

Brunch

GENERAL MANAGER: Erica Schmidt EXECUTIVE CHEF: Carlos Urzua

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

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

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

SOUTHERN FRIED CHICKEN

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

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

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

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

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

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, 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 13 (split) MASCHIO Sparkling Rosé, Italy 11 (split) FLEUR DE MER Rosé, Provence-France 13 BELLA SERA Moscato, Italy 9 THE SEEKER Riesling, Mosel-Germany 11 MURPHY-GOODE Sauvignon Blanc, North Coast 10 LOVEBLOCK Sauvignon Blanc, New Zealand 14 **BENVOLIO** Pinot Grigio, Italy 10 PROVERB Chardonnay, California 10 MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14 **PROPHECY** Pinot Noir, California 10 **INSCRIPTION BY KING ESTATE** Pinot Noir, Willamette Valley-Oregon 14 APOTHIC RED Red Blend, California 10 FINCA EL ORIGEN Malbec Reserva, Argentina 12 PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16 CHATEAU SOUVERAIN Merlot, California 10 MURPHY-GOODE Cabernet Sauvignon, North Coast 10 FREAKSHOW Cabernet Sauvignon, Lodi 13 VOLUNTEER Cabernet Sauvignon, Napa Valley 16



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