

Lunch

GENERAL MANAGER: Kelly Wilson EXECUTIVE CHEF: Jesus Barajas

SHARED PLATES

BREAKING BREAD (V) with garlic butter, basil pesto, herb cream cheese 9

BUFFALO JUMBO SHRIMP buffalo sauce, blue cheese dressing 17

SWEET & SPICY CALAMARI crispy calamari, 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*

WOOD FIRED FLATBREADS

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

FIG & PROSCIUTTO



Dine In Thursday, November 26 12:00 pm - 7:00 pm Make a Reservation @ redstonegrill.com

Pre Order Thanksgiving To Go Now Through November 23 for Pick Up on November 26 Call The Store Or Order Online

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 and coffee condiments. 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.

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

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

FRENCH ONION BURGER* Swiss & Monterey Jack cheese, caramelized onions, arugula, aioli, French onion au jus 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

CAJUN SEAFOOD PASTA shrimp, scallops, Andouille sausage, bell peppers & onion, roasted jalapeño, Cajun cream sauce, fresh parsley 23

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

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

SOUP

CHICKEN NOODLE 8 FRENCH ONION 9 LOBSTER BISQUE 10

SMOKEHOUSE STEAK COBB* (G)

smoked bacon, grilled asparagus, sweet corn, red onion, tomato, gouda, smoked onion ranch 19

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*

rotisserie chicken 5 grilled steak* 8

crab cakes 12

BBQ BABY BACK RIBS (G)

wood fired and served with 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

KORBEL Brut Rosé, California 12 (split) FLEUR DE MER Rosé, Provence-France 13 / 50 BOUVET Brut Rosé Excellence, France 39 COPAIN Rosé of Pinot Noir, Mendocino County 54

OTHER WHITES

MIRASSOU Moscato, California 10 / 35 THE SEEKER Riesling, Mosel-Germany 11 / 42 BURGANS Albarino, Rias Baixas-Spain 39 TERRA D'ORO Chenin Blanc/Viognier, Clarksburg 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39 CROWDED HOUSE New Zealand 13 / 50 DECOY BY DUCKHORN Sonoma County 46 MICHEL REDDE Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39 WILLAKENZIE ESTATE Willamette Valley-Oregon 46 MASO CANALI Italy 50

CHARDONNAY

WILLIAM HILL Central Coast 10 / 39 LA CREMA Sonoma Coast 14 / 54 KENDALL JACKSON AVANT California 46 MER SOLEIL RESERVE Santa Lucia Highlands 50 SONOMA-CUTRER Russian River Ranches 58 CAKEBREAD Napa Valley 69

PINOT NOIR

PROPHECY California 11 / 42 J VINEYARDS *BLACK* Sonoma-Monterey-Santa Barbara 13 / 50 SIDURI Willamette Valley-Oregon 16 / 62 MEIOMI California Coast 54 JACKSON ESTATE Petaluma Gap-Sonoma Coast 58 BELLE GLOS *DAIRYMAN* Russian River Valley 69 EN ROUTE BY FAR NIENTE Russian River Valley 98 DOMAINE SERENE *EVANSTAD RESERVE* Willamette Valley-Oregon 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 RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79 ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 79

OLD WORLD REDS

CHÂTEAU LA NERTHE Côtes Du Rhône-France 46 BARON DE LEY *RESERVA* Tempranillo, Spain 46 ARGIANO N/C Super Tuscan-Italy 46 SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 10 / 39 DECOY BY DUCKHORN Sonoma County 50 EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 10 / 39 SILVER PALM North Coast 13 / 50 VOLUNTEER Napa Valley 16 / 62 DAOU Paso Robles 54 FORTRESS Sonoma 54 QUILT Napa Valley 69 HYPOTHESIS Napa Valley 78 STAG'S LEAP *ARTEMIS* Napa Valley 96 JORDAN Alexander Valley 120 CAYMUS Napa Valley 150

CHAMPAGNE & PROSECCO

CUVEE JEAN-LOUIS Blanc de Blancs, France 12 (split) LA MARCA Prosecco, Italy 13 (split) / 42 (bottle) STEORRA Brut, Russian River Valley 46 VEUVE CLICQUOT Brut, Champagne-France 98

COCKTAILS

AN APPLE MULE A DAY Tito's Handmade vodka, apple cider, ginger beer, fall spice, pomegranate seeds, cinnamon stick 13

GRIN & PEAR IT

SIGNATURE DOLI

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

- Redstone's Original Doli
- Strawberry Doli
- Casasinal Dali

YOU'LL SHOOT YOUR RYE OUT

Old Forester rye, Hennessy, Grand Marnier, fall spice, lemon, star anise, cinnamon sugar rim 13

CHAI OLD-FASHIONED

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

DREAMING OF A WHITE COSMO

Tito's handmade vodka, Cointreau, St. Germain elderflower, white cranberry juice, fresh lime juice, rosemary, cranberries 13 Seasonal Doli

ROSÉ SANGRIA

COFFEE

Bacardi rum, rosé wine, pomegranate, passion fruit, blood orange, lime, Sprite 13

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



PINEAPPLE MOCKJITO

mint, pineapple, lime, club soda 6

TOO COOL FOR MULE

apple cider, ginger beer, fall spice, cinnamon stick 6

WINTER SOLSTICE LEMONADE

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

We Proudly Serve La Colombe Coffee

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