰
ALTA MARIA PINOT NOIR, Santa Barbara, California		15. ²² 21. ⁹³
GRAYSON CELLARS CABERNET SAUVIGNON, California		15. ²² 21. ⁹³
CASTELLO DI GABIANO CHIANTI, Italy		15. ⁵⁶ 22. ⁴⁴
HESS SHIRTAIL RANCHES CABERNET SAUVIGNON, Lake County, California		17. ⁹⁶ 26. ⁰⁴
CARMEL ROAD PINOT NOIR, Monterey, California		19. ⁰² 27. ⁶³
EDGE CABERNET SAUVIGNON, Napa Valley, California		22. ²⁵ 32. ⁴⁸

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

PEPPERED G&T Sipsmith gin, lime juice, Fevertree tonic with a peppered pink grapefruit slice	12. ⁰⁰
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

| SIGNATURE GIN COCKTAILS |

PISTACHIO COOLER 1.5oz Beefeater gin, cherry liqueur, lemon juice, pistachio syrup, fresh pressed apple juice and star anise	11. ⁷⁵
GIN DYNAMIC 1.5oz Hendrick's gin, cucumber, mint, lemon and lime juices topped with elderflower soda and a strawberry cucumber ice cube	13. ⁷⁵
A ROSIE OLD FASHIONED 2oz Dillon's Rose gin stirred with ice and grapefruit bitters, garnished with an orange twist	12. ⁵⁰
LA FRESCA 2.25oz Beefeater 24 gin, Aperol, cucumber water, thyme syrup, freshly squeezed lemon juice, Bittered Sling, Lem-Marrakech bitters	13. ⁵⁰

BEER STREET

| DRAUGHT | 14oz

CREEMORE SPRINGS LAGER	7. ²⁵
MILL ST. ORIGINAL ORGANIC LAGER	7. ²⁵
BLOOD BROTHERS BREWERY SEASONAL TAP	7. ²⁵
STANLEY PARK INDIA PALE ALE	7. ⁷⁵
SAPPORO LAGER	7. ⁷⁵
GOOSE ISLAND HONKERS ALE	7. ⁷⁵
BEAU'S LUG TREAD ORGANIC LAGERED ALE	7. ⁷⁵
SLEEMAN RAILSIDE ALE	7. ⁷⁵
MACKINNON BROTHERS RED FOX ALE	7. ⁷⁵
MUSKOKA DETOUR INDIA SESSION ALE	7. ⁷⁵
MUSKOKA CREAM ALE	7. ⁷⁵
BRICKWORKS CIDERHOUSE: BATCH 1904	7. ⁷⁵
KONA BIG WAVE GOLDEN ALE	7. ⁷⁵
REDLINE BREWERY CLUTCH AMERICAN PALE ALE	7. ⁷⁵
COLLECTIVE ARTS 'STRANGER THAN FICTION' PORTER	7. ⁷⁵
UNIBROUE BLANCHE DE CHAMBLY BELGIUM WITBIER	8. ⁷⁵
STELLA ARTOIS LAGER	16oz 8. ⁹⁵
GUINNESS	18oz 9. ⁰⁰



| GIN O'CLOCK |

AFTER 7PM DAILY

\$6 CLASSIC G&T 1oz

\$6 SELECT BEER 14oz

\$6 SELECT WINE 6oz

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
TORONTO COCKTAIL Gooderham & Worts Canadian whisky, Fernet Branca, Angostura bitters	2.25oz 17. ⁰⁰

| PITCHER COCKTAILS |

RED OR WHITE SANGRIA

Havana Club Anejo 3yr rum, Triple Sec, lemon juice, seasonal fruit glass (1oz) 9.⁰⁰ | small pitcher (2oz) 18.⁰⁰ | large pitcher (4oz) 36.⁰⁰

PIMMS & LEMONADE

Pimms #1, cucumber, strawberry, lemon, fresh mint, topped with Sprite glass (1.5oz) 9.⁰⁰ | small pitcher (3oz) 18.⁰⁰ | large pitcher (6oz) 36.⁰⁰

| REDS® ORIGINALS |

HIBISCUS MULE Absolut vodka, lime juice, house made tea syrup and a splash of ginger beer garnished with a candied hibiscus flower	1.5oz 12. ⁵⁰
BEET MARGARITA El Jimador Reposado Tequila, lime juice, beet & ginger shrub, pineapple & orange liqueur with a sprig of thyme	2oz 14. ⁰⁰
NEW YORK SOUR Woodford Reserve bourbon, lime juice and simple syrup shaken and topped with a float of red wine	1.5oz 13. ⁵⁰
MAPLE BACON BOURBON MANHATTAN Knob Creek 9 Year bourbon and Cinzanno Rosso stirred with maple syrup and bacon bitters	2oz 13. ⁵⁰
CINNAMON SIDECAR Brandy, lemon juice, house made cinnamon syrup, cinnamon stick	1.5oz 9. ⁰⁰
AMARO LEMONADE fresh lemon juice, rosemary & cardamom syrup, pimento bitters with an Averna Amaro float	1.5oz 9. ⁰⁰
PERFECT ESPRESSO MARTINI Ketel One vodka, chilled espresso, Kahlua	2oz 11. ⁰⁰