

WILDFIRE SIDES

Roasted Brussels Sprouts w/ Bacon
6.95

Jumbo Tater Tots
6.95

Sweet Potato Fries ✓
5.95

French Fries ✓
4.95

Onion Strings ✓
4.95

Garlicky Mashed Potatoes ✓
4.95

Josper Cauliflower ✓
5.95

Grilled Asparagus ✓
7.95

Five Cheese Mac & Cheese ✓
6.95

Coleslaw ✓
4.95

Cilantro Rice ✓
4.95

Potato Chips ✓
3.95

Green Beans ✓
4.95

Lemon Rice ✓
4.95

Cornbread ✓
3.95

Sweet Potato Mash ✓
5.95

ZERO PROOF COCKTAILS

Bottled Still & Sparkling Water

Acqua Panna, San Pellegrino
3.50

Iced Tea

Classic, honey mango, peach cherry
3.50

IT'S ALL ABOUT THE HEAT.

At Red Heat Tavern, **our passion for great food is fueled by fire, flavor, and friends.** We treat every dish as a labor of love.

Our unique **Josper oven** is the heart and soul of our kitchen. It combines a charcoal grill and barbecue pit to create **bold flavors** that pair perfectly with our **craft beers** and **inventive cocktails.**

So enjoy the taste of **outdoor grilling all year round.** Something special's always cooking in our backyard no matter what the weather!

BRINGING THE HEAT TO YOUR HOME OR WORK!

Red Heat Tavern caters to groups large and small. Whether you're planning a corporate outing, office party, or family gathering, let us bring our backyard BBQ to you!

Enjoy Josper-inspired main entrees and home-style side dishes served fresh at your location.

Please contact us to plan your next function. We offer onsite catering, party platters and box lunches that can be customized to suit any occasion and the dietary needs of your guests.

Ask your server for our Catering Menu. Visit us at RedHeatTavern.com/Catering.

WILMINGTON
300 Lowell Street, Wilmington, MA
(978) 447-5669

BEDFORD
152 Great Road, Bedford, MA
(781) 538-4330



FIRE FLAVOR FRIENDS

★★★

**GREAT FOOD. GREAT PEOPLE.
GREAT TIMES.**

FUELED BY PASSION

REDHEATTAVERN.COM

FIRESTARTERS

MESQUITE SMOKED WINGS 🍷

Boneless or bone-in, served two ways:

Buffalo-style w/ smoked blue cheese dressing

Sweet Thai-style w/ sriracha aioli
11.95 (19.95 double order)

RHT NACHOS 🍷

House-fried Mayan white corn tortilla chips, Roma tomatoes, cherry peppers, grilled corn & black bean salsa, Cheddar Jack cheese, RHT sour cream
12.95 (add chicken or beef 3)

Korean Fried Ribs

All-natural slow-cooked pork ribs braised in Harpoon cider, fried crisp w/ Korean-style BBQ sauce, toasted sesame seeds
10.95

Porky Fries **NEW**

One pound of French Fries, house smoked pulled pork, Cheddar Jack cheese, chipotle bbq, applewood-smoked bacon, scallion and smothered with beer cheese
13.95

Rib & Wing Combo 🍷

All-natural, slow-cooked crispy pork ribs tossed in our Korean BBQ sauce alongside our mesquite-smoked wings served Buffalo-style w/ smoked blue cheese dressing
18.95

Angus Chili

Certified Angus Beef® simmered w/ red beans & smoked spices, Cheddar Jack cheese, RHT sour cream, Creole chips
6.95

BIG GREENS

RHT proudly supports & serves locally grown produce when available. All greens can be made vegetarian.

Steakhouse Salad* 🍷

Coal-fired beef steak tips cut & marinated in house, applewood-smoked bacon, blue cheese crumbles, Creole potato chips, roasted red peppers, grape tomatoes, red onions, cucumbers, house-made croutons & smoked blue cheese dressing, drizzled w/ sriracha aioli
16.95 (double your steak 5.95)

Smoked Turkey Cobb Salad

House-smoked honey turkey, applewood-smoked bacon, Wisconsin blue cheese crumbles, hard-boiled egg, grape tomatoes, red onions, cucumbers, house-made croutons, lemon vinaigrette
13.95

Mesquite Chicken Caesar Salad

Mesquite-grilled chicken, crisp royal hearts of Romaine, American Grana cheese, house-made croutons, creamy garlic dressing
12.95

LITTLE GREENS

Greek Salad 6.95 🍷 House Salad 4.95 🍷 Caesar Salad 4.95 🍷

Rhode Island-Style Calamari

Locally sourced crispy calamari w/ fried cherry peppers, pickled red onions, sriracha aioli
11.95

Harissa Hummus Plate 🍷

Flavors of roasted pepper & garlic, Jospier-grilled pita, roasted cauliflower, red peppers, cucumbers, crumbled Narragansett feta cheese
10.95

Roasted Cauliflower Spinach Dip 🍷

Flame-roasted cauliflower heated w/ spinach & four cheeses in a cast iron skillet, red peppers, tortilla chips
11.95

Fried Pickles 🍷

House-made crispy bread & butter pickles, sriracha aioli
7.95

Soft Pretzels & Beer Cheese 🍷

Oven-warm pretzels w/ a five cheese beer sauce
9.95

Creole Potato Chips

House-fried chips, caramelized onions & bacon dip
6.95

Jumbo Tater Tots

Hand-made, jumbo tater tots stuffed w/ applewood-smoked bacon, smoked Gouda, Provolone & American Grana cheeses, smoked tomato ketchup, beer cheese
9.95

Skillet Cornbread 🍷

Skillet baked, served warm, ancho honey butter
3.95

Big Greek Salad w/ Turkey Tips 🍷

Jospier-roasted turkey tips marinated in house, Narragansett feta cheese, smoked balsamic olives, roasted chickpeas, grape tomatoes, red onions, cucumbers, Greek dressing, Jospier-grilled pita
14.95 (double your turkey 5.95)

Honey Mustard Chicken Salad

Crispy fried chicken, applewood-smoked bacon, Cheddar Jack cheese, grape tomatoes, red onions, cucumbers, scallions, honey mustard dressing
13.95

Thai Salad 🍷

Chopped Romaine, red peppers, edamame, red & green cabbage, shredded carrot, and cucumbers, cilantro lime peanut dressing
13.95 w/ chicken 15.95 w/ salmon

The Royale **NEW**

Salad fit for royalty, Half pound Certified Angus Beef with melted American cheese, Onion strings, applewood-smoked bacon, sesame bun croutons, red onion, grape tomatoes, RHT pickles, Russian dressing
13.95

MAINS

Jospier Steak Tips* 🍷

3/4 pound of coal-fired tips of beef cut & marinated in-house, garlic & herb Parmesan fries, house made steak sauce
19.95 (add RHT mushrooms, onions & peppers 1.95)

Kettle Chip Atlantic Haddock

Fresh baked haddock w/ kettle chip crust, sun-dried tomato beurre blanc, lemongrass rice, Jospier grilled asparagus
18.95

FIRE-ROASTED MEATLOAF 🍷

Marcho Farms beef, pork & veal stuffed w/ smoked cheddar, topped w/ house-made smoked ketchup, BBQ brown gravy & crispy onion strings, garlic mashed potatoes, steamed green beans
17.95

CHEF ALAN'S SIGNATURE RIBS 🍷

All-natural fall-off-the-bone pork ribs slow-cooked w/ Harpoon cider, finished w/ a chipotle BBQ glaze, fries, coleslaw
18.95

Maple Pistachio Salmon* 🍷 **NEW**

Bay of Fundy Salmon Jospier-fired w/ a pistachio crust, mashed sweet potatoes, Jospier grilled asparagus, drizzled with a maple mustard glaze
18.95

Mexican Stuffed Peppers 🍷

Jospier-charred bell peppers stuffed w/ cilantro rice, roasted corn & black bean salsa, topped w/ Cotija cheese, mesquite seasoning & RHT sour cream, paired w/ lightly dressed arugula & pineapple salsa
14.95 (add chicken 3.95)

Veggie Mac & Cheese 🍷

Cavatappi pasta, five cheeses, roasted red peppers, charred tomatoes, arugula & sun-dried tomato beurre blanc, topped w/ skillet cornbread crumble
13.95

Southern Fried Chicken

Tender chicken brined in buttermilk, rosemary & thyme, green beans, garlic mashed potatoes, hearty white gravy
16.95

Add on a side house or caesar salad to any entree for \$2.95

🍷 Prepared In Our Unique Jospier Oven

🍷 Available Vegetarian

All Items Can Be Prepared Gluten-Free.

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These menu items may be served raw or under-cooked. Consuming raw or under-cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions.

Teriyaki Chicken

Two glazed chicken breast, lemongrass rice, steamed spinach, pineapple salsa
16.95

Mediterranean Rice Bowl 🍷

Lemongrass rice & fresh spinach tossed in Greek dressing w/ coal-fired portabello mushrooms, mesquite-grilled tomatoes, charred red peppers, Harissa chickpeas, balsamic smoked olives, Narragansett feta
14.95 (Add chicken 3.95)

JOSPIER-FIRED TURKEY TIPS 🍷

Coal-roasted turkey tips cut & marinated in house, Mexican street corn, cilantro rice, yogurt dipping sauce
18.95 (add RHT mushrooms, onions & peppers 1.95)

PULLED PORK MAC & CHEESE 🍷

Cavatappi pasta, five cheeses, tender chunks of smoked all-natural pork, chipotle BBQ sauce, topped w/ crispy onion strings
16.95

Baja Fish Tacos

Delicately fried fresh haddock in soft corn tortillas w/ Cotija cheese, pineapple salsa, pico de gallo, sriracha aioli, cilantro rice
15.95

New England Fish Fry

Lightly battered day-boat haddock, fries, crispy onion strings, fried pickles, coleslaw, tartar sauce
18.95

Chateau Steak* 🍷

Coal-fired Certified Angus Beef® w/ house-made steak sauce, charred Brussels sprouts w/ bacon, jumbo tater tots
19.95 (add RHT mushrooms, onions & peppers 1.95)

MAKE IT A COMBO

Add our signature BBQ ribs to any entrée 8.95

BETWEEN BREAD

OUR BURGERS ARE ALL HALF-POUND CERTIFIED ANGUS BEEF®

The Classic*

American cheese, lettuce, tomato on a toasted bun
12.95 (add bacon 1.45)

The BBQ*

Applewood-smoked bacon, Vermont cheddar, onion strings, honey BBQ sauce on a toasted bun
13.95

The Farmhouse*

Fried egg sunny-side up, applewood-smoked bacon, American cheese, bacon horseradish mayo, served on a grilled ciabatta
14.95

Stack it up and add a Patty for \$5.95

The Greek Pita 🍷 **NEW**

Arugula, marinated portabella, roasted red peppers, roma tomatoes, balsamic olives, cucumber, red onion, cilantro, Narragansett feta cheese tossed in our house-made Greek dressing, drizzled with a greek honey yogurt sauce
12.95 (add chicken 3.95, add steak 5.95)

The Smokehouse 🍷

All-natural pork smoked for 12 hours, bread & butter fried pickles, Granny Smith apple coleslaw, chipotle BBQ sauce on grilled ciabatta
13.95

The Hot Chix

Buttermilk fried chicken, RHT Buffalo sauce, red onions, lettuce, tomato, smoked blue cheese dressing on golden sourdough
12.95

The Rachel

House-smoked honey turkey, Swiss cheese, coleslaw, house-made Russian dressing on marble rye
13.95

The Big Blue*

Mesquite rub, applewood-smoked bacon, blue cheese crumbles, fire-roasted red peppers, malt vinegar & garlic aioli on a toasted bun
14.95

The Heat Burger* **NEW**

Sweet thai chili, pickled cherry peppers, sriracha mayo, shredded lettuce served on a toasted bun
13.95

The Ultimate Cure*

BIG relief for the day after: Certified Angus Beef® patty, topped with buttermilk fried chicken, fried egg sunny-side up, applewood-smoked bacon, American cheese, horseradish mayo on thick, golden sourdough, served with a side of Southern-style white gravy
16.95

Not-Your-Ma's Meatloaf 🍷

Chef Alan's signature fire-roasted meatloaf, Provolone & Cheddar cheeses, arugula, tomato, ancho mayo on thick, golden sourdough
13.95

The Sweet & Smokey

Mesquite-grilled chicken, applewood-smoked bacon, Provolone cheese, arugula, tomato, honey mustard on a toasted bun
13.95

Turkey Wrapody

Honey-roasted house-smoked turkey, applewood-smoked bacon, Colby & Jack cheeses, Romaine lettuce, diced tomatoes, red onions, black pepper ranch in a whole wheat wrap
12.95

Classic Reuben

Certified Angus Corned Beef®, Swiss cheese, sauerkraut, house-made Russian dressing on marble rye
13.95

Between Bread items come with Your choice of

French Fries, Onion Strings, Coleslaw, Creole Potato Chips, Green Beans

Premium Sides also available for an additional .95

Sweet Potato Fries
Garlic & Herb Parmesan Fries
Beer Cheese & Bacon Fries
Mac & Cheese
Tater Tots
Side Salad
Brussels Sprouts
Asparagus

Gluten-Free Bun available