

BREAKFASTS

CLASSICS

Served with Red's potatoes and your choice of toasted marble rye, Italian white, multigrain or sourdough cheese.

Breakfasts can be made Gluten Friendly* if you choose bacon or kielbasa and Sub GF bread for \$1

Red's Original

2 eggs your way with either bacon (Applewood or Canadian) or breakfast sausage \$15.95
Sub beef sausage or kielbasa \$1

Red's Big Breakfast

3 eggs your way and a pancake, with bacon (Applewood or Canadian) and breakfast sausage \$19.95
Sub beef sausage or kielbasa \$1
Sub blueberry or chocolate chip pancake \$1

Breakfast Sandwich

Fried egg, Canadian bacon, cheddar cheese, lettuce, tomato and house-made mayo on toasted marble rye, Italian white, multigrain or sourdough cheese \$15.95

Prairie Breakfast Plate

2 eggs, house made potato cheddar perogies, and Rocky's kielbasa \$19.95

ALTERNATIVES

Vegan Tofu Scramble

Spinach, roasted red peppers and tomatoes tossed in sun-dried tomato basil pesto. Served with toast and fresh fruit \$18.25

Huevos Rancheros

Jalapenos, chorizo sausage, black beans, green onions, and goat cheese, over a bed of golden potatoes. Served in a tortilla bowl topped with 2 eggs done your way, with fresh avocado, homemade salsa and cilantro \$18.5

Avocado Toast

A fresh sliced avocado served with tomatoes, red onions, goat cheese, and drizzled with olive oil and balsamic reduction served on Bite buns \$13.95

Harvest Breakfast Bowl

Sautéed roasted red peppers and quinoa, served on a bed of oven roasted yam and Yukon gold potatoes. Topped with 2 eggs your way and fresh arugula with a citrus dressing \$15.95

OMELETTES

Made with three farm fresh eggs, served with Red's potatoes and your choice of toasted marble rye, Italian white, multigrain or sourdough cheese.
Sub GF bread \$1

Classic

Mushrooms, ham, green onions, tomatoes and cheddar cheese \$18.25

Vegetarian

Spinach, red peppers and cheddar cheese \$18.25
Add guacamole \$2.5

Southwestern

Sausage, red peppers, green onions, jack cheese and salsa \$18.25 Add guacamole \$2.5

Inglewood

Spolumbo's chorizo sausage, mushrooms and brie cheese \$18.25

BENNIES

Served with Red's potatoes. Sub GF bread \$1

Traditional Benny

2 eggs poached your way with Canadian bacon and house-made hollandaise, served on a toasted English muffin \$18.95

Caprese Benny

2 eggs poached your way with fresh tomato, mozzarella, sun-dried tomato basil pesto hollandaise, and balsamic reduction drizzle, served on a toasted English muffin \$18.95

Pacific Benny

2 eggs poached your way with smoked salmon, red onions, capers and house made hollandaise, served on a toasted English muffin \$19.5

Red's Brisket Benny

2 eggs poached your way with house-made beef brisket, savoury BBQ hollandaise sauce on a toasted English muffin, served with Frank's crispy fried onions \$18.95

WRAPS

Served with Red's potatoes.

Rancheros Wrap

2 scrambled eggs, black beans, jalapeños, jack cheese and green onion wrapped in a flour tortilla and served with salsa and sour cream \$17.95 Add guacamole \$2.5

Mediterranean Wrap

2 scrambled eggs with peppers, onions, olives, spinach, goat cheese and balsamic reduction wrapped in a flour tortilla \$16.95

HASH PLATES

Served with your choice of toasted marble rye, Italian white, multigrain or sourdough cheese.
Sub GF bread \$1

Montreal Smoked Meat Hash & Eggs

Montreal smoked meat, potato hash with red peppers, caramelized onions, house made hollandaise, and 2 eggs \$19.95

Chorizo Hash & Eggs

Spolumbo's chorizo sausage, potato hash with tomatoes, caramelized onions, house made ranch, and 2 eggs \$19.95

Beef Brisket & Eggs

House-made brisket, red peppers and green onions on a bed of Red's hashbrowns topped with 2 eggs and a side of gravy \$19.95

Vegetarian Hash & Eggs

Spinach, caramelized onions, tomato and Mushroom topped with cheddar cheese \$19.95

Gluten Friendly Vegetarian
Not Certified GF Vegan



YOGURTS & WHOLE GRAINS

Quinoa

Topped with maple roasted almonds, pumpkin seeds and milk or almond milk \$12.95

Breakfast Parfait

With honey sweetened yogurt, house-made granola, garnished with fresh fruit, and your choice of toasted marble rye, Italian white, multigrain or sourdough cheese \$15.95
Sub GF bread \$1

Oatmeal Brûlée

Served with caramelized cinnamon sugar topping and cream or almond milk \$12.5
*Not celiac safe oats

HOT OFF THE GRIDDLE

3 Buttermilk Buckwheat Pancakes

Served with whipped butter, maple syrup and topped with icing sugar \$15.5
Add blueberries or field berry compote \$2
Add chocolate chips \$1

French Toast

Served with whipped butter, maple syrup and topped with icing sugar \$16.95
Add field berry compote \$2 Sub GF bread \$1

Blueberry, Basil & Goat Cheese Stuffed French Toast

Served with a balsamic drizzle and field berry compote \$18.95 Sub GF bread \$1

Hazelnut Crêpes

2 crepes stuffed with Nutella, bananas, and whipped cream \$15.95

Crêpes la Québécoise

Bacon, apple, and brie cheese \$16.95

SIDES

Applewood or Canadian Bacon \$5

Breakfast Sausage \$5

Beef Sausage \$6

Kielbasa \$6

Single Egg \$3.5

Red's Potatoes \$4.5

Maple Syrup \$2.5

Toasted Marble Rye, Italian White, Multigrain or Sourdough Cheese \$5

Toasted Gluten Free Bread \$6

Toasted English Muffin \$4

Honey Sweetened Yogurt \$5

Seasonal Fresh Fruit Salad \$5

Sour Cream or Salsa \$1.5

Guacamole \$2.5

Tomato Slices \$3.5

Single Pancake \$5.75

Single Blueberry or Chocolate Chip Pancake \$6.75

Single French Toast \$6.5

Red's

... AND MORE

BURGERS

Served with your choice of french fries, Red's potatoes or soup. Sub salad \$1 Sub poutine \$4 Sub GF burger bun \$1 Add cheese \$2 Add bacon \$2

Red's Original Burger

Choose between an 8 oz. sirloin or veggie patty. Served with lettuce, tomato, and house-made mayo on a brioche bun \$15.95

Brie Bacon Jam Burger

A half pound sirloin patty with creamy brie, applewood bacon jam. Served with lettuce, tomatoes and house-made mayo, on a brioche bun \$19.95

Frank's Big Burger

A half pound sirloin patty topped with house-made BBQ sauce, aged cheddar, applewood bacon, and Frank's Red Hot crispy feathered onions. Served with lettuce, tomatoes and house-made mayo on a brioche bun \$19.95

Crispy Chicken Burger

Lightly breaded, fried chicken breast. Served with lettuce, tomatoes and house-made mayo on a brioche bun \$19.95

Swiss Mushroom Burger

A half pound sirloin patty, with swiss cheese and fresh sautéed mushrooms. Served with lettuce, tomatoes and house-made mayo on a brioche bun \$19.95

Good Morning Burger

A half pound sirloin patty, topped with applewood bacon, aged cheddar cheese, and a fried egg. Served with lettuce, tomatoes and house-made mayo on a brioche bun \$19.95

SOUPS & GREENS

House Made Soup in a Cup \$5

Dressings

Salads come with your choice of house-made salad dressings: Red's Ranch, Basil Buttermilk, Red Wine Balsamic Vinaigrette, and Citrus.

Red's House Salad

With fresh greens, cucumber, red onion, and tomato \$8.95 Add chicken \$6.5

Cobb Salad

Chopped fresh greens, tomato, crisp bacon, roasted chicken, hard-boiled egg, red peppers, guacamole and jack cheese \$18.95

Roasted Beet & Goat Cheese

With fresh greens, roasted almonds, pumpkin seeds and seasonal fruit, finished with a red wine vinaigrette \$13.95

Arugula Salad

Roasted candied pecans, fresh apples and orange segments served on a bed of arugula. Topped with goat cheese, dried cranberries and finished with a house made citrus dressing \$14.95

wifi password:

iheartbacon!

SANDWICHES

Served with your choice of french fries, Red's potatoes or soup. Add salad \$1 Add poutine \$4 Some sandwiches can be made gluten friendly. Ask your server. Sub GF bread \$1

Toasted BLT

Bacon, lettuce, tomato, and mayo. Served on your choice of toasted marble rye, Italian white, multigrain or sourdough cheese \$15.95
Add cheddar cheese, bacon, mushrooms or caramelized onions (each) \$2

Classic Grilled Cheese

Cheddar cheese on cheddar sourdough \$13.5

Chicken Club Sandwich

Roasted chicken with cheddar cheese, crisp bacon, lettuce, tomato, and house-made mayo. Served on your choice of toasted marble rye, Italian white, multigrain, or sourdough cheese \$18.5

Reuben Sandwich

Montreal smoked meat and sauerkraut smothered in swiss cheese, and topped with dijon mustard on grilled marble rye \$17.5

Slow Roasted Beef Dip

AAA Alberta beef rubbed with herbs and roasted garlic, thinly sliced and served on a Bite Groceteria baguette with a side of au jus \$17.95

Add cheddar cheese, bacon, mushrooms or caramelized onions (each) \$2

Beef Brisket

Red's slow cooked brisket with house-made bbq sauce topped with fresh coleslaw on a brioche bun \$19.95

DINER CLASSIC

Red's Poutine

Hand cut fries with cheese curds and house-made gravy \$9.95

TASTY ADDITIONS

Hand Cut Fries \$5.25

Gravy \$2.5

Perogies (10) \$8.95



DRINKS

HOT DRINKS

Espresso Drinks & Coffee

Brewed Coffee \$3.75
Espresso \$3.25
Americano \$4.25
Café Latte, Cappuccino, and Mocha \$5.25

Hot Chocolate \$5

Tea Lattes \$5.25

Chai Latte and London Fog

Tea \$3.75

Organic English Breakfast, Organic Earl Grey, Chamomile, Green Tea Tropical, Vanilla Bean, African Nectar, Spring Jasmine, Mint Melange, and Red Rose

Matcha Tea \$4.00

COLD DRINKS

Pop (2nd can on the house) \$3.5

Coke, Diet Coke, Fanta, Barq's Root Beer, Sprite, Nestea, and Canada Dry Ginger Ale

Juice \$3.5 M \$4 L \$5

Orange, Pink Grapefruit, Apple, Cranberry, and V8

Other

Perrier \$4.5
Ice Cream Float \$5

Milkshakes \$6.5

Chocolate, Vanilla, Apple Pie, Creamsicle and Strawberry

BEER

Bottled Beers 355 ML \$6.5

Ask your server about featured brews

BOOZY SHAKES

Leprechaun Latte Irish Whiskey, Baileys, vanilla ice cream and a shot of espresso* \$10

The Nut Job Frangelico Hazelnut Liqueur, vanilla ice cream and Nutella* \$10

* 2 oz each, not served until after 10am

THANK YOU!

18% gratuity added to parties of 8 or more.

*For customers with sensitivities and allergies: Although we will do our very best to accommodate you, we cannot guarantee zero cross-contamination of any allergens. Please ask your server of the risk of cross contamination if you're concerned.