

BRUNCH

SHARED PLATES

BREAKFAST FLATBREAD

cream cheese scrambled eggs, cheddar, bacon and oven dried tomatoes 13.00

BREAKFAST SLIDERS

cream cheese scrambled eggs, bacon and American cheese with hollandaise 12.00

BUFFALO SHRIMP

buffalo sauce and blue cheese dressing
Half order 13.00 Full order 19.00

MARGHERITA FLATBREAD

basil pesto, tomatoes, mozzarella, balsamic and fresh basil 14.00

BAKED CRAB DIP

served with salted tortilla strips 16.50

PARMESAN SHRIMP & CALAMARI

parmesan gremolata tossed with spicy pepper mix with lemon garlic aioli 16.00

CLASSIC FONDUE

spicy cauliflower, steamed broccoli, roasted sourdough croutons, Granny Smith apples 14.00
add jerk chicken 2.00
add steak 2.00

GRILLED CHICKEN WINGS

choice of buffalo, ranch or barbecue 14.50

BREAKFAST

CHEF'S BRUNCH

French toast, fruit salad, cream cheese scrambled eggs, bacon, sausage and hash browns. Additional servings are complimentary 17.00

REDSTONE BREAKFAST

three eggs, bacon or sausage, hash browns and toast 13.50

BUTTERMILK PANCAKES

bacon or sausage with fresh fruit and maple syrup 12.00

FRENCH TOAST

challah bread, bacon or sausage, fresh fruit and maple syrup 12.00

BYO OMELET

choose any four items: cheddar, swiss, pepper jack, ham, sausage, bacon, onions, green&red pepper mix, spinach, diced tomatoes and mushrooms 13.50
egg whites only or any additional items add 2.00

BRUNCH BURGER*

8 oz burger, BBQ pork, bacon, pepper jack and a fried egg 16.50

STEAK AND EGGS*

New York strip, three eggs, hash browns and toast 19.00

EGGS BENEDICT

english muffin, wood grilled Canadian bacon, hollandaise and hash browns 14.00

CRAB BENEDICT

english muffin, jumbo lump crab cakes, garlic spinach, hollandaise and hash browns 17.00

REDSTONE EGGS BENEDICT

corn bread slices sautéed in maple butter, BBQ pork, and smoked adobo hollandaise, with Idaho potatoes 16.50

LUNCH

All burgers and sandwiches are served with choice of coleslaw, French fries, garlic mashed potatoes or baked beans

CHICKEN CHOPPED SALAD

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn, honey-lime vinaigrette 17.50

SMOKEHOUSE STEAK COBB*

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda, smoked onion ranch 18.00

KALE & QUINOA SALAD

black quinoa, fresh strawberries, rum raisins, roasted almonds, Grana Padano parmesan cheese, lemon parmesan vinaigrette
Starter 10.00

ROTISSERIE CHICKEN

classic style or barbecue basted, garlic mashed potatoes and grilled asparagus 22.00

BABY BACK RIBS

wood fired, served with French fries and coleslaw
Half Rack 19.00 Full Rack 29.00

SIGNATURE PRIME DIP

horseradish mayo, Swiss, crispy onion strings, French onion au jus 17.00

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce 16.00

BIG KAHUNA CHICKEN SANDWICH

marinated chicken breast, grilled pineapple, roasted jalapeño, Canadian bacon, Monterey Jack cheese, teriyaki sauce 18.00

KIDS BRUNCH MENU

FOR OUR GUESTS 10 AND UNDER. ALL ITEMS SERVED WITH FRUIT.

ALL CHOICES INCLUDE KID SOFT DRINK, MILK OR CHOCOLATE MILK 11.00

KIDS BREAKFAST

one egg, bacon and toast with jam

GRILLED CHEESE

American cheese served with fries

PANCAKES

two pancakes with bacon or sausage, butter and syrup

CHICKEN BITES

white meat chicken tenders served with fries

FRENCH TOAST

two slices of French toast with bacon or sausage, butter and syrup

Available 10:00 am to 2:00 pm

NOTE: Smoked rotisserie cooking may impart a slight pink color

** Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses on the bottom of the menu.*

*** An automatic 18% gratuity will be added to all parties of 8 or more Before placing your order, please inform your server if a person in your party has a food allergy.*

BRUNCH

MOCKTAILS (ALL NON-ALCOHOLIC)

ROSEMARY BLACKBERRY SMASH

blackberries, rosemary, lemons,
honey syrup, club soda 5

PINEAPPLE MOCKJITO

mint, pineapple, lime,
simple syrup 5

BLUEBERRY LAVENDER LEMONADE

blueberries, lemonade, grapefruit
juice, lavender syrup 5

HANDCRAFTED COCKTAILS

SUNRISE SANGRIA

Pinot Grigio, strawberry, St. Germain
elderflower, orange juice 9

REDSTONE BLOODY

Tito's handmade vodka, celery, blue cheese
stuffed olive, cheese, applewood smoked bacon,
celery salt rim, with a 7oz Highlife pony 12.50

EARLY MORNING LEMONADE

Tito's handmade vodka, blood orange,
lemonade, grapefruit juice 10

DOLI DRIVER

handcrafted Redstone doli, orange
juice 9

MIMOSAS

REDSTONE MIMOSA

Redstone doli, sparkling wine 8

POMEGRANATE MIMOSA

POM juice, sparkling wine 8

PEACH MIMOSA

peach schnapps, sparkling
wine, orange juice 8

MULES

MORNING MULE

Tito's handmade vodka, orange juice,
Maine Root ginger beer, fresh lime 10

LIMONCELLO MULE

Tito's handmade vodka, Limoncello,
Maine Root ginger beer, fresh lemon 10

PALOMA MULE

Tito's handmade vodka, grapefruit juice,
Maine Root ginger beer, fresh lime 10

COFFEE DRINKS

FRENCH CONNECTION

cognac, amaretto, coffee,
whipped cream 9

SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, coffee, salted
caramel, whipped cream 9

KENTUCKY COFFEE

Bulleit bourbon, Kahlua, vanilla,
coffee, whipped cream 9

WINE BY THE GLASS

SPARKLING, ROSÉ & WHITE

CUVEE JEAN-LOUIS Blanc de Blancs, France 12 (split)

LA MARCA Prosecco, Italy 12 (split)

RUFFINO Sparkling Rosé, Italy 12 (split)

FLEUR DE MER Rosé, Provence-France 13

COPAIN Rosé of Pinot Noir, Mendocino County 14

MIRASSOU Moscato, California 9

THE SEEKER Riesling, Mosel-Germany 11

MURPHY-GOODE Sauvignon Blanc, North Coast 10

DECOY BY DUCKHORN Sauvignon Blanc, Sonoma 12

CROWDED HOUSE Sauvignon Blanc, New Zealand 13

BENVOLIO Pinot Grigio, Italy 9

MASO CANALI Pinot Grigio, Italy 13

WILLIAM HILL Chardonnay, Central Coast 10

KENDALL JACKSON AVANT Chardonnay, California 12

LA CREMA Chardonnay, Sonoma Coast 14

REDS

PROPHECY Pinot Noir, California 10

J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13

SIDURI Pinot Noir, Willamette Valley-Oregon 16

BELLE GLOS DAIRYMAN Pinot Noir, Russian River Valley 18

APOTHIC RED Red Blend, California 9

PARADUXX BY DUCKHORN Cabernet/Zin/Merlot, Napa Valley 16

FINCA EL ORIGEN Malbec Reserva, Argentina 12

PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 13

ST. FRANCIS Old Vines Zinfandel, Sonoma 12

CHATEAU LA NERTHE Cotes du Rhone-France 12

BARON DE LEY RESERVA Tempranillo, Rioja-Spain 12

ARGIANO N/C Super Tuscan-Italy 12

CHATEAU SOUVERAIN Merlot, California 10

DECOY BY DUCKHORN Merlot, Sonoma 13

COLUMBIA WINERY Cabernet Sauvignon, Columbia Valley-Washington 10

SILVER PALM Cabernet Sauvignon, North Coast 12

DAOU Cabernet Sauvignon, Paso Robles 14

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

QUILT Cabernet Sauvignon, Napa Valley 18