

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

## SOUP

CHICKEN NOODLE 8  
FRENCH ONION 9  
LOBSTER BISQUE 10



**Dine In Thursday, November 26**  
**12:00 pm - 7:00 pm**

Make a Reservation @ [redstonegrill.com](http://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

**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*

**ADD A PROTEIN**  
rotisserie chicken 5 grilled steak\* 8  
crab cakes 12

## 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

**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

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 13 (split)  
FLEUR DE MER Rosé, Provence-France 13 / 50  
BOUVET Brut Rosé Excellence, France 49  
GRAN MORAINÉ Rosé, Yamhill-Carlton-Oregon 50  
COPAIN Rosé, Mendocino County 50

## OTHER WHITES

THE SEEKER Riesling, Mosel-Germany 12 / 46  
CANYON ROAD Moscato, California 31  
PENNER-ASH Viognier, Oregon 39  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

## SAUVIGNON BLANC

CANYON ROAD California 10 / 39  
CROWDED HOUSE New Zealand 12 / 46  
DUCKHORN Napa Valley 54  
DOMAINE JEAN-PAUL BALLAND Sancerre-France 58

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
ACROBAT BY KING ESTATE Oregon 46  
TENUTA LUISA Friuli-Italy 58

## CHARDONNAY

PROVERB California 10 / 39  
CAVE DE LUGNY Macon-Villages-Burgundy 13 / 50  
LAGUNA Russian River Valley 15 / 58  
JACKSON ESTATE Santa Maria Valley 46  
DOMAINE CREUSSEROME Macon-Peronne-Burgundy 54  
SONOMA-CUTRER Russian River Ranches 58  
GRAN MORAINÉ Yamhill-Carlton-Oregon 65  
ROMBAUER Carneros 89

## PINOT NOIR

CANYON ROAD California 10 / 39  
ELOUAN Oregon 13 / 50  
SIDURI Santa Barbara 15 / 58  
WINDRACER Russian River Valley 62  
MEIOMI Monterey-Sonoma-Santa Barbara 65  
ETUDE Carneros 69  
ANGELA ESTATE ABBOTT CLAIM Yamhill-Carlton, Oregon 79  
BELLE GLOS BALADE Santa Maria Valley 89  
EN ROUTE BY FAR NIENTE Russian River Valley 135  
SEA SMOKE SOUTHING Santa Rita Hills 150

## COCKTAILS

### AN APPLE MULE A DAY

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

### GRIN & PEAR IT

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

### SIGNATURE DOLI

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

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Seasonal Doli*

### ROSÉ SANGRIA

Bacardi rum, rosé wine, pomegranate, passion fruit, blood orange, lime, Sprite 12

### YOU'LL SHOOT YOUR RYE OUT

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

## MOCKTAILS *(all non-alcoholic)*

### 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

## COFFEE

*We Proudly Serve La Colombe Coffee*

### 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