

REDS MIDTOWN TAVERN

SK | LUNCH

SMALL PLATES

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| BEETROOT HUMMUS garden vegetables, pita crisps | 9.50 |
| TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan | 9.70 |
| SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauce | 9.10 |
| CALAMARI FRITTI crisp rosemary and lemon, roasted tomato aioli | 14.35 |
| AHI TUNA TOSTADAS mango ginger glaze, guacamole | 15.35 |
| CHICKEN WINGS tossed in Buffalo butter sauce | 14.85 |
| RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc | 14.40 |
| SEARED TUNA GUACAMOLE salsa verde, sesame guajillo, feta, cilantro, tortilla chips | 17.20 |

LUNCH PIES

Our take on traditional British meat pies are baked in-house every morning especially for lunch. Limited quantity available. Available until 3pm.

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| SLOW ROASTED PRIME RIB tourtiere inspired spices, potato, thyme, garlic, jus, tavern greens | 17.50 |
| CHICKEN PIE traditional pie crust, cremini mushrooms, onion, carrots, celery, peas, bell peppers, tavern greens | 16.40 |

SCRATCH SOUPS

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

FRESH SALADS

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| THE COBB chopped romaine, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing | 14.85 |
| KALE & QUINOA pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette | 14.85 |
| GOAT CHEESE & BEET fresh goat cheese, arugula, candied almonds, lemon cider vinaigrette | 16.45 |
| CAESAR SALAD chopped romaine, parmesan croutons, applewood bacon | 14.35 |
| ADD: REDS FLASH ROASTED CHICKEN 6 TUNA 8 | |

BOWLS & CURRIES

Inspired by authentic spices to create unique and vibrant flavours.

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| KHAO SOI SHRIMP BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts, coconut chips and sesame | 17.25 |
| SALMON BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang | 19.80 |
| MASALA BUTTER CHICKEN BOWL cucumber raita, almond flour, basmati rice, naan bread | 18.45 |
| HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing | 19.60 |
| ADD: REDS FLASH ROASTED CHICKEN 6 TUNA 8 | |

ENTREES

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| REDS FLASH ROASTED CHICKEN (½ CHICKEN) | 26.00 |
| Limited quantity available. Served with broccoli & cheddar with guajillo sesame, double roasted russet potatoes | |
| CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg | 21.00 |
| RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc | 23.40 |
| SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc | 27.75 |
| FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries | 18.85 |

BURGERS & SANDWICHES

Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. All of our breads and burger buns are baked fresh daily. Substitute a gluten-free bun for any of our burgers for \$1.50.

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| REDS BURGER lettuce, tomato, red onion, pickle, fresh baked potato bun | 15.90 |
| ADD: CHEESE 1 BACON 1.70 | |
| BRIXTON BURGER fresh Angus beef, caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun | 18.10 |
| ROAST BEEF GRILLED CHEESE aged cheddar & provolone, caramelized onion, horseradish crema, red wine jus | 17.40 |
| ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise | 17.45 |

Served with your choice of:
fresh cut fries / green salad / Caesar salad

Upgrade your side for \$3.00:
truffle fries / sweet potato fries

STEAK

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

| STEAK FRITES |

Served with truffle fries. Choose from:

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| 7oz SIRLOIN | 25.75 |
| 11oz NEW YORK | 36.65 |

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

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| CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter | 28.75 |
| PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus | 35.00 |
| FILET 6oz tenderloin | 35.75 |
| STEAK & SHRIMP 7oz sirloin, two shrimp skewers | 36.00 |
| MUSHROOM NEW YORK 11oz New York, sauteed mushrooms | 37.00 |

Add 2 shrimp skewers for \$10.00.

| CLASSIC SIDES | 4.65

Mashed Potatoes / Caesar Salad
Fresh Cut Fries / Market Fresh Vegetables
Double Roasted Russet Potatoes w/Herbed Pesto

| PREMIUM SIDES | 7.65

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