



ALL DAY 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. Sub GF bread for \$1

Red's Original 🌾

2 eggs your way with either bacon (Applewood or Canadian) or breakfast sausage. **\$17.79**
Sub beef sausage or kielbasa \$1

Red's Big Breakfast

3 eggs your way, a pancake, bacon (Applewood or Canadian) and breakfast sausage. **\$24.89**
Sub beef sausage or kielbasa \$1

Sub French toast \$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. **\$17.79**

Prairie Breakfast Plate

2 eggs your way, house made potato cheddar perogies, and kielbasa. **\$22.79**

ALTERNATIVES

Avocado Toast 🌾🌿

Fresh smashed avocado served with tomatoes, red onions, goat cheese, and drizzled with olive oil and balsamic reduction, served on bite size buns. **\$19.79**

Rancheros Wrap 🌿

2 scrambled eggs, black beans, jalapeños, jack cheese and green onions wrapped in a flour tortilla and served with salsa, sour cream and Red's potatoes. **\$19.29**
Add Guacamole **\$2.5**

Harvest Breakfast Bowl 🌾🌿

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. **\$19.49**

Vegan Tofu Scramble 🌾🌿*

Pan-fried tofu, with spinach, roasted red peppers and tomatoes tossed in sun-dried tomato basil pesto. Served with your choice of toast and fresh fruit. **\$23.49**

Croque Madame

A fried ham sandwich on marble rye bread with creamy bechamel, topped with melted Swiss cheese, 2 sunny side up eggs and served with Red's potatoes. **\$23.79**

Huevos Rancheros

Jalapeños, chorizo sausage, black beans, green onions, and goat cheese, over a bed of golden potatoes. Served in a tortilla bowl and topped with 2 eggs done your way, fresh avocado, housemade salsa and cilantro. **\$22.49**

YOGURTS & WHOLE GRAINS

Quinoa 🌾🌿

Topped with maple roasted almonds, pumpkin seeds, and your choice of milk. **\$12.79**

Breakfast Parfait 🌿

Honey sweetened yogurt, house-made granola, garnished with fresh fruit, and your choice of toasted marble rye, Italian white, multigrain or sourdough-cheese. **\$17.79**
Sub GF bread \$1

BENNIES

Served on a toasted English muffin with a side of Red's potatoes. Sub GF bread. **\$1**
Add third Bennie **\$8.50**

Traditional Benny 🌾

2 eggs poached your way with Canadian bacon and house-made hollandaise. **\$21.29**

Caprese Benny 🌾🌿

2 eggs poached your way with fresh tomato, mozzarella cheese, sun-dried tomato basil pesto hollandaise, and balsamic reduction drizzle. **\$22.29**

Pacific Benny 🌾

2 eggs poached your way with smoked salmon, red onions, capers and house-made hollandaise. **\$23.79**

58th Avenue Benny 🌾

2 eggs poached your way with house-made beef brisket, savoury BBQ hollandaise and Frank's crispy fried onions. **\$21.29**

Bacon & Brie Benny 🌾

2 eggs poached your way with brie cheese, crumbled bacon, arugula, house-made hollandaise and balsamic reduction drizzle. **\$23.29**

ELLIE'S SPECIALS

Ellie's Original 🌾🌿

2 eggs your way with 2 slices of toast. **\$13.29**

Ellie's Big Breakfast

Single egg your way with a piece of bacon, a breakfast sausage, a pancake and a slice of toast. **\$16.79**
Sub beef sausage or kielbasa \$1
Sub blueberry or chocolate chip pancake \$1

Ellie's Rise & Shine

Toasted English muffin sandwich with fried egg, cheddar cheese, mayo and your choice of Canadian bacon or breakfast sausage. **\$10.79**

Ellie's Oatmeal Brûlée

Served with caramelized cinnamon sugar topping, milk or milk alternative and 2 slices of toast. **\$14.29**

OMELETTES

Made with 3 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. **\$19.29**
Add Guacamole **\$2.50**

Vegetarian 🌾🌿

Spinach, red peppers and cheddar cheese. **\$18.79**
Add Guacamole **\$2.50**

Southwestern 🌾

Beef sausage, red peppers, green onions, jack cheese and salsa. **\$21.79**

Inglewood 🌾

Spolumbo's chorizo sausage, mushrooms and brie cheese. **\$20.79**

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. **\$24.29**

Chorizo Hash & Eggs 🌾

Spolumbo's chorizo sausage, potato hash with tomatoes, caramelized onions, house-made ranch, and 2 eggs. **\$22.79**

Beef Brisket & Eggs 🌾

House-made brisket, potato hash with red peppers, green onions, 2 eggs and a side of gravy. **\$23.79**

Vegetarian Hash & Eggs 🌾🌿

2 eggs your way, potato hash with spinach, caramelized onions, tomatoes, mushrooms, and topped with cheddar cheese. **\$21.29**

HOT OFF THE GRIDDLE

Buttermilk Buckwheat Pancakes 🌿

Served with whipped butter, maple syrup and topped with icing sugar. **\$16.79**
Add field berry compote **\$2.5**
Add blueberries or chocolate chips \$1

Hazelnut Crêpes 🌿

2 crepes stuffed with Nutella, bananas, and whipped cream. **\$16.79**

Crêpes Florentine

2 crepes with Swiss cheese, Canadian bacon, spinach and a creamy bechamel sauce. **\$17.79**
Add maple syrup **\$2.5**

Crêpes la Québécoise

Bacon, apple, and brie cheese. **\$20.79**
Add maple syrup **\$2.5**

French Toast 🌿

Served with whipped butter, maple syrup and topped with icing sugar. **\$21.29**
Add field berry compote **\$2.5**

Blueberry, Basil & Goat Cheese 🌿 Stuffed French Toast

Served with a sweet balsamic drizzle and field berry compote. **\$23.79**
Add maple syrup **\$2.5**



password: **iheartbacon!**

BURGERS

Served with your choice of French fries, Red's potatoes or soup. Sub Salad \$1. Sub poutine \$4. Sub GF bun \$1. Add cheese \$2. Add bacon \$2.

Red's Original Burger 🌿 🌱

Choose between a AAA sirloin beef or veggie patty. Served with lettuce, tomato, and house-made mayo on a brioche bun. **\$19.29**

Brie Bacon Jam Burger 🌿

AAA sirloin beef patty with creamy brie, and applewood bacon jam. Served with lettuce, tomatoes and house-made mayo, on a brioche bun. **\$23.29**

Frank's Big Burger

AAA sirloin patty topped with house-made BBQ sauce, aged cheddar, applewood bacon, and Frank's Red Hot crispy onions. Served with lettuce, tomatoes and house-made mayo on a brioche bun. **\$23.79**

Crispy Chicken Burger

Lightly breaded, fried chicken breast. Served with lettuce, tomatoes and house-made mayo on a brioche bun. **\$19.79**

Swiss Mushroom Burger 🌿

AAA sirloin patty with Swiss cheese and fresh sautéed mushrooms. Served with lettuce, tomatoes and house-made mayo on a brioche bun. **\$23.79**

Good Morning Burger 🌿

AAA sirloin patty, topped with applewood bacon, aged cheddar, and a fried egg. Served with lettuce, tomatoes and house-made mayo on a brioche bun. **\$23.79**

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.

House Salad 🌿 🌱

With fresh greens, cucumber, red onion, and tomato. **\$8.79**
Add chicken **\$6.5**

Cobb Salad 🌿

Chopped fresh greens, tomato, crispy bacon, roasted chicken, hard-boiled egg, red peppers, guacamole, jack cheese, and a balsamic drizzle. **\$23.79**

Roasted Beet & Goat Cheese Salad 🌿 🌱

With fresh greens, roasted almonds, pumpkin seeds and seasonal fruit, finished with a red wine balsamic vinaigrette. **\$20.79**

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.

GROUPS: Please be advised an **18% gratuity** will be charged for groups of 8 or more

🌿 **Gluten Friendly** 🌱 **Vegetarian** 🌿* **Vegan**

SANDWICHES

Served with your choice of French fries, Red's potatoes or soup. Sub Salad \$1. Sub poutine \$4. All sandwiches can be made gluten friendly, ask your server. Sub GF Bread \$1

Classic Grilled Cheese 🌿 🌱

Cheddar cheese on cheddar sourdough. **\$16.79**

Toasted BLT 🌿

Bacon, lettuce, tomato, and mayo. Served on your choice of toasted marble rye, Italian white, multigrain or sourdough-cheese. **\$18.29**
Add cheddar cheese, bacon, mushrooms or caramelized onions (each) **\$2**

Slow Roasted Beef Dip 🌿

AAA Alberta beef rubbed with herbs and roasted garlic, thinly sliced and served on a French baguette with a side of au jus. **\$17.29**
Add cheddar cheese, bacon, mushrooms or caramelized onions (each) **\$2**

Reuben Sandwich 🌿

Montreal smoked meat and sauerkraut smothered in Swiss cheese, and topped with Dijon mustard on grilled marble rye. **\$21.89**

Chicken Club Sandwich 🌿

Oven roasted chicken with cheddar cheese, crispy bacon, lettuce, tomato, and house-made mayo. Served on your choice of toasted marble rye, Italian white, multigrain or sourdough-cheese. **\$23.89**

Braised Beef Brisket 🌿

Red's slow cooked brisket with house-made BBQ sauce topped with fresh coleslaw on a brioche bun. **\$22.29**

TASTY ADDITIONS

Hand Cut Fries **\$5.79** 🌱

Perogies (10) **\$13.79** 🌱

Red's Poutine **\$14.79**

Gravy **\$2.5**

SIDES

Applewood or Canadian Bacon **\$5.75** 🌿

Breakfast Sausage **\$5.75** 🌿

Beef Sausage **\$6.75** 🌿

Kielbasa **\$6.75** 🌿

Single Egg **\$3.5** 🌿 🌱

Red's Potatoes **\$4.5** 🌿 🌱

Maple Syrup **\$2.5** 🌿 🌿*

Toasted Marble rye, Multigrain, Italian White or Sourdough-Cheese Bread **\$6** 🌱

Toasted Gluten Free Bread **\$6.5** 🌿 🌱

Toasted English Muffin **\$4** 🌱

Honey Sweetened Yogurt **\$5.5** 🌿 🌱

Seasonal Fresh Fruit Salad **\$6** 🌿 🌿*

Sour Cream or Salsa **\$1.5** 🌿 🌱

Guacamole **\$2.5** 🌿 🌱*

Tomato Slices **\$3.5** 🌿 🌱*

Single Pancake **\$5.75** 🌱

Single Blueberry Pancake **\$6.75** 🌱

Single Chocolate Chip Pancake **\$6.75** 🌱

Single French Toast **\$7.29** 🌱

Side of Hollandaise **\$2.5** 🌱

HOT DRINKS

Espresso Drinks & Coffee

Brewed Coffee	\$4
Espresso	\$4
Americano	\$5
Café Latte, Cappuccino, and Mocha	\$5.75
Maple Cozy	\$5.75

Tea \$4

Organic English Breakfast, Bombay Chai, Organic Earl Grey, Chamomile, Green Tea Tropical, Vanilla Bean, African Nectar, Spring Jasmine, Mint Melange, and Red Rose

Tea Lattes \$6.25

Chai Latte, Matcha Latte, Misty Morning, and London Fog

Matcha Tea \$6.25

Hot Chocolate \$5

COLD DRINKS

Bottomless Pop \$3.5

Coke, Diet Coke, Coke Zero, Orange, Root Beer, Sprite, Nestea, and Ginger Ale

Juice M \$3.75 L \$4.5

Orange, Pink Grapefruit, Apple, Cranberry, and V8

Milk M \$3.75 L \$4.5

Chocolate, White

Milkshakes \$9

Chocolate, Vanilla, Apple Pie, Creamsicle and Strawberry

Ice Cream Float \$7

HAIR OF THE DOG

COCKTAILS

Caesar (Vodka or Gin)	1 oz \$8	2 oz \$12
Mimosa (Orange or Grapefruit Juice)	4 oz \$9	

BEER & CIDER

Craft Cans	473 ml \$9
Ask your server about our featured brews	
Hard Cider	\$9
Ask your server about our featured ciders	

BOOZY SHAKES

Leprechaun Latte - Irish Whiskey, Baileys, vanilla ice cream and a shot of espresso	\$13
The Nut Job - Frangelico Hazelnut Liqueur, vanilla ice cream and chocolate	\$13
After Eight - Peppermint Schnapps and chocolate ice cream	\$13

BOOZY COFFEE

Cabo Coffee - Kahlua, Baileys and whipped cream	1 oz \$9
Hot Irish Nut - Baileys, Frangelico and whipped cream	1 oz \$9
Café Beautiful - Grand Marnier, brandy and whipped cream	1 oz \$9