

SHARED PLATES

BREAKFAST FLATBREAD

cream cheese scrambled eggs,
cheddar, bacon, tomato 13.00

BUFFALO JUMBO SHRIMP

buffalo sauce, blue cheese dressing 17.50

SWEET & SPICY CALAMARI

crispy calamari, sweet & spicy dressing,
cilantro oil 16.00

CHICKEN WINGS (G)

grilled or fried, choice of buffalo,
ranch or barbecue 14.50

MARGHERITA FLATBREAD (V)

basil pesto, tomato, fresh
mozzarella, balsamic glaze,
fresh basil 14.00

REDSTONE'S

LODGE CORNBREAD (V)

cast iron skillet baked, served with
house-made maple butter
skillet 14.00 wedge 5.00

WELCOME BACK

To ensure the safety of our
guests and staff,
we have made slight adjustments to
our diligent service standards.

Upon your request
we will promptly deliver
salt & pepper, wrapped straws,
coffee condiments and any
additional silverware.

Every surface and item you receive
is sanitized thoroughly between
each guest while exceeding the
CDC and Health Department's
requirements.

Social distancing will be practiced in
all facets of your dining experience.

Redstone is committed to
uncompromising food and service.

We are very excited to have
this opportunity to
host you, your family and friends.

Thank you for choosing Redstone

BREAKFAST

REDSTONE BREAKFAST

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

FRENCH TOAST

challah bread, bacon or sausage,
fresh fruit, maple syrup 13.00

BUTTERMILK PANCAKES

bacon or sausage,
fresh fruit, maple syrup 12.00

EGGS BENEDICT

English muffin, poached eggs, wood
grilled Canadian bacon, hollandaise
and hash browns 14.00

PASTRAMI & PRIME RIB HASH

poached eggs, bell pepper,
onion, potatoes, hollandaise 19.00

BYO OMELET

choose any four items:
cheddar, swiss, ham, sausage, bacon,
onions, bell pepper mix, spinach,
tomato, mushrooms 13.50
egg whites only or any additional items add 2.00

SALADS

CHICKEN CHOPPED SALAD

rotisserie chicken, cornbread croutons,
tomato, bacon, golden raisins, corn,
honey-lime vinaigrette 17.50
Starter 10.50

MEDITERRANEAN GRAIN BOWL (V)

couscous, grape tomato, artichoke,
cucumber, garbanzo beans, feta cheese,
fresh basil, lemon dill vinaigrette 17.00

CHEF'S BRUNCH

Redstone's scrambled eggs,
bacon, sausage, hash browns,
French toast, fruit salad. Additional
servings complimentary 17.00

KIDS BRUNCH

*for our guests 10 and under. All choices include
a kids soft drink, milk or chocolate milk*

KIDS BREAKFAST

two eggs, bacon or sausage,
toast with jam, fruit 11.00

FRENCH TOAST

two slices, bacon or sausage, fruit 11.00

PANCAKES

two pancakes, bacon or sausage, fruit 11.00

GRILLED CHEESE

American cheese, French fries, fruit 11.00

CHICKEN BITES

white meat chicken tenders,
French fries, fruit 11.00

BURGERS & SANDWICHES

*choice of French fries, garlic mashed potatoes,
coleslaw, baked beans or mac&cheese 2.00
Gluten free bun available. Sub Beyond burger patty 4.00*

REDSTONE BURGER*

cheddar cheese, applewood smoked
bacon, barbecue sauce 16.50

SIGNATURE PRIME DIP

horseradish mayo, Swiss cheese, crispy
onion strings, French onion au jus 17.50

SOUTHERN FRIED CHICKEN

crispy hot chicken, pickles, sweet coleslaw,
brioche bun 16.00

ENTREES

ROTISSERIE CHICKEN

classic style or barbecue basted,
garlic mashed potatoes
& asparagus 23.00

BABY BACK RIBS (G)

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

SIDES

HASH BROWNS (V)... 4.50

APPLEWOOD SMOKED BACON ... 4.50

BREAKFAST SAUSAGE ... 4.50

FRENCH TOAST (V)... 6.00

MAC & CHEESE (V)... 7.50

CAMPFIRE BEANS (G)... 6.00

FRENCH FRIES (V)... 6.00

**Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood or eggs may increase your risk for foodborne illness.*

**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.*

(G) = Gluten Free (V) = Vegetarian

BRUNCH DRINKS

HANDCRAFTED COCKTAILS

REDSTONE BLOODY

Tito's handmade vodka, celery, blue cheese stuffed olive, cheese, applewood smoked bacon 12.50

SUNRISE SANGRIA

Pinot Grigio, strawberry, St. Germain elderflower, orange juice 12

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

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

MULES

MORNING MULE

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

LIMONCELLO MULE

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

PALOMA MULE

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

WINES BY THE GLASS

LA MARCA Prosecco, Italy 12 (split)

LAURENT-PERRIER Brut, Champagne-France 18 (split)

CANELLA Sparkling Rosé, Italy 12 (split)

FLEUR DE MER Rosé, Provence-France 13

BELLA SERA Moscato, Italy 9

THE SEEKER Riesling, Mosel-Germany 10

MURPHY-GOODE Sauvignon Blanc, North Coast 10

WHITEHAVEN Sauvignon Blanc, New Zealand 12

BENVOLIO Pinot Grigio, Italy 10

ATHENA Chardonnay, California 10

LA CREMA Chardonnay, Monterey 14

CHATEAU SOUVERAIN Pinot Noir, California 10

SIDURI Pinot Noir, Willamette Valley-Oregon 15

FINCA EL ORIGEN Malbec Reserva, Argentina 12

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

CHATEAU SOUVERAIN Merlot, California 10

CHATEAU SOUVERAIN Cabernet Sauvignon, California 10

DAOU Cabernet Sauvignon, Paso Robles 14

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

MOCKTAILS *(all non-alcoholic)*

PRACTICE WHAT YOU PEACH

lemonade, peach, basil, tangerine, blueberries 5

PINEAPPLE MOCKJITO

mint, pineapple, lime and club soda 5

WATER

AQUA PANNA *(still)*

SAN PELLEGRINO *(sparkling)*

COFFEE

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 5

FUDGE LATTE 5

ESPRESSO 2.50 DOUBLE ESPRESSO 4