

Lunch



GENERAL MANAGER: Erica Schmidt
EXECUTIVE CHEF: Carlos Urzua

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