

# Brunch



REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: Sean Grasz  
EXECUTIVE CHEF: Ross Heier

## 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, cherry peppers,  
sweet & spicy dressing, cilantro 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

## 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*

## 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

## WELCOME

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.

## CHEF'S BRUNCH

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

## KIDS BRUNCH

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

### 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

## 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, bacon,  
andouille sausage, breakfast sausage,  
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*

### BRUNCH BURGER\*

beef patty, barbecue pork, applewood  
smoked bacon, crushed red pepper,  
jack cheese, fried egg, brioche bun 16

### 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

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

*\*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

# 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

### EARLY 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)

KORBEL Brut Rosé, California 12 (split)

FLEUR DE MER Rosé, Provence-France 13

GALLO FAMILY VINEYARDS Moscato, California 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

SONOMA-CUTRER Chardonnay, Russian River Ranches 16

PROPHECY Pinot Noir, California 10

BOEN Pinot Noir, Tri Appellation-California Coast 13

INSCRIPTION BY KING ESTATE Pinot Noir, Willamette Valley-Oregon 15

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

DECOY BY DUCKHORN Merlot, Sonoma County 13

MURPHY-GOODE Cabernet Sauvignon, North Coast 10

FREAKSHOW Cabernet Sauvignon, Lodi 13

JUSTIN Cabernet Sauvignon, Paso Robles 15

VOLUNTEER Cabernet Sauvignon, Napa Valley 17

## MOCKTAILS *(all non-alcoholic)*

### PINEAPPLE MOCKJITO

mint, pineapple, lime and 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