



RED MAPLE

## sharables

### beet goat cheese tower (V) - \$15

red beets • goat cheese • crushed pistachios • toasted rosemary focaccia  
house-made arugula pesto • orange blossom honey drizzle

### crispy brussels sprouts (V/GF) - \$12

crispy brussels sprouts • house-made sweet & sour sauce • scallions

### brisket nachos - \$16.5

house-made crispy tortilla chips • slow roasted brisket • applewood bacon  
aged cheddar cheese sauce • signature smiley sauce • cilantro  
house-made pico de gallo

### bbq brisket sliders (3) - \$14

slow-roasted brisket • house-made caramelized onion aioli  
house-made crispy onions • served on brioche slider buns

### chicken tinga tostadas (3) - \$13

chicken breast and onions stewed for hours in our house-made tinga sauce  
smashed avocado • shredded lettuce • house-made lime crema  
house-made pico de gallo • cotija cheese • served on corn tostadas

## handcrafted sandwiches & wraps

**all sandwiches and wraps served with a side of our  
signature seasoned crinkle-cut fries OR our signature kale  
citrus salad OR upgrade for \$1 with a side of our  
mac & cheese • chipotle pasta salad • yuzu slaw OR red  
maple couscous**

### brisket green onion wafflewich - \$16

slow-roasted brisket • house-made lime crema • pickled onions  
fresh cilantro • served on mini green onion infused belgian waffles

### chipotle chicken sandwich or wrap - \$15.75

seasoned chicken breast with pepper jack cheese • mixed greens • tomato  
red onion • avocado • chipotle aioli • served on rosemary focaccia bread or  
in a flour tortilla

### chicken club - \$15.75

seasoned chicken breast • swiss cheese • applewood smoked bacon  
avocado • butter lettuce • red onions • tomato • mayonnaise  
served on toasted sourdough

### chicken pesto sandwich or wrap - \$15.75

seasoned chicken breast • provolone cheese • arugula • sun-dried  
tomatoes • mushrooms • caramelized onions • pesto aioli (contains nuts)  
served on rosemary focaccia bread or in a spinach tortilla

### seared ahi burger - \$16.5

wild-caught ahi tuna • mixed greens tossed with a honey soy aioli  
pickled ginger • served on a toasted pretzel bun with a dijon soy aioli

### red maple brisket burger - \$17

1/3 certified angus beef patty • cheddar cheese • slow roasted brisket  
butter lettuce • house-made crispy onions • house-made green onion aioli  
served on a toasted brioche bun

### red maple beyond burger (fully vegan) - \$16

plant-based 1/4 beyond patty • vegan cheese • butter lettuce • tomato  
grilled red onions • house-made vegan caramelized onion aioli  
served on a toasted vegan pretzel bun

### grilled portobello sandwich or wrap (V) - \$15.5

grilled portobello mushrooms • provolone cheese (sub vegan  
cheese - \$1) • vegan caramelized onion aioli • arugula • tomatoes  
house-made crispy onions • served on toasted multigrain bread or in a  
whole wheat tortilla

## breakfast specialties

### brisket & egg burrito - \$16

scrambled eggs • slow roasted brisket • breakfast potatoes • onion &  
peppers • mexican 4-cheese blend • chipotle aioli • flour tortilla

### chilaquiles - \$15.5

red & white corn tortillas sautéed in our house-made salsa verde  
layered with our signature chicken tinga • 2 over medium eggs  
house-made lime crema • garnished with pickled onions • cotija  
cheese & fresh cilantro

## additions to your bowl

seasoned or harissa lime chicken breast - \$4.5  
fried chicken tender - \$3.75 • chicken tinga - \$4.5  
slow-roasted brisket (4 ozs) - \$6  
salmon - \$9 • seared ahi - \$8 • poke tuna - \$8  
beyond burger patty - \$6.5 • seared tofu - \$3.5  
applewood bacon or turkey bacon - \$1.5/slice  
portobello mushroom - \$4.5 • 1/4 avocado - \$1.5

# DINNER MENU

*Red Maple is proud to serve free-range, antibiotic and hormone free chicken,  
fish & shellfish that is sustainably sourced, market-fresh vegetables  
and bread from Homeboys Bakery. V=Vegetarian • GF=Gluten Free*

## flatbreads

### traditional margarita - \$12.75

mozzarella • smoked gouda • parmesan & romano cheeses  
house-made marina sauce • roma tomatoes • minced garlic • fresh basil

### mushroom - \$14.75

caramelized mushrooms • spinach artichoke cream sauce • shallots • arugula

### bbq chicken - \$14.75

chicken breast • smoked gouda • bbq sauce • red onions • cilantro • ranch drizzle

### brisket chimichurri - \$16.75

slow-roasted brisket • smoked gouda • house-made marinara sauce  
roasted corn • red onions • house-made chimichurri drizzle

### smashed avocado (V) - \$16

smashed avocado • lemon arugula • grape tomatoes • grilled corn  
mozzarella cheese • red pepper flakes • sub vegan cheese - \$1.5

## soup & salads

### soup of the day • cup - \$5.5 • bowl - \$9.5

### butternut squash spinach salad (V) - \$12

spinach • house-made balsamic dijon vinaigrette • italian farro  
roasted butternut squash • red onions • goat cheese • sunflower seeds

### southwestern salad (V) - \$12

mixed greens • house-made creamy cilantro dressing • grilled pineapple  
avocado • roasted red peppers • feta cheese

### kale caesar salad- \$12

chopped kale • caesar dressing • red quinoa • hard-boiled egg  
avocado • house-made rosemary focaccia croutons • shaved parmesan

### field of greens (create your own) - \$12

**Choice of greens:** mixed greens • spinach • kale • arugula

**Choice of dressing:** balsamic dijon • creamy cilantro • caesar  
ranch • blue cheese • lemon herb vinaigrette

**Choose up to 4 items:** broccoli • carrots • grilled corn • cucumbers  
mushrooms • hard boiled egg • black beans • red onions • grilled pineapple  
hearts of palm • red peppers • edamame • tomatoes • grape tomatoes  
tortilla strips • sunflower seeds • parmesan cheese • cotija cheese  
crumbled feta - .50¢ • goat cheese - .50¢ • avocado - .75¢ • farro - .50¢  
red quinoa - .50¢ • sliced almonds - .50¢ • butternut squash - .50¢

## pastas

sub gluten-free pasta - +\$2

### chicken gemelli - \$16.75

gemelli pasta • diced chicken breast • mushrooms • peas • garlic alfredo sauce  
topped with shaved parmesan cheese

### chicken tequila fettuccine - \$16.75

fettuccine pasta • seasoned chicken breast • red peppers • green peppers  
yellow peppers • red onions • diced tomatoes • tequila jalapeño cream sauce fresh  
cilantro

### pasta primavera (V) - \$13.5

gemelli pasta • squash • zucchini • carrots • peas • red peppers • red onions garlic  
& olive oil • topped with shaved parmesan cheese

### pesto gemelli (V) - \$13

gemelli pasta • house-made arugula pesto • topped with pine nuts & shaved  
parmesan cheese

## bowls

### thai ginger soba noodle bowl (V) - \$13

warm soba noodles tossed with mushrooms • cabbage • edamame • carrots  
finely diced jalapeños • scallions • house-made thai chili ginger sauce  
suggested protein: seared ahi or salmon

### poke bowl (GF) - \$16.5

wild-caught ahi tuna tossed in a house-made traditional hawaiian poke sauce  
edamame • shredded carrots • avocado • pickled cucumbers pickled ginger  
sushi rice topped with masago, green onion & a lemon soy vinaigrette

### farro Bowl (V) - \$12.5

italian farro • spinach • grape tomatoes • grilled corn • hearts of palm  
cucumbers • house-made lemon herb vinaigrette  
suggested protein: seasoned chicken breast • chicken tinga OR tofu

### fiesta Bowl (GF, V) - \$12.5

mexican rice • shredded lettuce • black beans sprinkled with cotija cheese  
grilled corn • red peppers • house-made tortilla crisps  
house-made pico de gallo • house-made creamy cilantro dressing  
suggested protein: harissa lime chicken breast OR chicken tinga

**premium custom built burgers**  
**1/3 lb certified angus beef patty - \$13**  
**seasoned chicken breast - \$12**  
**fried chicken breast - \$12.75**  
**beyond (plant-based) patty - \$14.5**  
**beyond (plant-based) chicken patty - \$14.5**

all custom built burgers are served with a side of our signature seasoned crinkle-cut fries **OR** our signature kale citrus salad **OR** upgrade for \$1 with a side of our mac & cheese • yuzu slaw chipotle pasta salad **OR** red maple couscous

served on a toasted brioche bun or Martin’s Potato Roll  
+\$1 pretzel bun • +\$2 gluten free bun

**add cheese +\$1**  
american (orange or white) • cheddar • provolone  
swiss • muenster • pepper jack  
**add premium cheese +\$1.75**  
vegan • feta • goat

**complimentary spreads**  
ketchup • mustard • mayo • green onion aioli • chipotle aioli  
honey mustard • bbq • white bbq sauce • ranch  
signature smiley sauce (house-made truffle aioli) - +.50¢

**complimentary veggies**  
butter lettuce • tomato • red onions • caramelized onions  
cucumbers • red peppers • dill pickles

**premium add ons**  
applewood smoked bacon or turkey bacon - \$1.5/slice  
chili lime bacon - \$2/slice • brisket - \$3  
sautéed mushrooms - \$1.5 • grilled pineapple - .75¢  
roasted red peppers - .75¢ • crispy onions - \$1  
sunny side up or fried egg - \$2 • fresh jalapeños - .50¢  
1/4 avocado - \$1.5 • smashed avocado - \$2



**SINGLE SMASH - \$7.5**  
single patty • white american cheese  
diced caramelized onions • dill pickles  
signature smiley sauce  
served on a toasted martin’s potato bun

**DOUBLE SMASH - \$10.5**  
two patties • white american cheese • diced caramelized onions dill  
pickles • signature smiley sauce • served on a toasted Martin’s  
potato bun

**SINGLE BEYOND SMASH - \$10**  
single plant-based beyond patty • vegan american cheese  
diced caramelized onions • dill pickles • vegan chipotle aioli served  
on a toasted vegan bun

**DOUBLE BEYOND SMASH - \$15**  
two plant-based beyond patties • vegan white american cheese  
diced caramelized onions • dill pickles • vegan chipotle aioli  
served on a toasted vegan bun

**kids menu** (available for our guests under 15 years old)  
**pasta marinara (V) - \$9**  
fusilli pasta • house-made marinara **OR** butter

**quesadilla - \$9**  
mexican 4-cheese blend **OR** mozzarella • side of salsa verde  
add chicken +\$4

**chicken sandwich - \$10**  
grilled **OR** fried chicken breast • butter lettuce • tomato • red onion  
choice of condiments • served with fries • add cheese +\$1

**grilled cheese sandwich - \$8.5**  
american **OR** cheddar cheese • sour dough bread • served with fries

**desserts**  
**lemon berry mascarpone cake - \$10.5**  
fresh blackberries • blackberry sauce • whipped cream  
**new york cheesecake - \$10.5**  
fresh strawberries • strawberry sauce • whipped cream  
**mini lemon velvet waffles w/ ube gelato - \$10.5**  
blackberry sauce • whipped cream • powdered sugar  
**mini red velvet waffles w/ vanilla bean gelato - \$10.5**  
cream cheese drizzle • whipped cream • powdered sugar  
**scoop of vanilla bean or ube gelato - \$4.75**

**sides**  
**mac & cheese - \$6.5**  
pasta • aged cheddar cheese sauce • topped with rosemary focaccia  
croutons • +\$2.5 topped w/ chopped applewood bacon  
**seasoned crinkle cut fries**  
**full order \$7 • half order - \$3.5**  
tossed in our own seasoning blend

**smiley fries**  
**full order \$10 • half order - \$5**  
seasoned crinkle-cut fries topped with house-made aged cheddar  
cheese sauce • diced caramelized onions • signature smiley sauce

**chipotle pasta salad - cup - \$4 / bowl - \$8**  
pasta tossed with our house-made chipotle dressing  
julienne red peppers • julienne red onions

**yuzu salad (V) - cup - \$4 / bowl - \$8**  
red cabbage • green cabbage • carrots • finely diced jalapeños mint  
cilantro • house-made yuzu vinaigrette

**red maple couscous (V) - cup - \$4 / bowl - \$8**  
israeli couscous • sun-dried tomatoes • mandarin oranges  
cucumber • pineapple • shallots • mint • cilantro  
house-made maple dijon vinaigrette

**sautéed spinach (V) - \$7**  
sautéed in lemon • garlic • white wine

**fire-roasted sautéed veggies (V) - \$10**  
brussels sprouts • red & yellow bell peppers • mushrooms • red onions

**mexican rice (V) - \$5**



**RUBY’S SIGNATURE  
CHICKEN SANDWICH - \$11**  
fried chicken sandwich  
signature yuzu slaw • chipotle aioli served  
on a toasted brioche bun

**CLASSIC CHICKEN SANDWICH - \$9**  
fried chicken breast • dill pickles • chipotle aioli  
served on a toasted brioche bun

**VEGAN RUBY’S SIGNATURE  
CHICKEN SANDWICH - \$12.5**  
plant-based fried chicken breast • signature yuzu slaw  
vegan chipotle aioli • served on a toasted vegan bun

**VEGAN CLASSIC  
CHICKEN SANDWICH - \$10.5**  
plant-based fried chicken breast • dill pickles  
vegan chipotle aioli • served on a toasted vegan bun

**CHICKEN & WAFFLES - \$17**  
2 fried chicken tenders on top of a belgian waffle sprinkled with  
powdered sugar • served with maple syrup & maple butter

**RUBY’S JUMBO TENDERS**  
**\$3.75 each**  
(1 dipping sauce for every 2 tenders)

**CHICKEN TENDER COMBO - \$12.5**  
2 jumbo fried chicken tenders on toasted texas toast  
dill pickles • choice of dipping sauce  
served with fries • +\$1.5 for smiley fries

**RUBY’S CHICKEN BITES**  
5 Bites - \$6 (1 dipping sauce)  
8 Bites - \$9 (1 dipping sauce)  
12 Bites - \$13 (2 dipping sauces)

**SAUCES**  
.60¢ each  
bbq • ranch • blue cheese  
white bbq • chipotle aioli • honey mustard  
mango habanero • blackberry