

Lunch

GENERAL MANAGER: Matt Hentges EXECUTIVE CHEF: Ahmed Whittaker

SHARED PLATES

BREAKING BREAD (V) with garlic butter, basil pesto, herb cream cheese g

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

HONEY CIDER BACON BRUSSELS SPROUTS (G) pure honey, smoked bacon, Sriracha aioli *half order 8 full order 15*

CLASSIC FONDUE smoked gouda cheese, grilled pineapple, cauliflower, broccoli, mushrooms, sourdough croutons 15 add jerk chicken 5 add steak* 8

BANG BANG CAULIFLOWER (V) firecracker batter, crispy fried, Sriracha aioli 14

REDSTONE'S LODGE CORNBREAD (V) cast iron skillet baked, served with house-made maple butter *skillet 15 wedge 5*



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

FIG & PROSCIUTTO

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

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

SMOKEHOUSE STEAK COBB* (G) smoked bacon, grilled asparagus,

sweet corn, red onion, tomato, gouda, smoked onion ranch 19

BURGERS & SANDWICHES

choice of French fries, garlic mashed potatoes, coleslam, 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

GENERAL TSO TURKEY BURGER sweet & spicy General Tso sauce, broccoli slaw, grilled red onion 16

BUTTERMILK FRIED CHICKEN crispy 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

> CRAB CAKE SANDWICH arugula, tomato corn salad, Sriracha aioli, Old bay fries 18

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

ROTISSERIE CHICKEN CLUB smoked bacon, ham, rotisserie chicken Monterey Jack, lettuce, tomato, mayo, toasted multi-grain bread 16 add avocado 3

ENTREES

FALL HARVEST SALMON (G) lemon garlic oil, tricolor roasted carrots and beets 22

SCALLOP PESTO PASTA seared scallops, basil pesto, spaghettini, blistered grape tomato, baby leaf spinach, fresh mozzarella & parmesan 24

ROTISSERIE CHICKEN classic style or barbecue basted, garlic mashed potatoes, asparagus 23

BBQ BABY BACK RIBS (G) wood fired and served with

grilled onions, asparagus, fig jam, mozzarella, goat cheese, balsamic glaze 14

SOUP

FRENCH ONION 9 CHICKEN NOODLE 8

BACON SEARED SCALLOPS (G)

spinach, bacon, mushroom, bell pepper, onion, asparagus, snow peas, red wine vinaigrette 24

HOUSE (G,V) tomato, carrot, cucumber, red onion, parmesan, balsamic vinaigrette *entree 14 starter 9*

CAESAR

romaine, garlic sourdough croutons, parmesan, Caesar dressing *entree 14 starter 9*

----- ADD A PROTEIN -----rotisserie chicken 5 grilled steak* 8 crab cakes 12 French fries & coleslaw half rack 19 full rack 29

SIDES

FRENCH FRIES (V)... 6 GARLIC MASHED (G,V)... 6 GRILLED ASPARAGUS (G,V)... 8 CAMPFIRE BEANS (G)... 6 QUINOA FARRO (V)... 6 GARLIC MUSHROOMS (G,V)... 8 MAC & CHEESE (V)... 8

*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 WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE. MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

ROSÉ

MASCHIO Sparkling Rosé, Italy 11 (split) FLEUR DE MER Rosé, Provence-France 13 / 50 COPAIN Rosé, Mendocino County 12 / 50 BOUVET Brut Rosé Excellence, France 42

OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35 THE SEEKER Reisling, Mosel-Germany 11 / 42 BURGANS Albarino, Rias Baixas-Spain 39 POGGIO AL RESORO SOLOSOLE Vermentino-Italy 46

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39 DECOY BY DUCKHORN Sonoma County 12 / 46 DOMAINE HIPPOLYTE REVERDY Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39 BENTON LANE Willamette Valley 46 MASO CANALI Italy 54

CHARDONNAY

PROVERB California 10 / 39 MER SOLEIL *RESERVE* Santa Lucia Highlands 14 / 54 FREAKSHOW Lodi 42 LOUIS JADOT *STEEL UNOAKED* Burgundy-France 46 STAGS' LEAP WINERY Napa Valley 58 LA CREMA *KELLI ANN* Russian River Valley 69

PINOT NOIR

PROPHECY California 10 / 39 INSCRIPTION BY KING ESTATE Willamette Valley-Oregon 14 / 54 BOEN Tri Appelation-California Coast 46 FOUR GRACES Willamette Valley-Oregon 58 BELLE GLOS *CLARK & TELEPHONE* Santa Maria Valley 69 CROSSBARN BY PAUL HOBBS Sonoma County 79 BELLE GLOS *DAIRYMAN VINEYARD* Russian River Valley 98 ROCHIOLI ESTATE Russian River Valley 125

NEW WORLD REDS

APOTHIC RED California 10 / 39 FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46 PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16 / 62 ST. FRANCIS Old Vines Zinfandel, Sonoma 46 PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 50 STAG'S LEAP *THE INVESTOR* Proprietary Blend, Napa Valley 79 RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79 ORIN SWIFT MACHETE Petite Sirah Blend, California 89

OLD WORLD REDS

BARON DE LEY *MUSEUM RESERVA* Tempranillo, Spain 46 LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54 NICOLIS SECCAL Valpolicella Classico Superiore Ripasso, Italy 54 TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 89 ARGIANO Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 10 / 39 DECOY BY DUCKHORN Sonoma County 50 TWOMEY BY SILVER OAK Napa Valley 98

CABERNET SAUVIGNON

MURPHY-GOODE North Coast 10 / 39 FREAKSHOW Lodi 13 / 50 VOLUNTEER Napa Valley 16 / 62 DAOU Paso Robles 58 JUSTIN Paso Robles 58 BEAULIEU VINEYARD Napa Valley 69 CROSSBARN BY PAUL HOBBS Sonoma County 76 ADAPTATION BY PLUMPJACK Napa Valley 89 JORDAN Alexander Valley 98 STAG'S LEAP ARTEMIS Napa Valley 120 CAYMUS Napa Valley 150 JOSEPH PHELPS INSIGNIA Napa Valley 295

CHAMPAGNE & PROSECCO

LA MARCA Prosecco, Italy 13 (split) STEORRA Brut, Russian River Valley 39 SANTA MARGHERITA Prosecco, Italy 59 VEUVE CLICQUOT Brut, Champagne-France 96

COCKTAILS -

AN APPLE MULE A DAY

Tito's Handmade vodka, apple cider, ginger beer, fall spice, pomegranate seeds, cinnamon stick 13

SIGNATURE DOLI

fresh pineapple aged with New Amsterdam vodka. Redstone Grill's signature cocktail 12

- Redstone's Original Doli
- Strawberry Doli

SMOKY AMARO

Amaro Montenegro, Diplomatico Mantuano rum, Balvenie 14 Year Caribbean Cask single malt, Old Forester bourbon, vanilla almond nectar, lime juice, Applewood smoked bacon 14

GRIN & PEAR IT

RumHaven coconut rum, pear puree, triple sec, lime juice, cranberry juice 12

PUMPKIN SPICE & EVERYTHING NICE

vanilla vodka, pumpkin puree, pumpkin spice, splash of cream with caramel & graham cracker nut crust garnish 12



Seasonal Doli

KEEP YOUR GIN UP

Hendrick's gin, St. Germain Elderflower, rhubarb nectar, club soda, Sprite, lemon juice, rose buds 13

CHAI OLD-FASHIONED

Old Forester bourbon, chai nectar, cardamom bitters, orange, cinnamon stick 13

REDSTONE MANHATTAN

Woodford Reserve bourbon whiskey, Carpano Antica Formula vermouth, Angostura & black walnut bitters, brandied cherries 14



(all non-alcoholic) COFFEB

We Proudly Serve La Colombe Coffee

PINEAPPLE MOCKJITO

mint, pineapple, lime, 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

*An automatic 18% gratuity will be added to all parties of 6 or more