

Lunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Alyssa Osovski
EXECUTIVE CHEF: Ross Heier

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 12 (split)
LA MARCA Prosecco, Italy 14 (split)
BOUVET Brut Rosé Excellence, France 42
LA MARCA Prosecco Rosé, Italy 48
SANTA MARGHERITA Prosecco, Italy 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

BELLA SERA Moscato, Italy 10 / 39
GREEN & SOCIAL *ORGANIC* Verdejo, Rueda-Spain 10 / 39
THE SEEKER Reisling, Mosel-Germany 12 / 46
VIGNOBLE *LES CHARMES* Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODE North Coast 11 / 42
DECOY BY DUCKHORN Sonoma County 13 / 50
DUCK HUNTER New Zealand 14 / 54
IMAGERY California 39
DOMAINE CHOTARD Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
PORTLANDIA Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 11 / 42
CHALK HILL Russian River Valley 13 / 50
MER SOLEIL *RESERVE* Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
JOSH CELLARS California 39
STAGS' LEAP WINERY Napa Valley 69

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

PROPHECY California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
IRIS VINEYARDS Willamette Valley-Oregon 16 / 62
IMAGERY California 39
CROSSBARN BY PAUL HOBBS Sonoma County 72
BELLE GLOS *BALADE* Santa Rita Hills 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 62
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

BARON DE LEY *MUSEUM RESERVA* Tempranillo, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 50
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODE North Coast 11 / 42
FREAKSHOW Lodi 13 / 50
JUSTIN Paso Robles 15 / 58
VOLUNTEER Napa Valley 17 / 65
CROSSBARN BY PAUL HOBBS Sonoma County 89
JORDAN Alexander Valley 98
STAG'S LEAP *ARTEMIS* Napa Valley 120
CAYMUS Napa Valley 150
OVERTURE Napa Valley 200

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

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

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

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