

BEVERAGES

- FEVER TREE GINGER ALE 5.50
FEVER TREE GINGER BEER 5.50
Q PINK GRAPEFRUIT SODA (LOCAL) 5.50
HOUSEMADE LEMONADE 5.50

COCKTAILS

RED'S MULE, *vodka, lime, wild berries, ginger beer* 18

MARGARITA PARAÍSO 18
housemade pineapple infused tequila, lime, agave, passion fruit

ELDERFLOWER SPRITZ 17
elderflower liqueur, peach, jasmine tea, prosecco

ILLEGALLY BLONDE 17
gin, elderflower liqueur, grapefruit

OLD FASHIONED 18
bourbon, bitters, demerara sugar

MEDITERRANEAN SPRITZ 16
campari, sweet vermouth, prosecco

SPICY WITH MEZCAL 17
tequila, mezcal, green chartreuse, habañoero

BEER

DRAFT

- RADEBERGER, *pilsner, radeberg, deu* 9.50
HARPOON, *ipa, massachusetts, usa* 9.50
OMMEGANG WHEAT, *new york, usa* 9.00

BOTTLED

- LIGHTHOUSE 8.50
amber red ale, fire island, new york, usa
HEINEKEN, *pale lager, amsterdam, netherlands* 8.50
AMSTEL LIGHT, *pale lager, amsterdam, netherlands* 8.50
FOUNDERS, *porter, michigan, usa* 8.50
PERONI, *lager, rome, ita* 8.50
CRISP APPLE ANGRY ORCHARD 8.50
hard cider, new york, usa
STELLA ARTOIS, *lager, belgium* 8.50

NON-ALCOHOLIC

- BUCKLER, *netherlands* 7.50



WINE

CHAMPAGNE & SPARKLING



- PROSECCO, *lamberti, nv, veneto, ita* 12 | 55
ROSÉ SPUMANTE, *lagrein brut, nv, bortolotti, veneto, ita* 13 | 60
CHAMPAGNE GIMONNET, *pierre gimonnet & fils, nv, fra* 23 | 87
CHAMPAGNE ROSÉ, *canard-duchéne, nv, fra* 25 | 95

ROSÉ

- CHÂTEAU TRIANS, *'16, provence, fra* 46

WHITES

- PINOT GRIGIO, STELLA, *'15, umbria, ita* 14 | 54
SAUVIGNON BLANC SIMI, *'15, sonoma, ca* 14 | 54
RIESLING MITTNACHT, *'15, alsace, fra* 15 | 57
SANCERRE, *'15, françois millet, fra* 16 | 59
CHARDONNAY, *sonoma-cutrer, '15, russian river valley, ca* 17 | 64
CHABLIS W. FEVRE, *'15, burgundy, fra* 19 | 72

REDS


- MERLOT, *backstory, '15, ca* 12 | 46
MALBEC CLAYHOUSE, *'14, paso robles, ca* 14 | 52
ZINFANDEL, *artezin, '15, mendocino county, ca* 14 | 52
SYRAH J.LUC COLOMBO, *'14, rhone, fra* 15 | 56
SANGIOVESE QUERCIABELLA, *'13, toscana, ita* 16 | 59
PINOT NOIR, *nielson byron, '14, santa barbara, ca* 16 | 59
SUPER TUSCAN ANTINORI, *'13, toscana, ita* 17 | 64
BORDEAUX CHATEAU CAMBON, *'11, haut-médoc, fra* 19 | 72
CABERNET SAUVIGNON, *franciscan, '13, napa, ca* 19 | 72
BAROLO REVELLO, *'13, piemonte, ita* 23 | 90



A NEW YORK BRASSERIE

BRUNCH

Relax... You're in the hands of the Fireman Hospitality Group. | Locally owned.

 @RedeyeGrillNYC

the BRUNCH

served from 11am to 4pm

EGGS

ALL EGGS SERVED WITH TOAST

FRIED EGGS & BACON (OR HAM)*, *potato hash* 17

DENVER OMELETTE* 19
ham, cheddar cheese, peppers, onions, potato hash

FETA & SPINACH OMELETTE* 18
frisée salad

SMOKED SALMON & SCRAMBLED EGGS* 22
caramelized onions, potato hash

AVOCADO TOAST 18
poached eggs, pico de gallo, whole grain bread, mixed greens

STEAK & EGGS TERIYAKI* 26
japanese rolled omelette, avocado, warm tamanishiki rice, ginger-chili sauce

EGGS BENEDICTS

EGGS BENEDICT* 21.50
ham, hollandaise sauce, english muffin, mixed greens

CRAB CAKE EGGS BENEDICT* 28.50
hollandaise sauce, english muffin, mixed greens

EGG WHITES AVAILABLE UPON REQUEST
AT NO EXTRA CHARGE



PANCAKES, WAFFLES & FRENCH TOAST

CLASSIC BUTTERMILK PANCAKES 18
blueberries, whipped cream, maple syrup

STACKED BELGIAN WAFFLE 21.50
caramelized bananas, strawberries, whipped cream, maple syrup

CRÈME BRULÉE STUFFED FRENCH TOAST 19
cream cheese stuffing, seasonal berries

BRUNCH SIDES

ROSEMARY HAM 8

APPLEWOOD SMOKED BACON 7

BREAKFAST SAUSAGE 8

FRENCH FRIES 6

POTATO HASH 6

BRUNCH COCKTAILS

BLOODY MARY 13

ENDLESS, UNLIMITED, BOTTOMLESS BUBBLES 19.50

KIR ROYALE, *crème de cassis, prosecco*

MIMOSA, *orange juice, prosecco*

BELLINI, *peach purée, prosecco*

STARTER

SOUP OF THE DAY (VEGAN) 12

NEW ENGLAND CLAM CHOWDER 14

SPICY CHICKEN WINGS 12

FRIED CALAMARI*, *yuzu aioli* 17

REDEYE GUACAMOLE, *pine nuts, tortilla chips* 18
(made to order)

SALAD

add to any salad
CHICKEN PAILLARD \$12 | SEARED TUNA \$14 | SALMON \$14

LITTLE GEM CAESAR SALAD* 15
(anchovies available upon request)

WATERMELON & HEIRLOOM TOMATO SALAD 15
feta, cucumber, pickled shallots, yogurt

JUMBO LUMP CRAB & AVOCADO SALAD 32
citrus, tomato, yuzu dressing

CLASSIC COBB SALAD WITH CHICKEN* 26.50
romaine, guacamole, blue cheese, bacon, egg, tomato

CLASSIC COBB SALAD WITH LOBSTER* 38
romaine, guacamole, blue cheese, bacon, egg, tomato

SANDWICH & TACO



SUSHI BURGER 22
spicy yellowfin tuna, wakame seaweed salad, watermelon radish, ginger, avocado, tamanashiki rice bun

REDEYE BURGER* 23
aged cheddar, lettuce, tomato, horseradish aioli, french fries
add an egg \$3

VEGGIE BURGER* 19
pepper jack cheese, pequillo pepper aioli, french fries
add an egg \$3

BIG CITY HOT DOG 23.95
sauerkraut, onion rings, french fries

ROASTED CHICKEN CLUB 19.75
bacon, avocado, french fries

LOBSTER ROLL, *drawn butter, old bay french fries* 29

FISH TACOS 21
mexican corn, guacamole & chips

SIDE

BUTTERMILK-BATTERED ONION RINGS 13

FRENCH FRIES 11

JEWISH MASHED POTATOES, *gribbines* 10

ROASTED MUSHROOMS 12

GRILLED ASPARAGUS 12

SAUTÉED SPINACH 11

BRUSSELS SPROUTS, *toasted cashews, thai peanut sauce* 14

DESSERT

NEW YORK CHEESECAKE, *chocolate sauce* 12.50

BANANA CREAM PIE 12.50
vanilla custard, fresh bananas, whipped cream

CHOCOLATE BLACKOUT CAKE 12.50

BOWL OF FRESH STRAWBERRIES, *whipped cream* 12.50

MADE TO ORDER SOFT SERVE ICE CREAM, *daily flavors* 12

SORBETTO, *daily flavors* 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.*

General Manager: Richard Sanchez
Executive Chef: Jae Kyung Ahn

ENTRÉE

AHI TUNA POKÉ* 25
red quinoa, avocado, macadamia nuts, edamame, sesame dressing

SESAME CRUSTED AHI TUNA* 37
thai peanut sauce, toasted cashews, grilled romaine

SALMON & WILD MUSHROOMS* 29
grilled asparagus

LOBSTER TRUFFLE MAC & CHEESE 22

HANGER STEAK* 32
kimchi fried rice, sunnyside up egg*
**our housemade kimchi contains shellfish*

ASK ABOUT OUR FULL SELECTION OF MEAT & FISH

COFFEE & TEA

COFFEE 4.50

ESPRESSO 4.50

CAPPUCCINO 5.50

LORD BERGAMOT (*black tea*) 5.50

WHITE PETA (*white tea*) 5.50

MAO FENG SHUI (*green tea*) 5.50

BRAHMIN (*black*) 5.50

PEPPERMINT LEAVES (*herbal infusion*) 5.50

MEADOW (*herbal infusion*) 5.50

the BEVERAGE LEGEND

We've taken the guesswork out of pairing wine with your meal!

CHAMPAGNE GIMONNET, *pierre gimonnet & fils, nv, fra*
flavor notes: candied ginger +apple

CHARDONNAY, *sonoma-cutrer, '15, russian river valley, ca*
flavor notes: white peach + vanilla

CHABLIS W. FEVRE, '15, *burgundy, fra*
flavor notes: mineral + citrus

SANCERRE, '15, *françois millet, fra*
flavor note: floral + green apple + peppery

RIESLING MITTNACHT, '15, *alsace, fra*
flavor notes: citrus + floral + mineral

CABERNET SAUVIGNON, '13, *napa, ca*
flavor notes: supple + bold + black cherry

SUPER TUSCAN ANTINORI, '13, *toscana, ita*
flavor notes: bold + berries + black pepper

BAROLO REVELLO, '13, *piemonte, ita*
flavor notes: pums + chocolate + coffee

FULL BEVERAGE LIST ON THE NEXT PAGE ▶▶▶