

## plates to share

**boom boom shrimp** 1/4 lb 9.25 1/2 lb 15.75  
crispy ale battered shrimp tossed in red's  
spicy chili sauce

**finger lickin' fried chicken mac &  
cheese** 12.50 our award winning mac & cheese  
with smoked gouda, parmesan cheese, sazón &  
fried chicken

**still brusslin'** 11.25 (vegan)  
roasted brussel sprouts, caramelized onions, red  
peppers, honey roasted sunflower seeds with a  
port wine and cranberry reduction drizzle

**red's pot of gold** 11  
fresh ricotta baked with red's chili tomato  
oil & a pile of charred ciabatta

**loaded cheese fries or tater tots** 12  
guinness pub cheese sauce, scallions, bacon, a  
dollop of sour cream & red peppers over your  
choice of spud (we can do sweet potatoes, too)

**red handed tacos with mahi mahi** 14.50  
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** 15  
tossed with sugar, red chili and salt

**clam down** one lb 15.25  
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 8 6 for 14  
hollowed out ithaca bakery slider rolls filled  
with french onion soup, melted asiago cheese &  
provolone -no spoon required

**bowl of daily soup** 6.50

## greens

\*entrée size salads\*

*add chicken 4, sliced portobellos 4 mahi 6  
additional dressing options on the back*

**please romaine calm** 14.25  
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** 13.75  
smoked gouda, honey roasted sunflower  
seeds, peppered bacon, peas, green beans,  
diced red peppers over spring mix with a  
shallot vinaigrette

**unbeleafable** 13.75  
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** 13.75  
pickled beets, red onions, goat cheese,  
candied walnuts, olive oil on top of spring  
mix with a balsamic glaze

**the harvest** 13.75  
toasted walnuts, crumbled bleu cheese, dried  
cranberries & roasted butternut squash on  
spring mix with apple cider vinaigrette

## flatbreads

house made gluten free crust available for \$3

**proper pig** 14.25  
applewood smoked bacon, caramelized onion,  
goat cheese, fresh thyme with a fig glaze

**caprese** 14  
olive oil, garlic, tomato, fresh mozzarella,  
basil, drizzled with balsamic glaze

**pesto! pesto!** 15  
grilled chicken, mozzarella, asiago, wild  
mushroom blend & pesto

**betty's white** 13.50  
garlic, olive oil, mozzarella, fresh oregano,  
& cracked black pepper

**another one bites the crust** 13.75  
italian sausage style marinated eggplant,  
roasted red peppers, red onions, ricotta and  
mozzarella (vegetarian)

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 15

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

## our cuban 16

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

## fish you were here 16.50

cajun seasoned mahi mahi, arugula, pickled red onions, lemon aioli, brussel sprout & celery slaw on a toasted ithaca bakery sub roll

## new york steak of mind 17.25

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 16

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

## farm to ciabatta 15

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

## to make hens meet 15.75

grilled chicken, house made bourbon bbq, blue & cheddar cheese, black peppered bacon with garlic aioli on grilled ciabatta

## gouradians of the galaxy 16

pulled brisket, house made pumpkin hot sauce, cinnamon sugar crème fresh, arugula on a grilled ciabatta

# kid's menu

(8 & under)

## sage's cheese flatbread 6.25

## kenzie's zoo animal pasta 6.25

(marinara sauce or butter)

## junior's cheddar cheese quesadillas 6.25

served with sour cream and pico de gallo

## trey's chicken nuggets 6.50

## so jelly 6.50

2 peanut butter & grape jelly sliders

**choice of side:** steak fries, side salad, tater tots,

sweet potato waffle fries, steamed veggies,

rice pilaf 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 16

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

## crabby paddy 16.25

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

## breaking baaaaad 16.50

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

## the angry pig 16.25

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

## the french onion 17

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

## pb & "jellousy" 16.50

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

## woody's turkey burger 16

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

## the funnier "fun guy" 15

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

## apple bottom greens 17

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 \$3 more

steamed veggies 4

rice pilaf 4 (served cold) vegan/gf rice, red onion, red pepper, zucchini, toasted walnuts, arugula with a lemon basil black pepper dressing-  
\*no modifications

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 apple cider vin. (\*dressing contains dairy)