

Winter 2024. Prices and selections
subject to change without notice.

red's

plates to share

boom boom shrimp 1/4 lb 10 1/2 lb 16.50
crispy ale battered shrimp tossed in red's
spicy chili sauce

**finger lickin' fried chicken mac &
cheese** 13.25 our award winning mac & cheese
with smoked gouda, parmesan cheese, sazón &
fried chicken

still brusslin' 12 (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 11.75
fresh ricotta baked with red's chili tomato
oil & a pile of charred ciabatta

loaded cheese fries or tater tots 12.75
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 15
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 14.50
smoked gouda, honey roasted sunflower
seeds, peppered bacon, peas, green beans,
diced red peppers over spring mix with a
shallot vinaigrette

unbeleafable 14.50
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 14.50
pickled beets, red onions, goat cheese,
candied walnuts, olive oil on top of spring
mix with a balsamic glaze

harvest salad 15.50
toasted walnuts, crumbled bleu cheese, dried
cranberries & roasted butternut squash on
spring mix with apple cider vinaigrette

red handed tacos with mahi mahi 15.25
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** 15.75
tossed with sugar, red chili and salt

clam down one lb 16
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 8.75 6 for 15.50
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 15
applewood smoked bacon, caramelized onion,
goat cheese, fresh thyme with a fig glaze

caprese 14.75
olive oil, garlic, tomato, fresh mozzarella,
basil, drizzled with balsamic glaze

pesto! pesto! 15.75
grilled chicken, mozzarella, asiago, wild
mushroom blend & pesto

betty's white 14.25
garlic, olive oil, mozzarella, fresh oregano,
& cracked black pepper

coming in hot 15.75
garlic, oil, honey sriracha chicken, spinach,
tomato, fontina and asiago

the pesto's yet to come 15.75
pesto, artichokes, red onions, diced tomatoes,
mozzarella with balsamic glaze

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 15.75
a blend of five mushrooms, herbed goat cheese, caramelized onions, provolone, mushroom jus on a toasted sub roll

our cuban 16.75
rum basted ham, house made chimichurri pork loin, whole grain dijon mustard, smoked gouda with house made dill pickles on grilled ciabatta

lemony fish-ets 17.25
lemon pepper mahi, caper dill aioli, arugula and pickled red onion on a toasted sub roll

beef-or it's too late 18
thinly sliced steak, roasted garlic worcestershire sauce, pepperoncini, romaine, onions and provolone on a toasted sub roll

gramps' slow roasted honey turkey 16.75
turkey breast, bacon, arugula, fontina, homemade cranberry walnut compote, garlic aioli on a toasted sub roll

farm to ciabatta 15.75
grilled zucchini, eggplant, red pepper, red onion, fennel, fontina, arugula with roasted tomato aioli on grilled ciabatta

makin' a hen-trance 17
sesame ginger sauced grilled chicken, lettuce, tomato, horseradish slaw and garlic aioli on a grilled ciabatta

the pastraminator 16.75
hot pastrami, pickles, cheddar, gruyere, thousand island dressing and salt and vinegar potato chips on a grilled ciabatta

at high bRISKet 16.75
dry rubbed roasted brisket, sweet citrus bbq, smoked gouda, apple cider slaw and whole grain dijon mustard on a grilled ciabatta

kid's menu

(8 & under)
sage's cheese flatbread 7
kenzie's zoo animal pasta 7
(marinara sauce or butter)
junior's cheddar cheese quesadillas 7
served with sour cream and pico de gallo
trey's chicken nuggets 7
so jelly 7
2 peanut butter & grape jelly sliders
choice of side: steak fries, side salad, tater tots, sweet potato waffle fries, steamed veggies, sassquash 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 16.75
our seasoned beef patty, ancho citrus bacon, tomato, arugula, cheddar & roasted garlic aioli

crabby paddy 17
pan seared panko breaded seasoned crab meat topped with dijon horseradish slaw & lemon aioli

breaking baaaaad 17.25
seasoned lamb, tzatziki, feta pepperoncini spread, spinach and garlic aioli

the angry pig 17
house seasoned spicy pork sausage patty, cilantro-pesto aioli, crispy fried onions, cheddar, arugula & tomato

the french onion 17.75
beef patty seasoned with salt, pepper & parmesan cheese topped with caramelized onions & guinness beer battered crispy onions, provolone, arugula & garlic aioli

pb & "jellousy" 17.25
our seasoned beef patty, cheddar, bacon, grape jelly & peanut butter- just trust us!

woody's turkey burger 16.75
ground turkey with cheddar, bread crumbs & honey mustard mixed in- topped with tomato, arugula & garlic aioli

the funnier "fun guy" 15.75
a grilled basil balsamic marinated portobello mushroom cap with fresh mozzarella, garlic aioli, arugula & pickled red onions (vegetarian)

apple bottom greens 17.75
seasoned beef patty with apple cider aioli, cheddar, apple bacon jam & arugula

red's sides

steak fries 5 tater tots 5
sweet potato waffle fries 5

load your fries, tots or sweet potatoes with guinness pub cheese, scallions, bacon, red peppers & sour cream for \$3 more

steamed veggies 5
sassquash 5 (served cold)
roasted butternut squash, candied walnuts, diced granny smith apples, goat cheese in an apple cider roasted garlic dressing *no modifications
cup of daily soup 5
side salad 5
choice of dressing- *bleu cheese, *ranch, *caesar, basil balsamic vinaigrette, *jalapeño ranch, shallot vin, apple cider vin, or lemon parsley vin (*dressing contains dairy)