

## plates to share

**boom boom shrimp** 1/4 lb 9.50 1/2 lb 16  
crispy ale battered shrimp tossed in red's  
spicy chili sauce

**finger lickin' fried chicken mac &  
cheese** 12.75 our award winning mac & cheese  
with smoked gouda, parmesan cheese, sazón &  
fried chicken

**still brusslin'** 11.50 (vegan)  
roasted brussels sprouts, caramelized onions, red  
peppers, honey roasted sunflower seeds with a  
port wine and cranberry reduction drizzle

**red's pot of gold** 11.25  
fresh ricotta baked with red's chili tomato  
oil & a pile of charred ciabatta

**loaded cheese fries or tater tots** 12.25  
guinness pub cheese sauce, scallions, bacon, a  
dollop of sour cream & red peppers over your  
choice of spud (we can do sweet potatoes, too)

## greens

\*entrée size salads\*

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

**please romaine calm** 14.50  
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** 14  
smoked gouda, honey roasted sunflower  
seeds, peppered bacon, peas, green beans,  
diced red peppers over spring mix with a  
shallot vinaigrette

**unbeleafable** 14  
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** 14  
pickled beets, red onions, goat cheese,  
candied walnuts, olive oil on top of spring  
mix with a balsamic glaze

**let's falafel about it** 14  
fresh falafel, red onions, cucumbers,  
kalamata olives, feta cheese & bean sprouts  
on spring mix with tahini spread & roasted  
red pepper coulis

**red handed tacos with mahi mahi** 14.75  
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** 15.25  
tossed with sugar, red chili and salt

**clam down** one lb 15.50  
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 8.25 6 for 15  
hollowed out ithaca bakery slider rolls filled  
with french onion soup, melted asiago cheese &  
provolone -no spoon required

**bowl of daily soup** 6.50

## flatbreads

house made gluten free crust available for \$3

**proper pig** 14.50  
applewood smoked bacon, caramelized onion,  
goat cheese, fresh thyme with a fig glaze

**caprese** 14.25  
olive oil, garlic, tomato, fresh mozzarella,  
basil, drizzled with balsamic glaze

**pesto! pesto!** 15.25  
grilled chicken, mozzarella, asiago, wild  
mushroom blend & pesto

**betty's white** 13.75  
garlic, olive oil, mozzarella, fresh oregano,  
& cracked black pepper

**livin' in color** 14  
grilled eggplant, red onions, tomatoes, carrots,  
pepperoncini & broccoli, creamy vegetable spread,  
fresh mozzarella & basil

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 15.25

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

## our cuban 16.25

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

## a reel big dill 16.75

grilled herbed mahi, falafel, cucumbers, red onions, lemon dill aioli & roasted red pepper coulis on a toasted ithaca bakery sub roll

## not a mistake 17.50

teriyaki marinated steak with roasted tomatoes, cilantro, bean sprouts, red onions, & a ginger horseradish aioli on grilled ciabatta

## gramps' slow roasted honey turkey 16.25

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

## farm to ciabatta 15.25

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

## to make hens meet 16.25

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

## you talkin' to pastra-me 16.25

thinly sliced pastrami with sauerkraut, Dijon coleslaw, gruyere & horseradish aioli on a grilled ciabatta

# kid's menu

(8 & under)

## sage's cheese flatbread 6.50

## kenzie's zoo animal pasta 6.50

(marinara sauce or butter)

## junior's cheddar cheese quesadillas 6.50

served with sour cream and pico de gallo

## trey's chicken nuggets 6.75

## so jelly 6.75

2 peanut butter & grape jelly sliders

**choice of side:** steak fries, side salad, tater tots, sweet potato waffle fries, steamed veggies, orzo pasta 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 16.25

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

## crabby paddy 16.50

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

## breaking baaaaad 16.75

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

## the angry pig 16.50

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

## the french onion 17.25

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

## pb & "jellousy" 16.75

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

## woody's turkey burger 16.25

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

## the funnier "fun guy" 15.25

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

## apple bottom greens 17.25

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

orzo pasta 4 (served cold) vegan

orzo, red onion, zucchini and diced tomato with a roasted red pepper pesto 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, or lemon parsley vin

(\*dressing contains dairy)