

# Lunch



GENERAL MANAGER: Tessa Watts  
EXECUTIVE CHEF: Elliot Williams

## 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 13 (split)  
FLEUR DE MER Rosé, Provence-France 13 / 50  
BOUVET Brut Rosé Excellence, France 39  
COPAIN Rosé of Pinot Noir, Mendocino County 54

## OTHER WHITES

CANYON ROAD Moscato, California 9 / 35  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
AVELEDA Vinho Verde, Portugal 31  
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39  
CROWDED HOUSE New Zealand 12 / 46  
DECOY BY DUCKHORN Sonoma County 50  
LOVEBLOCK New Zealand 58

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
SANTA MARGHERITA Italy 16 / 62  
KING ESTATE Willamette Valley-Oregon 46

## CHARDONNAY

CHATEAU SOUVERAIN California 10 / 39  
KENDALL JACKSON AVANT California 12 / 46  
LA CREMA Monterey 14 / 54  
LAGUNA Russian River Valley 50  
SONOMA-CUTRER Russian River Ranches 62  
CAKEBREAD CELLARS Napa Valley 79

## PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42  
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50  
KING ESTATE INSCRIPTION Willamette Valley-Oregon 15 / 58  
ROSEROCK BY DROUHIN Eola-Amity Hills-Oregon 75  
BELLE GLOS BALADE Russian River Valley 89

## 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

## 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

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79


## OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54  
CHATEAU LA NERTHE Côtes Du Rhône-France 46  
TENUTA DI ARCENO Chianti Classico-Italy 46  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50  
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 98  
SILVIO NARDI Brunello di Montalcino, Italy 125

## MERLOT

CHATEAU SOUVERAIN California 10 / 39  
DECOY BY DUCKHORN Sonoma County 14 / 54  
MERRYVALE Napa Valley 89

## CABERNET SAUVIGNON

 CHATEAU SOUVERAIN California 10 / 39  
LOUIS MARTINI California 13 / 50  
VOLUNTEER Napa Valley 16 / 62  
DAOU Paso Robles 54  
ARROWOOD Sonoma Estates 58  
JACKSON ESTATE Alexander Valley 62  
STAG'S LEAP HANDS OF TIME Napa Valley 75  
JORDAN Alexander Valley 99  
CAYMUS Napa Valley 125  
OVERTURE BY OPUS ONE Napa Valley 165

## CHAMPAGNE & PROSECCO


LA MARCA Prosecco, Italy 13 (split) / 46 (bottle)  
LAURENT-PERRIER Brut, Champagne-France 18 (split)  
VEUVE CLICQUOT Brut, Champagne-France 96

### 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

## 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