

Brunch



GENERAL MANAGER: Matt Hentges
EXECUTIVE SOUS CHEF: Edgar Torres

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

PEACHY KEEN TEA

Fresh Brewed Iced Tea, Peach Puree, Honey Nectar, Blueberries 6

SPRING SUNRISE LEMONADE

Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 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 & Jasmine 6

DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 6