



## GENERAL MANAGER: Matt Hentges **EXECUTIVE 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



#### 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

# 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.

# 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

# CHEF'S BRUNCH

Redstone's scrambled eggs, bacon, sausage, hash browns, French toast, fruit salad. Additonal servings complimentary 19

# **KIDS BRUNCH**

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

# **BURGERS & SANDWICHES**

choice of French fries, garlic mashed potatoes, coleslaw, baked beans or maccrcheese \$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

**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

KIDS BREAKFAST

two eggs, bacon or sausage, toast with jam, fruit 12

**FRENCH TOAST** two slices, bacon or sausage, fruit 12

PANCAKES two pancakes, bacon or sausage, fruit 12

#### **GRILLED CHEESE**

American cheese, French fries, fruit 12

### CHICKEN BITES

white meat chicken tenders, French fries, fruit 12

#### **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) COPAIN Rosé of Pinot Noir, Mendocino County 12 FLEUR DE MER Rosé, Provence-France 14 BELLA SERA Moscato, Italy 9 THE SEEKER Riesling, Mosel-Germany 11 MURPHY-GOODE Sauvignon Blanc, North Coast 10 DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 12 LOVEBLOCK Sauvignon Blanc, New Zealand 14 **BENVOLIO** Pinot Grigio, Italy 10 PROVERB Chardonnay, California 10 LOUIS JADOT STEEL UNOAKED Chardonnay, France 12 MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14 **PROPHECY** Pinot Noir, California 10 BOEN Pinot Noir, Tri Appelation-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 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)

COFFEE

We Proudly Serve La Colombe Coffee

#### 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

CAPPUCCINO - LATTE 5 SALTED CARAMEL LATTE 6 MOCHALATTE 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

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