

# Brunch



GENERAL MANAGER: Kelly Wilson  
EXECUTIVE CHEF: Jesus Barajas

## SHARED PLATES

### BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,  
Cheddar, Bacon, Tomato 13

### 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

### MARGHERITA (V)



Basil Pesto, Tomato, Fresh Mozzarella,  
Balsamic Glaze, Fresh Basil 14

### REDSTONE'S LODGE CORNBREAD (V)

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

## 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

## ENTREES

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes & Asparagus 24

### BABY BACK RIBS

Wood Fired And Served with  
French Fries & Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*

## SIDES

- HASH BROWNS (V)... 5
- APPLEWOOD SMOKED BACON ... 5
- BREAKFAST SAUSAGE ... 5
- TURKEY SAUSAGE ... 5
- FRENCH TOAST (V)... 6
- PANCAKES (V)... 6
- MAC & CHEESE (V)... 9
- FRENCH FRIES (V)... 7

*We Believe in Giving Back to  
Our Community*



We are Partnering with,  
**A Silver Lining Foundation,**  
and will Donate \$1 From Every  
Purchase of our Featured  
Highlighted Items

*Mission - To provide respectful and equal  
access to cost-free breast health testing  
through a network of partnerships with  
community, advocacy and healthcare  
organizations*



[asilverliningfoundation.org](http://asilverliningfoundation.org)

## CHEF'S BRUNCH

Redstone's Scrambled Eggs,  
Bacon, Sausage, Hash Browns,  
French Toast, Fruit Salad.  
Additional Servings Complimentary 19

## KIDS BRUNCH

*For Our Guests 10 and Under. All Choices Include  
a Kids Soft Drink, Milk or Chocolate Milk*

### KIDS BREAKFAST

Two Eggs, Bacon or Sausage,  
Toast With Jam, Fruit 12

### FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 12

### PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 12

### GRILLED CHEESE

American Cheese, French Fries, Fruit 12

### CHICKEN BITES

White Meat Chicken Tenders,  
French Fries, Fruit 12

## BREAKFAST

### REDSTONE BREAKFAST

Three Eggs, Bacon or Sausage,  
Hash Browns and Toast 14.50

### FRENCH TOAST

Challah Bread, Bacon or Sausage,  
Fresh Fruit, Maple Syrup 13

### BUTTERMILK PANCAKES

Bacon or Sausage,  
Fresh Fruit, Maple Syrup 13

### CARAMEL APPLE PANCAKES

Warm Caramel Sauce, Apple Slices  
& Whipped Butter, Bacon or Sausage 13

### EGGS BENEDICT

English Muffin, Poached Egg,  
Wood Grilled Canadian Bacon,  
Hollandaise and Hash Browns 14.50

### LOBSTER & SHRIMP BENEDICT

English Muffin, Poached Egg,  
Garlic Spinach, Hollandaise  
and Hash Browns 19

### SOUTHWEST EGG SKILLET

Diced Potato, Andouille Sausage,  
Bell Pepper, Onion, Jalapeño, Cilantro,  
Cheddar, Redstone Scrambled Eggs,  
Chipotle Hollandaise & Choice of Toast 14

### AVOCADO & EGG TOAST

Nine Grain Toast, Spinach, Tomato Slice,  
Two Sunnyside Eggs, Avocado,  
Bacon & Fresh Fruit 18

### BYO OMELET

Choose any Four Items:  
Cheddar, Swiss, Ham, Bacon,  
Andouille Sausage, Breakfast Sausage,  
Onions, Bell Pepper Mix, Spinach,  
Tomato, Mushrooms 14

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw, Baked Beans or Mac & Cheese \$2*  
*Gluten Free Bun Available. Sub Beyond Burger Patty \$4*

### BRUNCH BURGER\*

Beef Patty, Barbecue Pork, Applewood  
Smoked Bacon, Crushed Red Pepper,  
Jack Cheese, Fried Egg, Brioche Bun 17.50

### REDSTONE BURGER\*

Cheddar Cheese, Applewood Smoked  
Bacon, Barbecue Sauce 17

### SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy  
Onion Strings, French Onion Au Jus 20

### 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

*\*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 20% 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*

# BRUNCH DRINKS

## HANDCRAFTED COCKTAILS

### REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 13

### SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 12

### EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 10

### DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

### MIDNIGHT ESPRESSO MARTINI

Bailey's Irish Cream, Vanilla Vodka, Espresso, Godiva Chocolate Liqueur, Frangelico 11

## COFFEE DRINKS

### SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 9

### KENTUCKY COFFEE

Old Forester Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 9

## MIMOSAS

### REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

### POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 8

### PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 8

### CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 8

## MULES

### MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 10

### LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 10

## WINES BY THE GLASS

CUVEE JEAN-LOUIS Sparkling Wine, Blanc de Blancs, France 12 (split)

LA MARCA Prosecco, Italy 13 (split)

KORBEL Brut Rosé, California 12 (split)

FLEUR DE MER Rosé, Provence-France 14

MIRASSOU Moscato, California 10

THE SEEKER Riesling, Mosel-Germany 11

MURPHY-GOODER Sauvignon Blanc, North Coast 10

CROWDED HOUSE Sauvignon Blanc, New Zealand 13

BENVOLIO Pinot Grigio, Italy 10

WILLIAM HILL Chardonnay, Central Coast 10

KENDALL JACKSON AVANT Chardonnay, California 12

LA CREMA Chardonnay, Sonoma Coast 14

PROPHECY Pinot Noir, California 11

J VINEYARDS BLACK Pinot Noir, Sonoma-Monterey-Santa Barbara 13

RESONANCE Pinot Noir, Willamette Valley-Oregon 16

APOTHIC RED Red Blend, California 10

FINCA EL ORIGEN Malbec Reserva, Argentina 12

PARADUX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16

ARGIANO N/C Super Tuscan, Italy 13

CHATEAU SOUVERAIN Merlot, California 10

COLUMBIA WINERY Cabernet Sauvignon, Columbia Valley-Washington 10

SILVER PALM Cabernet Sauvignon, North Coast 13

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

QUILT Cabernet Sauvignon, Napa Valley 18

## MOCKTAILS *(all non-alcoholic)*

### PEAR-FECT MOCKJITO

Pear Juice, Club Soda, Simple Syrup, Fresh Lime Juice & Mint 6

### DRAGON BERRY SMASH

Dragon Fruit, Blueberries, Honey Simple Syrup, Fresh Rosemary, Lemon Juice, Club Soda 6

### WINTER SOLSTICE

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

\*An automatic 20% gratuity will be added to all parties of 6 or more