

Lunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Josh White
EXECUTIVE CHEF: Pedro Tapia

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 14 / 54
KORBEL Brut Rosé, California 13 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LAURENT-PERRIER Brut, Champagne-France 19 (split)
BOUVET Brut Rosé Excellence, France 42
LA MARCA Prosecco Rosé, Italy 48
COPAIN Rosé of Pinot Noir, Mendocino County 54
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
CROWDED HOUSE New Zealand 13 / 50
DECOY BY DUCKHORN Sonoma County 50
LOVEBLOCK New Zealand 58

PINOT GRIGIO

BENVOLIO Italy 11 / 42
SANTA MARGHERITA Italy 17 / 65
KING ESTATE Willamette Valley-Oregon 46

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
KENDALL JACKSON AVANT California 13 / 50
LA CREMA Monterey 14 / 54
SONOMA-CUTRER Sonoma Coast 62
CAKEBREAD CELLARS Napa Valley 79
PAUL HOBBS Russian River Valley 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

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

COFFEE

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58
ROSE ROCK BY DROUHIN Eola-Amity Hills-Oregon 75
BELLE GLOS BALADE Santa Rita Hills 89

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHATEAU LA NERTHE Côtes Du Rhône-France 46
TENUTA DI ARCENO Chianti Classico-Italy 46
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50
TELEGRAPH TELEGRAMME Chateaufort du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 14 / 54
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42
LOUIS MARTINI California 13 / 50
VOLUNTEER Napa Valley 17 / 65
DAOU Paso Robles 54
JACKSON ESTATE Alexander Valley 69
STAG'S LEAP HANDS OF TIME Napa Valley 79
JORDAN Alexander Valley 125
CAYMUS Napa Valley 150
OVERTURE BY OPUS ONE Napa Valley 195

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO

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