

# Lunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Tumoor Haye  
EXECUTIVE CHEF: Juan Alvarez

## 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  
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-GOODE 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