



173 North Maple Street • Burbank, CA 91505 • 818/230-2500

**DINE-IN • TAKE-OUT • DELIVERY**

**ORDER ONLINE AT:**  
**redmaplecafe.com**

## Brunch Menu

### BREAKFAST SPECIALTIES



#### **FRIED CHICKEN LEMON VELVET WAFFLE - \$16.5**

fried chicken tender • lemon velvet Belgian waffle  
house-made ube mascarpone • lemon zest • blackberry drizzle  
powdered sugar • fresh blackberries • maple butter



#### **PORTOBELLO BENEDICT (GF/V) - \$14.5**

2 portobello mushrooms • herb roasted tomatoes  
sautéed spinach • sliced avocado • poached eggs  
topped with a house-made roasted red pepper sauce  
choice of breakfast potatoes or lime mint watermelon



#### **PAPAS CON CHORIZO - \$13.5**

spanish chorizo sautéed with breakfast potatoes  
2 over-medium eggs • house-made lime crema  
house-made pico de gallo • cotija cheese



#### **BRISKET BREAKFAST BURRITO - \$14.75**

flour tortilla • scrambled eggs • slow-roasted brisket  
onions & peppers • breakfast potatoes  
4 cheese mexican blend • house-made chipotle aioli  
served with a side of house-made salsa verde  
choice of breakfast potatoes or lime mint watermelon

#### **BREAKFAST BURRITO - \$12.75**

choice of applewood bacon • turkey bacon • shaved ham  
chicken apple sausage • avocado **OR** +.50¢ for chili lime bacon

flour tortilla • scrambled eggs • breakfast potatoes  
4 cheese mexican blend • house-made pico de gallo • house-made  
green onion aioli • served with a side of house-made salsa verde  
choice of breakfast potatoes or lime mint watermelon

#### **BREAKFAST QUESADILLA - \$13.5**

spinach flour tortilla • scrambled eggs • chili lime bacon • avocado  
4 cheese mexican blend • green onion aioli • served with a side of sour  
cream • choice of breakfast potatoes or lime mint watermelon



#### **RED MAPLE BREAKFAST SANDWICH - \$13.5**

2 over-medium eggs • herb roasted tomatoes • manchego cheese  
house-made chili lime bacon • smashed avocado • green onion aioli  
served on rosemary focaccia bread  
choice of breakfast potatoes or lime mint watermelon

#### **BREAKFAST SANDWICH - \$12**

choice of applewood bacon • turkey bacon • shaved ham  
chicken apple sausage • avocado **OR** .50¢ for chili lime bacon  
choice of toasted sourdough • multigrain • plain bagel  
cheese bagel • wrapped in a flour tortilla **OR** +.50¢ for croissant  
scrambled eggs • herb roasted tomatoes • cheddar cheese • green onion  
aioli • choice of breakfast potatoes or lime mint watermelon

### LIGHTER OPTIONS

#### **YOGURT PARFAIT - \$8.75**

vanilla yogurt • strawberries • bee pollen • organic granola on the side

#### **OATMEAL - \$9.5**

steel-cut oats • served with sides of fresh strawberries  
brown sugar • sliced almonds • agave

#### **LIME MINT WATERMELON • Cup - \$4 • Bowl - \$6.5**

EVERYTHING IS MADE TO ORDER WITH LOVE, SO PLEASE BE PATIENT WHILE WE  
WORK DILIGENTLY TO BRING YOU YOUR DELICIOUS EATS & DRINKS.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs  
increases your risk of foodborne illness.

WE SEAT GUESTS ON A FIRST COME, FIRST SERVE BASIS. WE DO NOT SEAT  
INCOMPLETE PARTIES. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

### EGG DISHES

#### **TRADITIONAL BREAKFAST - \$11**

2 eggs (any style) • choice of applewood bacon, turkey bacon **or** chicken apple  
sausage • served with breakfast potatoes **or** lime mint watermelon  
and your choice of sourdough **or** multigrain toast

#### **CREATE YOUR OWN SCRAMBLE OR OMELETTE - \$13**

3 eggs with your choice of 3 items from the regular or premium items below,  
served with breakfast potatoes **OR** lime mint watermelon,  
and your choice of sourdough **OR** multigrain toast

#### **Regular Items (after 3, each additional .50¢)**

mexican 4-cheese blend • swiss • pepper jack • muenster • provolone • cheddar  
spinach • mushrooms • red peppers • red onions • broccoli • tomatoes • black beans  
applewood bacon • turkey bacon • shaved ham • chicken apple sausage

#### **Premium Items (add'l surcharges apply)**

brisket - \$2 • spanish chorizo - \$1 • chili lime bacon - .50¢  
chicken breast - \$1.5 • feta cheese - .75¢ • goat cheese - .75¢  
avocado - .75¢ • roasted red peppers - .50¢ • red quinoa .50¢  
sun dried tomatoes - .50¢

### FRENCH TOAST / PANCAKES / WAFFLES

**EACH DISH SERVED WITH OUR SIGNATURE  
MAPLE BUTTER AND PURE MAPLE SYRUP**

Additional servings of pure maple syrup after 2 are .75¢/each

**Add sliced strawberries and/or sliced bananas - \$2**

**Add a scoop of gelato - \$4**



#### **LEMON RICOTTA BERRY BLISS FRENCH TOAST - \$14**

thick-cut cinnamon bread • house-made lemon ricotta • fresh berries  
vanilla sauce drizzle • powdered sugar • lemon zest • whipped cream

#### **FRENCH TOAST - \$11**

topped with powdered sugar • whipped cream

#### **BANANA BLUEBERRY PANCAKES - \$13.5**

buttermilk pancakes with fresh blueberries • topped with sliced bananas  
caramel drizzle • topped with powdered sugar and whipped cream

#### **BUTTERMILK PANCAKES - Triple Stack - \$11 • Single - \$4**

topped with powdered sugar • whipped cream on the side

#### **GLUTEN FREE PANCAKES - Triple Stack - \$14 • Single - \$5**

topped with powdered sugar • whipped cream on the side

#### **BELGIAN WAFFLE - \$11**

topped with powdered sugar • whipped cream on the side

#### **LEMON VELVET BELGIAN WAFFLE - \$11.75**

topped with powdered sugar • whipped cream on the side

### ALA CART MENU

2 Eggs (any way) - \$3.5 • Side of Egg Whites - \$6 • Sub Egg Whites (any dish) - \$2

Breakfast Potatoes (sautéed w/ onions & peppers) - \$4.5

Breakfast Potatoes topped with melted Vegan Cheese Crack - \$8.5

Applewood Smoked Bacon (4 strips) - \$4

House-made Chili Lime Bacon (4 strips) - \$5

Turkey Bacon (4 strips) - \$4 • Chicken Apple Sausage (Full Link) - \$4.5

Slow-Roasted Brisket - \$6.5 • Chicken Breast - \$3.5

Tomato Slices - \$3.5 • Side of Avocado (1/2) - \$2.5

Add 1/4 Avocado to Any Dish - \$1.5 • Green Salsa - .50¢ • Sour Cream - .50¢

Toast (Sourdough or Multigrain) - \$3

Gluten Free Toast - \$3.75 • Sub Gluten Free Toast - \$2

Bagel (Plain or Cheese) - \$2.5 • Add Cream Cheese +\$1

Corn Tortillas (3) - \$1.25 • Flour Tortilla - \$1 • Spinach or Whole Wheat Tortilla - \$1.5

## SHAREABLES

### **BBQ BRISKET SLIDERS - \$12**

three sliders layered with our slow-roasted brisket in our house-made BBQ sauce • house-made crispy onions  
house-made caramelized onion aioli • served on brioche slider buns



### **CHICKEN TINGA TOSTADAS (GF) - \$11.5**

three corn tostadas • chicken and onions in our house-made tinga sauce  
smashed avocado • house-made pico de Gallo  
shredded lettuce • house-made lime crema • cotija cheese

### **SMASHED AVOCADO SMOKED MOZZARELLA FLATBREAD (V) - \$12.5**

smashed avocado • lemon arugula • smoked mozzarella  
topped with house-made crispy onions

## SIGNATURE SANDWICHES

*All sandwiches/wraps served with a side of*

*Seasoned Crinkle Cut Fries OR*

*Red Maple's Signature Kale Citrus Salad*

*featuring chopped kale • grilled pineapple• dried cranberries  
sliced almonds • house-made citrus vinaigrette*

*OR upgrade to a premium side for \$1*

*Mac & Cheese • Chipotle Pasta Salad • Lime Mint Watermelon*

### **ADDITIONS/SUBSTITUTIONS TO YOUR SANDWICH/WRAP**

**add a fried egg - \$1.5 • add avocado - \$1.5**

**sub gluten-free bread - \$2**



### **BRISKET GREEN ONION WAFFLEWICH - \$14**

slow-roasted brisket • pickled onions • lime crema  
fresh cilantro • served on a green onion-infused Belgian waffle

### **SEARED AHI BURGER - \$13.75**

seared ahi • mixed greens tossed with a house-made  
honey soy dressing • pickled ginger  
oasted pretzel bun with dijon soy aioli



### **RUBY'S SIGNATURE CHICKEN SANDWICH - \$13**

fried chicken breast • signature house-made yuzu slaw  
chipotle aioli • toasted brioche bun



### **RED MAPLE BRISKET BURGER- \$16**

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

### **CHIPOTLE CHICKEN SANDWICH OR WRAP - \$14**

grilled chicken breast • pepper jack cheese • mixed greens  
tomato • red onion • avocado • chipotle aioli  
choice of rosemary focaccia or a flour tortilla



### **RED MAPLE BEYOND BURGER (Fully Vegan!) - \$15**

plant-based 1/4 lb beyond meat patty • vegan mozzarella cheese  
butter lettuce • tomato • grilled red onions  
house-made vegan caramelized onion aioli • vegan pretzel bun

### **GRILLED PORTOBELLO SANDWICH OR WRAP (V) - \$13.75**

grilled portobello mushrooms • manchego cheese from Spain!  
arugula • tomatoes • house-made vegan caramelized onion aioli  
house-made crispy onions • toasted multigrain or whole wheat tortilla

## SIDES & ANTIPASTO SALADS

**Fries - \$3.5**

**Fries with melted Vegan Cheeze Crack - \$7.5**

**Dipping Sauces (.50¢ each):** bbq • chipotle aioli • honey mustard  
maple bourbon mustard • ranch • blue cheese • mango habanero

**Mac & Cheese - \$6**

*(topped with crushed rosemary focaccia croutons)*

**Chipotle Pasta Salad - \$4 (8 oz) • \$6 (12 oz) • \$8 (16 oz)**

**Kale Citrus Salad - \$4.5 (8 oz) • \$6.5 (12 oz) • \$8.5 (16 oz)**

## ADDITIONS TO YOUR SIGNATURE BOWL OR SALAD

**Grilled Seasoned Chicken Breast - \$3.5**

**Grilled Harissa Lime Chicken Breast - \$3.5**

**Chicken Tinga - \$3.5**

**Slow-Roasted Brisket - \$6**

**Sear Ahi Tuna - \$6**

**Seared Tofu - \$3**

**Applewood Bacon (2 slices) - \$2**

**Wild-caught Salmon - \$6**

**Ahi Poke Tuna - \$6**

**Portobello Mushroom - \$3**

**Avocado - \$1.5**

## SIGNATURE BOWLS



### **AHI "POKE" (GF) - \$13.5**

wild-caught ahi tuna tossed in a house-made Hawaiian poke sauce  
served with sushi white rice topped with a house-made lemon soy vinaigrette  
masago (fish roe) and green onion • surrounded by shredded carrots  
edamame • pickled cucumbers • diced avocado • pickled white ginger

### **ANCIENT GRAIN BOWL (V) - \$11 (served cold)**

ancient grains • arugula • diced mango • mandarin oranges • grape tomatoes  
feta • toasted pumpkin seeds • blood orange shallot vinaigrette

### **FARRO (V) - \$10 (served cold)**

Italian farro • hearts of palm • grape tomatoes • grilled corn  
cucumbers • house-made lemon herb vinaigrette



### **FIESTA (GF) - \$11**

mexican rice • grilled corn • black beans sprinkled with cotija cheese  
shredded lettuce • red peppers • house-made pico de Gallo  
tortilla chips • house-made creamy cilantro dressing on the side

## SIGNATURE SALADS



### **SOUTHWESTERN (GF/V) - \$12**

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

### **ROASTED BUTTERNUT SQUASH SPINACH (GF/V) - \$12**

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

### **KALE CAESAR (GF/V) - \$12**

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

## FIELD OF GREENS - \$11

### **CHOOSE YOUR GREENS**

mixed greens • spinach • arugula • kale

### **CHOOSE YOUR DRESSING**

balsamic dijon • lemon herb vinaigrette • ranch  
creamy cilantro • traditional caesar • thousand island  
chunky blue cheese • blood orange shallot vinaigrette

### **CHOOSE UP TO 4 ITEMS (EACH ADD'L .75¢)**

### **PREMIUM ITEMS HAVE ADD'L SURCHARGES**

broccoli	red peppers	red quinoa - .50¢
shredded carrots	roasted red peppers	butternut squash - .75¢
grilled corn	tomatoes	avocado - \$1
cucumbers	sun-dried tomatoes	italian farro - .50¢
mushrooms	grape tomatoes	seasoned croutons
dried cranberries	parmesan cheese	sunflower seeds
edamame	mexican 4-cheese blend	tortilla strips
hard boiled egg	cotija cheese	almonds - .50¢
red onions	crumbled feta	walnuts - .50¢
grilled pineapple	goat cheese	pistachios - .50¢
hearts of palm	portobello mushroom - \$1.5	
black beans		

## SOUPS

**Ask for a sample of Today's Selections**

*(During Hot Weather, soups may not be available)*

**Cup - \$7 • 12oz - \$9 • Bowl - \$11**

**Add Toppings (.50¢ each):** tortilla strips • jalapénos • crispy onions  
house-made rosemary focaccia croutons