



### SHARED PLATES

- BREAKING BREAD (V)**  
with Garlic Butter, Basil Pesto, and Red Pepper Hummus 9
- BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19
- CRISPY GREEN BEANS**  
Parmesan Gremolata, Lemon Garlic Aioli 11
- CHEESESTEAK EGG ROLLS**  
Shaved Prime Rib, Roasted Red Pepper, Onion, Mozzarella, with Sriracha Ketchup & Gouda Cheese Sauce 16.50
- 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 15
- CLASSIC FONDUE**  
Smoked Gouda Cheese, Sourdough Croutons, Grapes, Granny Smith Apples, Broccoli 16.50  
*add jerk chicken 6 add steak\* 9*
- 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*

### SALADS

- CHICKEN CHOPPED SALAD**  
Rotisserie Chicken, Cornbread Croutons, Tomato, Bacon, Golden Raisins, Corn, Honey-Lime Vinaigrette 17.50
- SMOKEHOUSE STEAK COBB\* (G)**  
Smoked Bacon, Grilled Asparagus, Sweet Corn, Red Onion, Tomato, Gouda, Smoked Onion Ranch 19.50
- TUNA POKE BOWL\***  
Avocado, Edamame, Radish, Cucumber, Bean Sprouts, Carrots, Cilantro, Black Quinoa & Farro, Szechuan Dressing 18
- 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 6 Grilled Steak\* 9

### CLASSICS

- BRAISED BEEF SHORT RIB**  
Garlic Mashed Potatoes, Roasted Root Vegetables 34
- ROTISSERIE CHICKEN**  
Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 24
- BBQ BABY BACK RIBS**  
Wood Fired, French Fries, Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*
- SPICY THAI NOODLES (V)**  
Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 18

### SEAFOOD

- SIMPLE GRILLED FISH**  
Vegetable Sauté, Quinoa Farro, Choice of Lemon Garlic Oil or Cajun Spiced  
**SALMON** 33 **SEA BASS** 36 **RED SNAPPER** 33
- CEDAR ROASTED SALMON**  
Lemon Garlic Oil, Yukon Gold Potatoes, Spinach, Bacon & Chives 34.50
- PARMESAN CRUSTED RED SNAPPER**  
Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 33.50
- MISO GLAZED COD**  
Marinated & Roasted Filet, Spinach, Baby Bok Choy, Red Pepper, Shitake Mushrooms, Toasted Black & White Sesame Seeds 32
- PAN SEARED CHILEAN SEA BASS**  
Brandy-Garlic Crust, Quinoa Farro, Stir Fried Vegetables & Asian Sesame Vinaigrette 38

### STEAKS

*All Steaks Served with Seasonal Vegetables & Choice of Potato*

**PRIME RIB\*(G)**  
Seasoned & Slow-Roasted. Choice of Horseradish Parmesan or Blue Cheese Crust. Served with Au Jus & Horseradish Sauce  
**PETITE\*** (10 oz) 39 **SIGNATURE\*** (14 oz) 42

- SIGNATURE FILET\*(G)**  
Center Cut Tenderloin 49
- BONE-IN RIBEYE\*(G)**  
Center Cut 46

### SOUP

- CHICKEN NOODLE** 8  
**FRENCH ONION** 10.50  
**CHICKEN TORTILLA** 8.50



### WOOD FIRED FLATS

- 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

### SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans or Mac & Cheese \$2  
Gluten Free Bun Available*

- REDSTONE BURGER\***  
Beef Patty, Cheddar, Bacon, Barbecue Sauce 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*

### SIDES

- IDAHO BAKED POTATO (G,V)...** 7  
**FRENCH FRIES (V)...** 7  
**GARLIC MASHED (G,V)...** 7  
**GRILLED ASPARAGUS (G,V)...** 9  
**BROCCOLINI (G,V)...** 9  
**ROASTED ROOT VEGETABLES (G,V)...** 9  
**CAMPFIRE BEANS (G)...** 7  
**QUINOA FARRO (V)...** 7  
**GARLIC MUSHROOMS (G,V)...** 9  
**MAC & CHEESE (V)...** 9

*\*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*

## ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 13 / 50  
SEGURA VIUDAS Cava, Brut, Spain 13 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
LA MARCA Prosecco Rosé, Italy 48  
STEORRA Brut, Russian River Valley 39  
BOUVET Brut Rosé Excellence, France 49  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

HOGUE Riesling, Columbia Valley-Washington 12 / 46  
CANYON ROAD Moscato, California 31  
PENNER-ASH Viognier, Oregon 39  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

## SAUVIGNON BLANC

CANYON ROAD California 11 / 42  
CROWDED HOUSE New Zealand 13 / 50  
DUCKHORN North Coast 62  
DOMAINE VACHERON Sancerre-France 79

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT BY KING ESTATE Oregon 13 / 50  
TENUTA LUISA Friuli-Italy 58

## CHARDONNAY

PROVERB California 11 / 42  
RAEBURN Russian River Valley 14 / 54  
BREWER-CLIFTON Sta. Rita Hills 17 / 65  
DOMAINE CREUSSEROME Macon-Peronne-Burgundy 54  
SONOMA-CUTRER Sonoma Coast 58  
COPAIN *LES VOISINS* Anderson Valley 69  
ROMBAUER Carneros 89

## COCKTAILS

### CRUSH ON YOU

Deep Eddy Ruby Red Grapefruit Vodka,  
Fresh Squeezed Grapefruit Juice, Sprite 14

### TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,  
Blood Orange & Pomegranate,  
Cranberry Juice, Lemonade 13,50

### THE BUTTERFLY EFFECT

Hendrick's Gin, Crème de Violette,  
Butterfly Pea Flower Simple Syrup 14

## MOCKTAILS

*(all non-alcoholic)*

### TWO TO MANGO MOCK-JITO

Dragon Fruit, Mango Puree, Orange Juice,  
Simple Syrup, Sprite, Club Soda,  
Fresh Mint & Lime 8

### SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,  
Lemonade, Grapefruit Juice 6

### PEACHY KEEN TEA

Peach Puree, Honey Simple Syrup,  
House Brewed Iced Tea 6

## PINOT NOIR

CANYON ROAD California 11 / 42  
ELOUAN Oregon 13 / 50  
JACKSON ESTATE Petaluma Gap-Sonoma Coast 15 / 58  
MEIOMI Monterey-Sonoma-Santa Barbara 65  
ETUDE Carneros 69  
BELLE GLOS *EULENLOCH* Napa Valley 79  
BERGSTRÖM *CUMBERLAND RESERVE* Willamette Valley, Oregon 98  
EN ROUTE BY FAR NIENTE Russian River Valley 135  
SEA SMOKE *SOUTHING* Santa Rita Hills 195

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46  
DONA PAULA Malbec, Argentina 12 / 46  
AUSTIN HOPE *TROUBLEMAKER* Red Blend, Central Coast 16 / 62  
BERAN Zinfandel, California 46  
ST. FRANCIS Old Vines Zinfandel, Sonoma 58  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79  
ORIN SWIFT *MACHETE* Petite Sirah Blend, California 98

## OLD WORLD REDS

VINA BUJANDA *CRianza* Tempranillo, Rioja-Spain 13 / 50  
CUVEE JULIAN Grenache/Syrah, Côtes Du Rhône-France 46  
MICHELE CHIARLO *LE ORME* Barbera d'Asti, Italy 50  
ELISABETH CHAMBELLAN Chateaufeuf du Pape-France 98  
POGGIO LANDI Brunello di Montalcino-Italy 120

## MERLOT

PROVERB California 11 / 42  
CHATEAU FONT-MERLET Bordeaux, France 14 / 54  
DUCKHORN Napa Valley 69

## CABERNET SAUVIGNON

PROVERB California 11 / 42  
SILVER PALM North Coast 13 / 50  
DAOU Paso Robles 15 / 58  
VOLUNTEER Napa Valley 18 / 69  
QUILT Napa Valley 79  
JUSTIN Paso Robles 84  
BERINGER *KNIGHTS VALLEY* Sonoma 89  
FRANCISCAN ESTATE Oakville-Napa Valley 98  
BELLA UNION BY FAR NIENTE Napa Valley 125  
JORDAN Alexander Valley 145  
CAYMUS Napa Valley 195

### SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam  
Vodka. Redstone Grill's Signature Cocktail 13

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Mango Doli*

### HOUSE OF THE DRAGON-FRUIT

Camarena Silver Tequila, Cointreau,  
Dragon Fruit, Mango Puree, Orange Juice 14

### GEORGIA MULE

Old Forester Bourbon, Ginger Beer,  
White Peach Puree, Fresh Lime Juice 14,50

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Puree,  
Fresh Lime, Sprite, Orange & Blueberries 13,50

### TROPICAL MOJITO

RumHaven Coconut Rum, Pineapple Juice, Club  
Soda, Angostura Bitters, Cane Sugar, Fresh Mint  
& Lime 14,50

### TALK BIRDIE TO ME

Diplomatico Mantuano Rum, Aperol, Passion  
Fruit, Blood Orange & Pomegranate,  
Pineapple Juice, Simple Syrup, Fresh Lime 14,50

## 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