

Brunch

GENERAL MANAGER: Erica Schmidt EXECUTIVE CHEF: Carlos Urzua

SHARED PLATES

BREAKFAST FLATBREAD cream cheese scrambled eggs, cheddar, bacon, tomato 13

BUFFALO JUMBO SHRIMP buffalo sauce, blue cheese dressing 17

SWEET & SPICY CALAMARI crispy calamari strips, cherry peppers, sweet & spicy dressing, cilantro oil 16

CHICKEN WINGS (G) grilled or fried, choice of buffalo, ranch or barbecue 14

MARGHERITA FLATBREAD (V) basil pesto, tomato, fresh mozzarella, balsamic glaze, fresh basil 14

REDSTONE'S LODGE CORNBREAD (V)

cast iron skillet baked, served with house-made maple butter *skillet 15 wedge 5*

SALADS

CHICKEN CHOPPED SALAD

rotisserie chicken, cornbread croutons, tomato, bacon, golden raisins, corn, honey-lime vinaigrette 17

FRESH VEGETABLE GRAIN BOWL (V)

black quinoa & farro, spinach, snow peas, bell pepper, mushroom, carrot, radish, scallions, sesame seeds, Korean glaze 15

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 quest 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

CHEF'S BRUNCH

Redstone's scrambled eggs, bacon, sausage, hash browns, French toast, fruit salad. Additonal servings complimentary 17

KIDS BRUNCH

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

BREAKFAST

REDSTONE BREAKFAST three eggs, bacon or sausage, hash browns and toast 14

FRENCH TOAST challah bread, bacon or sausage, fresh fruit, maple syrup 13

BUTTERMILK PANCAKES bacon or sausage, fresh fruit, maple syrup 12

EGGS BENEDICT English muffin, poached egg, wood grilled Canadian bacon, hollandaise and hash browns 14

CRAB BENEDICT English muffin, poached egg, jumbo lump crab cake, garlic spinach, hollandaise and hash browns 17

PASTRAMI & PRIME RIB HASH poached eggs, bell pepper, onion, potatoes, hollandaise 19

BYO OMELET

choose any four items: cheddar, swiss, ham, sausage, bacon, onions, bell pepper mix, spinach, tomato, mushrooms 14 egg whites only or any additional items add \$2

BURGERS & SANDWICHES

choice of French fries, garlic mashed potatoes, coleslaw, baked beans or mac&cheese \$2 Gluten free bun available. Sub Beyond burger patty \$4

REDSTONE BURGER* cheddar cheese, applewood smoked bacon, barbecue sauce 16

SIGNATURE PRIME DIP horseradish sauce, Swiss cheese, crispy onion strings, French onion au jus 18

BUTTERMILK FRIED CHICKEN

KIDS BREAKFAST

two eggs, bacon or sausage, toast with jam, fruit 11

FRENCH TOAST two slices, bacon or sausage, fruit 11

PANCAKES

two pancakes, bacon or sausage, fruit 11

GRILLED CHEESE

American cheese, French fries, fruit 11

CHICKEN BITES

white meat chicken tenders, French fries, fruit 11 crispy hot chicken, pickles, sweet coleslaw, brioche bun *Nashville hot, barbecue or buffalo sauce* 16

SHORT RIB SLIDERS

Swiss cheese, grilled onion, arugula, toasted bun, with Gouda cheese sauce 14

SIDES

HASH BROWNS (V)... 5 APPLEWOOD SMOKED BACON ... 5 BREAKFAST SAUSAGE ... 5 FRENCH TOAST (V)... 6 PANCAKES (V)... 6 MAC & CHEESE (V)... 8 FRENCH FRIES (V)... 6

*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 6 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

BABY BACK RIBS (G)

wood fired and served with French fries & coleslaw *half rack 19 full rack 29*

BRUNCH DRINKS

HANDCRAFTED COCKTAILS

REDSTONE BLOODY Tito's Handmade vodka, celery, blue cheese stuffed olive, cheese, applewood smoked bacon 13

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

FARLY MORNING LEMONADE Tito's Handmade vodka, blood orange, passion fruit, pomegranate, lemonade, grapefruit juice 10

DOLI DRIVER handcrafted Redstone doli, orange juice 9

MIDNIGHT ESPRESSO MARTINI Bailey's Irish Cream, vanilla vodka, espresso, Godiva chocolate liqueur, Frangelico 11

COFFEE DRINKS

SALTED CARAMEL IRISH COFFEE Bailey's Irish Cream, coffee, salted caramel, whipped cream 9

KENTUCKY COFFEE Old Forester 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

CHAMPAGNE COCKTAIL sparkling wine, St. Germain Elderflower, lemon 8

MULES

MORNING MULE Tito's Handmade vodka, orange juice, ginger beer, fresh lime 10

LIMONCELLO MULE Tito's Handmade vodka, Lucano Limoncello, ginger beer, fresh lemon 10

WINES BY THE GLASS

LA MARCA Prosecco, Italy 13 (split) MASCHIO Sparkling Rosé, Italy 11 (split) COPAIN Rosé, Mendocino County 12 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 DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 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

MOCKTAILS (all non-alcoholic)

COFFEE

We Proudly Serve La Colombe Coffee

PINEAPPLE MOCKJITO

mint, pineapple, lime and club soda 6

TRICK OR TREAT YOURSELF

apple cider, fall spice syrup, ginger ale, cinnamon stick 6

AUTUMN SUNSET

blood orange, passion fruit, pomegranate, lemonade, grapefruit juice, cranberries 6 CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

COLD BREW COLOMBIAN

refreshing cold brew with flavors reminiscent of black cherry, toffee, sweet lemon and jasmine 6

DRAFT LATTE

full taste and texture of a true cold latte made with cold-pressed espresso and frothed milk 6

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