

REDS SQUARE ONE

SK | LUNCH

SMALL PLATES

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 sauces	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
NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

LUNCH POT PIES

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

SLOW ROASTED PRIME RIB tortiere inspired spices, potato, thyme, garlic, jus, tavern greens	17.50
CURRY CHICKEN traditional chicken pot pie crusted with spiced puff pastry and REDS spicy curry, tavern greens	16.40

SCRATCH SOUPS

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

BIG BOWL SALADS

THE COBB chopped romaine, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, bacon dressing	15.10
KALE & QUINOA pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette	15.10
GOAT CHEESE & BEET goat cheese, toasted almonds, shallot dressing	15.10
CAESAR SALAD kale, parmesan croutons, applewood bacon	14.10
ADD: REDS® FLASH ROASTED CHICKEN 4.50 TUNA 8	

BOWLS & CURRIES

Inspired by authentic spices to create unique and vibrant flavours.

KHAO SOI SHRIMP BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts and sesame	19.20
SALMON BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang	19.65
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	18.70
FARMERS MARKET QUINOA V roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	19.60

ENTREES

 REDS FLASH ROASTED CHICKEN (½ CHICKEN) 	25.75
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	20.70
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	22.85
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.95

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.

REDS BURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	15.50
CHEESEBURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	16.85
ADD BACON 1.50	
BRIXTON BURGER fresh Angus beef, caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.95
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	19.85
ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.35
SKINNY SANDWICH open faced sandwich, avocado, roasted chicken, feta, granny smith apple, pickled red onion	15.10

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:

7oz SIRLOIN	25.75
11oz NEW YORK	36.65

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

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	28.75
PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	29.75
FILET 6oz tenderloin	35.75
STEAK & SHRIMP 7oz sirloin, two shrimp skewers	36.00
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	37.95

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

| V | Vegetarian

REDS SQUARE ONE

BRUNCH

AVAILABLE SATURDAY AND SUNDAY FROM 10AM-3PM

BRUNCH COCKTAILS

- MIMOSA** | 4oz prosecco served with choice of orange juice or daily fresh-squeezed juices 6.50
- BLOODY MARY** | 1.5oz REDS signature caesar blend, Absolut vodka, tomato juice with a cherry tomato, cucumber and celery 6.50
- BLOODY CAESAR** | 1.5oz REDS signature caesar blend, Absolut vodka, Clamato juice with a cured meat, olive, cherry tomato skewer and celery 6.00
- PERFECT ESPRESSO MARTINI** | 2oz Ketel One vodka, chilled espresso, Kahlua 11.00
- HIBISCUS BELLINI** | 3oz Beefeater gin, prosecco, hibiscus simple syrup, fresh lemon juice and blackberries 9.50
- THE HONEY BEE** | 1.5oz Beefeater gin, Cointreau, fresh lemon juice and honey 10.00

WEEKEND BRUNCH

Our brunch menu starts with our baker's love of bread and the pride they take in making our English muffins, quiches and blueberry muffins from scratch.

- BAKERY BASKET** miniature quiche, scones and blueberry citrus glazed muffins small 7.00 | large 10.00
- AVOCADO TOAST** soft boiled egg, feta, chia seeds, freshly baked sourdough 8.50
- LOBSTER AVOCADO TOAST** Atlantic lobster, guajillo sauce, soft boiled egg, chives, freshly baked sourdough 12.50
- EGGS BENEDICT** Canadian peameal bacon, hollandaise, house baked English muffin, fried potatoes 14.00
- ATLANTIC EGGS BENEDICT** smoked salmon, baby spinach, house baked English muffin, fried potatoes 16.00
- MAPLE FRENCH TOAST** house baked sourdough, candied pecans, fresh berries, chantilly cream, maple syrup 14.00
- HOT & SPICY PANCAKES** three buttermilk pancakes, applewood bacon, Buffalo hot sauce, scallions, maple syrup 13.50
- THREE STACK PANCAKES** our traditional buttermilk recipe, chantilly cream, berries, maple syrup 13.00
- THE TAVERN BREAKFAST** applewood bacon, two sunny-side up eggs, sourdough toast, fried potatoes 14.00
- UPGRADE TO: CANADIAN PEAMEAL BACON 2.00**
- FRUIT & YOGURT PARFAIT** vanilla yogurt, fresh berries, granola 8.00



SK WE'RE A SCRATCH KITCHEN

Our bakers pride themselves on our homemade pies, baked goods and breads made fresh daily in our bakery.

