

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**

Kensington Benny **‡ v**

2 eggs served on a toasted English muffin with spinach, goat cheese, creamy house-made sundried tomato pesto hollandaise and balsamic drizzle. **\$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 **† 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 †**

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**

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**



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.

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

On Tap 16 oz **\$6.5**

Ask your server about featured brews.

Bottled Beers 355 ML **\$6.5**

Ask your server about featured brews.

WINE

Glass of House Red or White. 200 ML **\$7**

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**