

# Lunch



GENERAL MANAGER: Kelly Wilson  
EXECUTIVE CHEF: Jesus Barajas

## 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 39

## OTHER WHITES

MIRASSOU Moscato, California 10 / 39  
THE SEEKER Riesling, Mosel-Germany 11 / 42  
BURGANS Albarino, Rias Baixas-Spain 39  
CONUNDRUM White Blend, California 42

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39  
CROWDED HOUSE New Zealand 13 / 50  
DECOY BY DUCKHORN Sonoma County 46  
JACQUES DUMONT Sancerre-France 58

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
VAN DUZER ESTATE Willamette Valley-Oregon 46  
MASO CANALI Italy 50

## CHARDONNAY

WILLIAM HILL Central Coast 10 / 39  
KENDALL JACKSON AVANT California 12 / 46  
LA CREMA Sonoma Coast 14 / 54  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Russian River Ranches 58  
CAKEBREAD Napa Valley 69

## PINOT NOIR

PROPHECY California 11 / 42  
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50  
DOBBES GRAND ASSEMBLAGE Willamette Valley-Oregon 15 / 58  
MEIOMI California Coast 48  
JACKSON ESTATE Petaluma Gap-Sonoma Coast 58  
BELLE GLOS DAIRYMAN Russian River Valley 69  
EN ROUTE BY FAR NIENTE Russian River Valley 98  
DOMAINE SERENE EVANSTAD RESERVE Willamette Valley-Oregon 125

## 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

APOTHIC RED California 10 / 39  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16 / 62  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 50  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 69  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

## OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 13 / 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46  
BARON DE LEY RESERVA Tempranillo, Spain 46  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

CHATEAU SOUVERAIN California 10 / 39  
DECOY BY DUCKHORN Sonoma County 50  
EMMOLO BY CAYMUS Napa Valley 69

## CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 10 / 39  
SILVER PALM North Coast 13 / 50  
VOLUNTEER Napa Valley 16 / 62  
QUILT Napa Valley 18 / 69  
DAOU Paso Robles 54  
ARROWOOD Sonoma Estates 62  
STAG'S LEAP ARTEMIS Napa Valley 96  
JORDAN Alexander Valley 120  
CAYMUS Napa Valley 150  
OVERTURE BY OPUS ONE Napa Valley 195

## CHAMPAGNE & PROSECCO

CUVEE JEAN-LOUIS Blanc de Blancs, France 12 (split)  
LA MARCA Prosecco, Italy 13 (split) / 42 (bottle)  
STEORRA Brut, Russian River Valley 46  
VEUVE CLICQUOT Brut, Champagne-France 98

### 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