

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 **‡ v**

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

Huevos Rancheros **NEW**

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 **‡ v NEW**

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 **‡ v NEW**

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 **‡ v**

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 **‡ v**

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**

58th Avenue Benny **‡ NEW**

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 **v**

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 **v**

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

YOGURTS & WHOLE GRAINS

Quinoa **‡ v**

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

Breakfast Parfait **‡ v**

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 **‡ v**

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

‡ Gluten Friendly v Vegetarian
‡* Not Certified GF v Vegan



wifi password:
iheartbacon!

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 **‡ NEW**

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**

HOT OFF THE GRIDDLE

3 Buttermilk Buckwheat Pancakes **v**

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 **v**

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 **v**

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

Hazelnut Crêpes **v**

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 ‡ v**

Red's Potatoes **\$4.5 ‡ v**

Maple Syrup **\$2.5 ‡ v**

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

Toasted Gluten Free Bread **\$6 ‡ v**

Toasted English Muffin **\$4**

Honey Sweetened Yogurt **\$5 ‡**

Seasonal Fresh Fruit Salad **\$5 ‡ v v**

Sour Cream or Salsa **\$1.5 ‡ v**

Guacamole **\$2.5 ‡ v**

Tomato Slices **\$3.5 ‡ v**

Single Pancake **\$5.75 v**

Single Blueberry or

Chocolate Chip Pancake **\$6.75 v**

Single French Toast **\$6.5 v**

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 **‡ v**

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 **‡ v**

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 **‡ v**

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

THANK YOU!

18% gratuity added to parties of 6 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.

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 carmelized onions (each) **\$2**

Classic Grilled Cheese **‡ v**

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 carmelized onions (each) **\$2**

Beef Brisket **‡ NEW**

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**

Fish & Chips

\$17.95 Each additional piece **\$6**

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**
Maple Cozy **\$5.25**

Hot Chocolate **\$5**

Tea Lattes **\$5.25**

Chai Latte, Matcha Latte, Misty Morning, and London Fog.

Tea **\$3.75**

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

Matcha Tea **\$4.00**

COLD DRINKS

Bottomless Pop **\$3.5**

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

Juice **S \$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.

COCKTAILS

Caesar (Vodka or Gin) 1 oz **\$7** 2 oz **\$11**
Mimosa (Orange or Grapefruit Juice) 2 oz **\$7**
Screwdriver 1 oz **\$6**

BEER

Craft Draft Beer 16 oz **\$7.5**

Ask your server about featured craft brews.

Bottled Beers 355 mL **\$6.5**

Ask your server about featured brews.

WINE

Glass of House Red or White. 200 mL **\$9**

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**

After Eight Peppermint Schnapps and chocolate ice cream* **\$10**

* 2 oz each, not served until after 10am

BOOZY COFFEE

Cabo Coffee Kahlua, Crema de Tequila and whipped cream. 1 oz **\$7**

Hot Irish Nut Baileys, Frangelico and whipped cream. 1 oz **\$7**

Café Beautiful Grand Marnier, brandy and whipped cream. 1 oz **\$7**