

# Lunch



GENERAL MANAGER: John Bridge-Lopez  
EXECUTIVE CHEF: Raykwon Forcier

## 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 (V)

Parmesan Gremolata, Lemon  
Garlic Aioli 11

### 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*

## 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

## ENTREES

### SUMMER SALMON (G)

Lemon Garlic Oil, Broccolini,  
Charred Corn Salad 23

### FISH & CHIPS

Beer Battered Cod, French Fries,  
Lemon Garlic Aioli 24

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper,  
Baby Bok Choy, Broccoli, Shitake  
Mushrooms, Toasted Black & White  
Sesame Seeds, Fresh Basil 18

### 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*  
*gluten free available*

## SALADS

### CHICKEN CHOPPED SALAD

Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette  
*entree 17.50 starter 12*

### 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 19.50

### 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

## SOUP

CHICKEN NOODLE 8

FRENCH ONION 10.50

CHICKEN TORTILLA 8.50



## BURGERS & SANDWICHES

*choice of French fries, garlic mashed potatoes,  
coleslaw, baked beans or mac&cheese \$2*  
*Gluten free bun available*

### REDSTONE BURGER\*

Beef Patty, Cheddar Cheese, Bacon,  
Barbecue Sauce 17

### GOUDA BURGER\*

Beef Patty, Smoked Gouda Cheese,  
Bacon, Crispy Onion, Pickles,  
Side of Gouda Cheese Sauce 18.50

### FARMER'S BURGER\*

Beef Patty, Barbecue Pork, Bacon,  
Fried Egg, Monterey Jack Cheese,  
Crushed Red Pepper, Brioche Bun 18.50

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce,  
Broccoli Slaw, Grilled Red Onion 16  
*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

### SIGNATURE PRIME DIP

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

### ROTISSERIE CHICKEN CLUB

Bacon, Ham, Rotisserie Chicken,  
Monterey Jack, Lettuce, Tomato, Mayo,  
Toasted Multi-Grain Bread 16  
*add avocado 3*

### AVOCADO FISH TACOS

Grilled White Corn Tortillas, Cod,  
Cotija Cheese, Cilantro, Corn Salad,  
Fresh Avocado & Jalapeño  
*Crispy Fried or Cajun Seared (G) 16.50*

*\*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 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  
KORBEL Brut Rosé, California 13 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
LAURENT-PERRIER Brut, Champagne-France 19 (split)  
LA MARCA Prosecco Rosé, Italy 48  
BOUVET Brut Rosé Excellence, France 39  
STEORRA Brut, Russian River Valley 42  
VEUVE CLICQUOT Brut, France 120

## OTHER WHITES

BELLA SERA Moscato, Italy 10 / 39  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
MARCQUES CACERES Albarino, Spain 39  
CHAMPALOU Chenin Blanc, Vouvray-France 46  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42  
WHITEHAVEN New Zealand 13 / 50  
DOMAINE SALVARD *UNIQUE* Loire-France 14 / 54  
DUCKHORN Napa Valley 54

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
KING ESTATE Willamette Valley-Oregon 13 / 50  
MASO CANALI Italy 54

## CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42  
KENDALL JACKSON *AVANT* California 12 / 46  
LA CREMA Monterey 14 / 54  
MER SOLEIL *RESERVE* Santa Lucia Highlands 50  
SONOMA-CUTRER Russian River Ranches 62  
ROMBAUER Carneros 79  
FLOWERS Sonoma Coast 95

## 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

CHATEAU SOUVERAIN California 11 / 42  
BOEN Tri Appellation-California Coast 13 / 50  
ARGYLE Willamette Valley-Oregon 15 / 58  
BELLE GLOS *EULENLOCH* Napa Valley 75  
EN ROUTE BY FAR NIENTE Russian River Valley 89  
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

## NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18 / 69  
APOTHIC RED California 35  
ST. FRANCIS Old Vines Zinfandel, Sonoma 54  
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50  
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

## OLD WORLD REDS

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

## MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DUCKHORN Napa Valley 69  
TWO MEY BY SILVER OAK Napa Valley 98

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42  
DAOU Paso Robles 14 / 54  
VOLUNTEER Napa Valley 17 / 65  
QUILT Napa Valley 19 / 72  
CROSSBARN BY PAUL HOBBS Sonoma County 89  
BELLA UNION BY FAR NIENTE Napa Valley 120  
JORDAN Alexander Valley 140  
CAYMUS Napa Valley 175  
PLUMPJACK ESTATE Oakville-Napa Valley 225  
QUINTESSA Napa Valley 295  
CAYMUS *SPECIAL SELECT* Napa Valley 350  
JOSEPH PHELPS *INSIGNIA* Napa Valley 450

### 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