

## plates to share

**boom boom shrimp** 1/4 lb 9 1/2 lb 15.50  
crispy ale battered shrimp tossed in red's  
spicy chili sauce

**finger lickin' fried chicken mac &  
cheese** 12 our award winning mac & cheese  
with smoked gouda, parmesan cheese, sazón &  
fried chicken

**curry up** 10.75 (vegan)  
pan fried riced cauliflower, red peppers,  
peas, shallots, lemon zest & curry sauce

**red's pot of gold** 10.75  
fresh ricotta baked with red's chili tomato  
oil & a pile of charred ciabatta

**loaded cheese fries or tater tots** 11.25  
guinness pub cheese sauce, scallions, bacon, a  
dollop of sour cream & red peppers over your  
choice of spud (we can do sweet potatoes, too)

**bowl of daily soup** 6.25

## greens

\*entrée size salads\*

*add chicken 3.50, sliced portobellos 3.25, mahi 4.50  
additional dressing options on the back*

**please romaine calm** 14  
flatbread/salad combo: olive oil, garlic,  
capers, red onions & mozzarella flatbread  
with a caesar salad: romaine, asiago, grape  
tomatoes with house made caesar dressing

**the farm** 13.50  
smoked gouda, honey roasted sunflower  
seeds, peppered bacon, peas, green beans,  
diced red peppers over spring mix with a  
shallot vinaigrette

**unbeleafable** 13.50  
spinach, oven roasted tomatoes, red onions,  
bacon, goat cheese, fried chick peas,  
artichokes, honey roasted sunflower seeds  
with a lemon parsley vinaigrette

**we got you beet** 13.50  
pickled beets, red onions, goat cheese,  
candied walnuts, olive oil on top of spring  
mix with a balsamic glaze

**cool beans** 13.50  
spring mix topped with white beans,  
artichokes, red peppers, grape tomatoes and  
feta with a dijon basil vinaigrette

**red handed tacos with mahi mahi** 14.25  
build your own 4 mini soft tacos, pico de gallo,  
mahi mahi, jalapeño slaw, guacamole & lime  
(corn tortillas available)

**eight jumbo thai sweet & spicy  
chicken wings** 14.25  
tossed with sugar, red chili and salt

**clam down** one lb 14.75  
steamed little neck clams in white wine  
butter sauce, garlic, parsley, basil & diced  
tomatoes served with grilled bread

**french onion bread bowls (vegetarian)**  
3 for 7 6 for 13  
hollowed out ithaca bakery slider rolls filled  
with french onion soup, melted asiago cheese &  
provolone -no spoon required

## flatbreads

house made gluten free crust available for \$3

**proper pig** 13.75  
applewood smoked bacon, caramelized onion,  
goat cheese, fresh thyme with a fig glaze

**caprese** 13.75  
olive oil, garlic, tomato, fresh mozzarella,  
basil, drizzled with balsamic glaze

**pesto! pesto!** 14  
grilled chicken, mozzarella, asiago, wild  
mushroom blend & pesto

**betty's white** 13  
garlic, olive oil, mozzarella, fresh oregano,  
& cracked black pepper

**broc-star** 13.75  
broccoli, garlic oil, tomato, mushroom blend,  
gouda and mozzarella garnished with  
cilantro

please let us know of any food allergies & we will do our best to accommodate you.

parties of 6 or more guests - an 18% gratuity will be added - no more than 4 split checks

show us your military or healthcare id to receive 10% off your bill... thank you!

Stay in touch. Follow us on twitter & instagram: @reds\_place

# artisan sandwiches

*all sandwiches come with a side*

\*udi's gluten free buns available for \$3\*

## the mushroom lovers melt 14

a blend of five mushrooms, herbed goat cheese, caramelized onions, provolone, mushroom jus on a toasted ithaca bakery sub roll

## our cuban 15.25

rum basted ham, house made chimichurri pork loin, whole grain dijon mustard, smoked gouda with house made dill pickles on grilled ciabatta bread

## go with the flow 15.50

greek seasoned grilled mahi with a house made caper lemon dill remoulade, arugula and tomato on a toasted ithaca bakery sub roll

## new york steak of mind 16

shaved steak with house made chimichurri, oven roasted tomatoes, provolone, arugula and garlic aioli on a toasted ithaca bakery sub roll

## gramps' slow roasted honey turkey 14.75

turkey breast, bacon, arugula, fontina, homemade cranberry walnut compote, garlic aioli on a toasted ithaca bakery sub roll

## farm to ciabatta 14

grilled zucchini, eggplant, red pepper, red onion, fennel, fontina, arugula with roasted tomato aioli on grilled ciabatta

## hen solo 15.25

grilled jerk chicken, chipotle pineapple aioli, grilled pineapple, pickled cabbage & carrot and lemon aioli on grilled ciabatta

## simply the zest 15.50

slow roasted brisket in a house made citrus cilantro bbq topped with a creamy cholula slaw and guacamole on a toasted ithaca bakery sub roll

## kid's menu

(8 & under)

### sage's cheese flatbread 5.50

kenzie's zoo animal pasta 5.50  
(marinara sauce or butter)

junior's cheddar cheese quesadillas 5.50  
served with sour cream and pico de gallo

### trey's chicken nuggets 6.25

### so jelly 5.50

2 peanut butter & grape jelly sliders

choice of side: steak fries, side salad, tater tots, sweet potato waffle fries, steamed veggies, antipasto salad or apple slices

drinks: water, lemonade, orange juice, pineapple juice, 100% cranberry juice, milk, chocolate milk & soda

# burgers & such

*all burgers come with a side*

\*udi's gluten free buns available for \$3\*

## aurora street burger 15.50

our seasoned beef patty, ancho citrus bacon, tomato, arugula, cheddar & roasted garlic aioli

## crabby paddy 15.75

pan seared panko breaded seasoned crab meat topped with dijon horseradish slaw & lemon aioli

## breaking baaaaad 15.75

seasoned lamb, tzatziki, feta pepperoncini spread, spinach and garlic aioli

## the angry pig 15.75

house seasoned spicy pork sausage patty, cilantro-pesto aioli, crispy fried onions, cheddar, arugula & tomato

## the french onion 16

beef patty seasoned with salt, pepper & parmesan cheese topped with caramelized onions & guinness beer battered crispy onions, provolone, arugula & garlic aioli

## pb & "jellousy" 16

our seasoned beef patty, cheddar, bacon, grape jelly & peanut butter- just trust us!

## woody's turkey burger 15.50

ground turkey with cheddar, bread crumbs & honey mustard mixed in- topped with tomato, arugula & garlic aioli

## the funnier "fun guy" 14.50

a grilled basil balsamic marinated portobello mushroom cap with fresh mozzarella, garlic aioli, arugula & pickled red onions (vegetarian)

## apple bottom greens 16

seasoned beef patty with apple cider aioli, cheddar, apple bacon jam & arugula

## red's sides

steak fries 4

tater tots 4

sweet potato waffle fries 4

load your fries, tots or sweet potatoes with guinness pub cheese, scallions, bacon, red peppers & sour cream for \$2.50 more

steamed veggies 4

antipasto salad 4 (served cold)

artichokes, mozzarella, ham, kalamata olives, grape tomatoes, pinto beans in a roasted red pepper italian vinaigrette

cup of daily soup 4

side salad 4

choice of dressing- \*bleu cheese, \*ranch, \*caesar, basil balsamic vinaigrette, \*jalapeño ranch, shallot vin, lemon parsley vin, or dijon basil vin.  
(\*dressing contains dairy)