

# Lunch



GENERAL MANAGER: John Bridge-Lopez  
EXECUTIVE CHEF: Raykwon Forcier

## SHARED PLATES

**BREAKING BREAD (V)**  
with Garlic Butter, Fig Jam,  
& Basil Pesto 9

**BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19

**CRISPY CALAMARI**  
Spicy Pepper Mix, Chipotle Aioli 17.50

**CHICKEN WINGS (G)**  
Grilled or Fried, Choice of Buffalo,  
Ranch or Barbecue 16.50

**HONEY CIDER BACON  
BRUSSELS SPROUTS**  
Pure Honey, Smoked Bacon, Sriracha Aioli  
half order 8 full order 15

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha Aioli 15

**REDSTONE'S LODGE CORNBREAD (V)**



Cast Iron Skillet Baked, with  
House-Made Maple Butter  
skillet 15 wedge 5.50

## 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 15

## SOUP

**FRENCH ONION** 10.50  
**CHICKEN NOODLE** 8

**october**  
— BREAST CANCER AWARENESS MONTH —

In Recognition of Breast Cancer Awareness Month, Redstone Will Donate a Portion of the Sales From the Food & Beverage Items in Pink to the Pay It Forward Fund.

The Pay It Forward Fund was Founded in 2005 by Michelle Morey, a Breast Cancer Survivor, and Her Husband, Scott Bissen.

Pay It Forward Use 100% of Your Donations to Help Patients Pay Their Household Bills so They Can Focus on Their Treatment. Cancer Doesn't Care if You Can't Pay Your Bills, We Do.

## SALADS

**CHICKEN CHOPPED SALAD**  
 Rotisserie Chicken, Cornbread  
Croutons, Tomato, Bacon, Golden  
Raisins, Corn, Honey-Lime Vinaigrette 17.50

**TUNA POKE BOWL**  
Avocado, Edamame, Radish, Cucumber,  
Bean Sprouts, Carrots, Cilantro,  
Black Quinoa & Farro, Szechuan Dressing 18

**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

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw or Mac&Cheese \$2  
Gluten Free Bun Available*

**REDSTONE BURGER\***  
Cheddar Cheese, Applewood  
Smoked Bacon, Barbecue Sauce 17

**SPICY GUACAMOLE BURGER\***  
Cheddar & Jack Cheese, Spicy  
Guacamole, Red Onion, Chipotle Aioli 17

**GENERAL TSO TURKEY BURGER**  
Sweet & Spicy General Tso Sauce,  
Broccoli Slaw, Grilled Red Onion 16.50  
*Sub Beyond Burger Patty \$4 (V)*

**BUTTERMILK FRIED CHICKEN**  
Crispy Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
Nashville Hot, Barbecue or Buffalo Sauce 17

**SHORT RIB SLIDERS**  
Swiss Cheese, Grilled Onion, Arugula,  
Toasted Bun, with Gouda Cheese Sauce 14

**LOBSTER-SHRIMP CAKE  
SANDWICH**  
Arugula, Tomato Corn Salad,  
Sriracha Aioli, Old Bay Fries 20.50

**SIGNATURE PRIME DIP**  
Horseradish Sauce, Swiss Cheese, Crispy  
Onion Strings, French Onion Au Jus 20

**ROTISSERIE CHICKEN CLUB**  
Smoked Bacon, Ham, Rotisserie Chicken  
Monterey Jack, Lettuce, Tomato, Mayo,  
Toasted Multi-Grain Bread 16

## ENTREES

**SUMMER SALMON (G)**  
Asparagus, Squash, Zucchini,  
Red Onion, Grape Tomato, Fresh Basil,  
Red Wine Vinaigrette 23

**STUFFED AVOCADOS**  
Grilled Avocado Halves, Chicken &  
Smoked Gouda Salad, Roasted Red Pepper  
& Garlic Aioli, Grilled Flatbread 16

**ROTISSERIE CHICKEN**  
 Classic Style Or Barbecue Basted,  
Garlic Mashed Potatoes, Asparagus 24

**BBQ BABY BACK RIBS**  
Wood Fired and Served with  
French Fries & Coleslaw  
half rack 25 full rack 34

## SIDES

**FRENCH FRIES (V)...** 7  
**GARLIC MASHED (G,V)...** 7  
**GRILLED ASPARAGUS (G,V)...** 9  
**QUINOA FARRO (V)...** 7  
**GARLIC MUSHROOMS (G,V)...** 9  
**MAC & CHEESE (V)...** 9


*\*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 13 (split)  
FLEUR DE MER Rosé, Provence-France 13 / 50  
BOUVET Brut Rosé Excellence, France 39

## OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35  
THE SEEKER Riesling, Mosel-Germany 10 / 39  
MARCQUES CACERES Albarino, Spain 39  
CHAMPALOU Chenin Blanc, Vouvray-France 46  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39  
WHITEHAVEN New Zealand 12 / 46  
DUCKHORN Napa Valley 54  
DOMAINE CHERRIER Sancerre-France 62

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
KING ESTATE Willamette Valley-Oregon 12 / 46  
MASO CANALI Italy 54

## CHARDONNAY

ATHENA California 10 / 39  
KENDALL JACKSON AVANT California 12 / 46  
LA CREMA Monterey 14 / 54  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Sonoma Coast 62  
CAKEBREAD Napa Valley 79

## PINOT NOIR

CHATEAU SOUVERAIN California 10 / 39  
BOEN Tri Appellation-California Coast 13 / 50  
ARGYLE Willamette Valley-Oregon 15 / 58  
BELLE GLOS DAIRYMAN Russian River Valley 69  
EN ROUTE BY FAR NIENTE Russian River Valley 79  
ZENA CROWN SLOPE Eola-Amity Hills-Willamette Valley 98

## COCKTAILS

AN APPLE MULE A DAY  
Tito's Handmade Vodka, Apple Cider,  
Ginger Beer, Fall Spice Syrup,  
Cinnamon Stick, Star Anise 13

 TITO'S LEMON-AID  
Tito's Handmade Vodka, Blood Orange,  
Cranberry Juice, Lemonade 13

GRIN & PEAR IT  
RumHaven Coconut Rum, Triple Sec,  
Fresh Lime, Pear & Cranberry Juice 13


SIGNATURE DOLI  
Fresh Pineapple Aged With New Amsterdam  
Vodka. Redstone Grill's Signature Cocktail 13

- Redstone's Original Doli
- Strawberry Doli

 FALL IS ABOUT TO BE-GIN  
New Amsterdam Gin, St Germain Elderflower,  
Dragonfruit, Simple Syrup, Lemonade 13

AUTUMNS UP MARGARITA  
Camarena Reposado Tequila, Cointreau,  
Apple Cider, Fresh Lemon, Cinnamon Stick,  
Star Anise, Blood Orange Wheel 14

ROSÉ SANGRIA  
Bacardi Rum, Rosé Wine, Strawberry Puree,  
Fresh Lime, Sprite, Orange & Blueberries 13

 PUMPKIN'S GOING ON  
Old Forester Bourbon, Pumpkin Puree,  
Maple Syrup, Black Walnut Bitters,  
Blood Orange Wheel 13

REDSTONE MANHATTAN  
Woodford Reserve Bourbon Whiskey,  
Carpano Antica Formula Vermouth, Angostura  
& Black Walnut Bitters, Brandied Cherries 14

## MOCKTAILS *(all non-alcoholic)*

PEAR-FECT MOCKJITO  
Pear Juice, Club Soda, Simple Syrup,  
Fresh Lime Juice & Mint 6

ICED PUMPKIN EVERYTHING  
La Colombe Draft Latte, Pumpkin Puree,  
Fall Spice Syrup, Pumpkin Spice, Whipped Cream 8

 AUTUMN SUNSET LEMONADE  
Blood Orange, 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 & Jasmine 6

DRAFT LATTE

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