

REDS MIDTOWN TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	8.75
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	8.95
TINGA CHICKEN TACOS two tortillas, serrano-tomatillo salsa, cheese	9.90
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese	12.95
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	8.65
ROAST BEEF YORKIES bite sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus	10.25
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	12.95
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	12.95
AHI TUNA TOSTADAS mango ginger glaze, guacamole	14.35
THAI LETTUCE WRAPS sweet chili chicken, ginger, red mango, crisp taro, toasted peanuts	15.00
CHICKEN WINGS tossed in Buffalo butter sauce	13.95
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato soffrito, beurre blanc	13.25
SEARED TUNA GUACAMOLE salsa verde, sesame guajillo, feta, cilantro, tortilla chips	16.35

SCRATCH SOUPS & SIDES

WILD MUSHROOM SOUP truffle, chives cup 8.75 bowl 10.75	TOMATO FENNEL SOUP parmesan crouton, creme fraiche
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| 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	Asparagus reg 9.25 large 14.25
Sweet Potato Fries 6.25	Creamy Spinach reg 9.25 large 14.25
Sauteed Mushrooms 6.25	Onion Rings reg 6.25 large 9.25
Peppercorn Sauce 3.00	

FRESH SALADS

THE COBB romaine, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing	12.95
KALE & QUINOA quinoa, pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette	13.95
GOAT CHEESE & BEET fresh goat cheese, candied almonds, lemon cider dressing	15.95
CAESAR SALAD chopped romaine, parmesan croutons, applewood bacon	13.95
ADD: CHICKEN 5 SHRIMP 5 ARCTIC CHAR 6 AHI TUNA 7	

BOWLS & CURRIES

KHAO SOI SHRIMP BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts and sesame	15.75
ARCTIC CHAR BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang	18.95
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	16.95

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.

CLASSIC BURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	15.15
ADD: CHEESE 1.00 BACON 1.50	
BRIXTON BURGER caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.15
ROAST BEEF GRILLED CHEESE aged cheddar & provolone, caramelized onion, horseradish crema, red wine jus	16.45
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	16.65

TO SHARE

Available Friday - Sunday from 5pm. Perfectly aged steak and chicken dishes are served carved with your choice of two sides: asparagus, creamy spinach, onion rings, truffle fries, sweet potato fries, mashed potatoes. Add a large side for \$8.95.

NEW YORK STEAK	11oz 38.00 14oz 48.00
REDS® FLASH ROASTED CHICKEN	half 22.00 whole 39.00
we marinate our chickens in house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantity available.	
PRIME RIB 14oz prime rib, mashed potatoes, Yorkshire pudding, market fresh vegetables, horseradish cream sauce	42.00

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	24.00
11oz NEW YORK	34.65
7oz FILET	38.45
14oz NEW YORK	45.00

All steaks are served with mashed potatoes, market vegetables and cabernet jus.
Add 2 shrimp skewers for \$9.25.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	26.95
PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	33.95
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	35.00
STEAK & SHRIMP 7oz filet, two shrimp skewers	47.75
11oz PRIME RIB Available Friday - Sundays from 5pm mashed potatoes, Yorkshire pudding, market vegetables, horseradish cream sauce	25.00

ENTREES

| REDS® FLASH ROASTED CHICKEN (½ CHICKEN) | 22.00
AVAILABLE FRIDAY - SUNDAY FROM 5PM we marinate our chickens in house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantity available.

TINGA CHICKEN TACOS three corn tortillas, serrano-tomatillo salsa, cheese	15.65
FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	17.75
FARMERS MARKET QUINOA roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	19.85
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	19.95
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato soffrito, beurre blanc	21.95
PAN ROASTED CHICKEN herb roasted chicken, wild mushrooms, fingerling potatoes, sage, onion jus	22.95
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	25.95
ARCTIC CHAR beluga lentils, yellow beets, bacon, kale, shallot dressing	28.95

SK

WE'RE A SCRATCH KITCHEN

Handcrafted burgers ground in-house. Fresh baked bread.
House marinated and roasted chicken.



| 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.

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GIN LANE

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

COCKTAILS

SEASONAL COCKTAILS |

RED OR WHITE SANGRIA Havana rum 3yrs old, 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	
CLASSY HORSEMAN Alberta Dark horse, whiskey, blackberries, lemon juice, simple syrup, ginger beer	1.5oz 9. ⁰⁰
SUMMER THYME JIVE Absolut vodka, Strega, pineapple juice, thyme syrup, fresh lime juice	2oz 9. ⁰⁰
BLUE SKIES Absolut vodka, fresh blueberries and lemon juice, lavender syrup, Mumm Napa Brut, served over crushed ice	3oz 11. ⁰⁰

REDS® ORIGINALS |

#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
MINT JULEP Pike Creek whiskey, mint, simple syrup	2oz 10. ⁰⁰
REDS VESPER Dillon's Rose gin, Cocchi Rosa, Absolut vodka	2oz 11. ⁰⁰
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, 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

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
GERRARD ST COCKTAIL Lot 40 rye, Cocchi Americano, Aperol	3oz 17. ⁰⁰
TORONTO COCKTAIL Gooderham & Worts Canadian whisky, Fernet Branca, Angostura bitters	2.25oz 17. ⁰⁰

BEER STREET

DRAUGHT | 14oz

LAGERS	ALES
COORS LIGHT LAGER 6. ⁸⁵	ALEXANDER KEITH'S INDIA PALE ALE 7. ⁰⁰
BUDWEISER LAGER 6. ⁸⁵	BIG RIG RELEASE THE HOUNDS BLACK IPA 7. ³⁵
CANADIAN LAGER 6. ⁸⁵	DANFORTH VIADUCT WEST COAST INDIA PALE ALE 7. ³⁵
MOOSEHEAD PREMIUM LAGER 6. ⁸⁵	RICKARD'S RED ALE 7. ³⁵
CREEMORE SPRINGS BOHEMIAN LAGER 7. ⁰⁰	BOBCAYGEON COMMON LOON AMERICAN PALE ALE 7. ⁵⁰
MILL STREET ORGANIC STANDARD LAGER 7. ⁰⁰	CAMERON'S COSMIC CREAM ALE 7. ⁵⁰
HOP CITY POLLY WANTS A PILSNER 7. ³⁵	FLYING MONKEYS SMASHBOMB ATOMIC INDIA PALE ALE 7. ⁵⁰
STEAM WHISTLE PILSNER 7. ³⁵	HENDERSON'S BEST CRIMSON ALE 7. ⁵⁰
CAMERON'S SEASONAL TAP 7. ⁵⁰	KONA BIG WAVE GOLDEN ALE 7. ⁵⁰
LAKE OF BAYS ROCK CUT LAGER 7. ⁵⁰	MUSKOKA DETOUR INDIA SESSION ALE 7. ⁵⁰
ROLLING ROCK EXTRA PALE LAGER 7. ⁵⁰	SLEEMAN RAILSIDSESSION ALE 7. ⁵⁰
BEAU'S LUG TREAD ORGANIC LAGERED ALE 7. ⁵⁰	
ESTRELLA DAMM PILSNER 8. ⁵⁰	
STELLA ARTOIS 16oz 8.⁹⁵	

WHEAT BEERS & CIDERS

BRICKWORKS BATCH 1904 DRY CIDER 7. ⁷⁵	LA TRAPPE TRIPEL 8oz 7. ⁹⁵
UNIBROUE BLANCHE DE CHAMBLY BELGIUM WITBIER 8. ⁷⁵	STOUT & PORTER
	ATWATER BREWERY VANILLA JAVA PORTER 8. ⁵⁰
	GUINNESS IRISH DRY STOUT 18oz 9. ⁰⁰



GIN O'CLOCK | after 4pm

GIN COCKTAILS (1oz)
\$5.⁰⁰ Classic G&T's

WINE (6oz)
\$5.⁰⁰ Feature Wines

BEER (14oz)
\$5.⁰⁰ Sleeman Railside | \$5.⁰⁰ Muskoka Detour

BITES
\$4.⁰⁰ Truffle Fries | \$4.⁰⁰ Hummus

WINES BY THE GLASS

SPARKLING |

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

ROSÉ |

FAMILLE GUILHEM HERITAGE ROSÉ , Cuvee Prestige Rose, Languedoc-Roussillon, France	6oz 9oz ½ ltr	14. ⁰⁰ 21. ⁰⁰ 39. ⁰⁰
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WHITE |

CANTINE PIROVANO SOAVE , Veneto, Italy	6oz 9oz ½ ltr	9. ⁵⁰ 14. ²⁵ 27. ⁰⁰
FOLONARI PINOT GRIGIO , Italy		11. ⁰⁰ 16. ⁵⁰ 31. ²⁵
CAVE SPRING DOLOMITE RIESLING , Niagara, Ontario		11. ²⁵ 17. ⁰⁰ 33. ⁰⁰
SOUTHBROOK CHARDONNAY , Niagara, Ontario		12. ⁰⁰ 18. ⁰⁰ 33. ⁰⁰
OYSTER BAY SAUVIGNON BLANC , Marlborough, New Zealand		13. ⁵⁰ 20. ⁵⁰ 38. ⁰⁰
BOUCHARD PERE & FILS MACON LUGNY ST PIERRE , Burgundy, France		14. ⁵⁰ 22. ⁰⁰ 39. ⁰⁰
DELOACH CHARDONNAY , Sonoma County, California		15. ⁰⁰ 22. ⁰⁰ 41. ⁵⁰
TENUTA I FAURI PECORINO , Abruzzo, Italy		15. ⁰⁰ 22. ⁰⁰ 41. ⁵⁰

RED |

ROCKWAY VINEYARDS RED , Niagara, Ontario	6oz 9oz ½ ltr	9. ⁰⁰ 13. ⁰⁰ 24. ⁵⁰
CANTINE PIROVANO SAN ROMEDIO CABERNET SAUVIGNON , Veneto, Italy		10. ⁵⁰ 15. ⁵⁰ 29. ⁵⁰
CUSUMANO SYRAH , Sicily, Italy		10. ⁷⁵ 16. ⁰⁷ 30. ⁰⁰
BERONIA TEMPRANILLO , Rioja, Spain		11. ⁰⁰ 16. ²⁵ 30. ⁵⁰
TENUTA SANTOME MERLOT , Veneto, Italy		11. ⁵⁰ 17. ⁰⁰ 32. ⁰⁰
14 HANDS HOT TO TROT BLEND , Prosser, Washington		12. ²⁵ 18. ⁰⁰ 34. ⁵⁰
VINA AMALIA 'DOS FINCAS' MALBEC , Mendoza, Argentina		13. ⁰⁰ 19. ⁵⁰ 35. ⁵⁰
BAROSSA VALLEY ESTATE SHIRAZ , South Australia		14. ⁰⁰ 21. ⁰⁰ 40. ⁰⁰
MARCHESI FRESCOBALDI NIPOZZANO CHIANTI RISERVA , Tuscany, Italy		14. ²⁵ 21. ⁵⁰ 40. ²⁵
OYSTER BAY PINOT NOIR , Marlborough, New Zealand		14. ⁵⁰ 21. ⁵⁰ 40. ²⁵
GRAYSON CELLARS CABERNET SAUVIGNON , Sonoma County, California		14. ⁵⁰ 21. ⁵⁰ 41. ²⁵