

# Lunch



GENERAL MANAGER: Matt Hentges  
EXECUTIVE CHEF: Edgar Torres

## SHARED PLATES

**BREAKING BREAD (V)**  
with Garlic Butter, Basil Pesto,  
and Balsamic & Olive Oil 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

**CLASSIC FONDUE**  
Smoked Gouda Cheese,  
Sourdough Croutons, Grapes,  
Granny Smith Apples, Broccoli 16.50  
add jerk chicken 5 add steak\* 8

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha, Chipotle Ranch 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

**THAI CHICKEN**  
Barbecue Chicken, Sweet Chili Sauce,  
Mozzarella, Mango Pineapple Salsa,  
Tomato, Sriracha, Fresh Cilantro 14

**FIG & PROSCIUTTO**  
Grilled Onions, Asparagus,  
Fig Jam, Mozzarella, Goat Cheese,  
Balsamic Glaze 15

## SIDES

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

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, baked beans or mac&cheese \$2  
Gluten free bun available

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

**MUSHROOM SWISS BURGER\***  
Swiss Cheese, Sautéed Mushrooms,  
Arugula, Worcestershire Mayo 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

**REDSTONE SLIDERS**  
Ask For Details On  
This Week's Feature 15

**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  
add avocado 3

## ENTREES

**HARVEST SALMON (G)**  
Roasted Baby Carrots & Beets,  
Lemon Garlic Oil, Fresh Parsley 23

**RAMEN NOODLE BOWL (V)**  
Snow Peas, Carrots, Bean Sprouts, Spinach,  
Ramen Noodles & Broth, Sesame Oil,  
Green Onion, Red Pepper,  
Black & White Sesame Seeds 16  
add chicken 5 add steak\* 8

**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

## SOUP


FRENCH ONION 10.50  
CHICKEN NOODLE 8  
WILD MUSHROOM BRANDY CREAM (V) 8.50

\*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 12 (split)  
FLEUR DE MER Rosé, Provence-France 14 / 54  
BOUVET Brut Rosé Excellence, France 42

## OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35  
THE SEEKER Reisling, Mosel-Germany 12 / 46  
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39  
DUCK HUNTER New Zealand 14 / 54  
DECOY BY DUCKHORN Sonoma County 46  
DOMAINE HIPPOLYTE REVERDY Sancerre-France 58

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
SOKOL BLOSSER Willamette Valley-Oregon 12 / 46  
MASO CANALI Italy 54

## CHARDONNAY

PROVERB California 10 / 39  
LOUIS JADOT STEEL UNOAKED Burgundy-France 12 / 46  
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54  
SONOMA-CUTRER Sonoma Coast 16 / 62  
STAGS' LEAP WINERY Napa Valley 69

## PINOT NOIR

PROPHECY California 10 / 39  
BOEN Tri Appellation-California Coast 13 / 50  
IRIS VINEYARDS Willamette Valley-Oregon 16 / 62  
CROSSBARN BY PAUL HOBBS Sonoma County 79  
BELLE GLOS DAIRYMAN VINEYARD Russian River Valley 89  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 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